

We are often asked to describe the different types of fish we have on offer so I will attempt a brief note on some here:

Cod - Meaty, Succulent large white flakes at its best deep fried in batter or Grilled and served with a sauce.

Haddock - My personal favourite a little more flavoursome than Cod and wonderful deep fried or grilled. Best fried with the skin on to optimize the flavour—and unlike Cod the skin is good to eat.

Woof - Actually Sea Cat and somewhere between Cod and Haddock in the flavour department, very good for grilling.

Plaice— Milky white flesh with a Fresh slightly citrus taste.

Lemon Sole— My second favourite fish after Haddock. Fresh seaside taste with a hint of lemon—melting velvety soft texture.

Skate Wing— An unusual texture with long linear flakes with a slight stickiness and a delicate, clean taste with a pleasant slightly acidic after-taste.

Monk— Dense juicy sweet flesh perfect deep fried in chunky pieces.

Halibut—The meat eaters fish—like a good rare steak, substantial yet tender it is good cooked in a variety of ways and can hold it's own in some robust flavour combinations.

Turbot— Highly prized fish with a sweet, juicy, slightly sticky flesh . Can be Poached, Grilled, Pan Fried or Oven Baked. Smaller fish circa 1½lbs are best cooked on the bone.

Brill— Medium firm white flesh with a delicate flavour. Whilst many people think Turbot is the King of Fish almost as many think Brill is: well Brill

Dover Sole— Juicy small tightly packed flavoursome flakes—best cooked on the bone and served plain or with a simple light butter sauce.

Wild Sea Bass—A hint of mussel like iodine both skin and flesh are very tasty and good to eat - best pan fried or grilled.

John Dory— We only get a few of these landed locally so it is often not available but when it is it is quickly snapped up and is prized for it's milky, firm and smooth flesh.

Salmon— instantly recognisable by it's distinct colour, which varies from dusty pink to bright orange and silky rich flesh. We use wild local fish when available in season or the superb Loch Duart farmed Salmon.

Squid— Wonderfully succulent with a texture like firm panna cotta at its best pan fried in a little butter with fresh ground black pepper.

Scampi— we use sweet juicy whole tail Scampi which are Langoustine (sometimes called Dublin Bay Prawns) a member of the Lobster family.

Gurnard— Dense firm flesh, quite dry but not unpleasantly so.

Hake— quite a mild fish, with a white flaky texture and a more fine flavour that is more subtle than that of cod. The fish has a soft, iron-grey skin. In France it is often called Saumon Blanc (White Salmon)

Ling— This fish is closely associated with cod and is a member of the cod group. Ling has a long, tapered body with marbled brown and white skin and a silver belly. The meat is white and textured with a sweet flavour

Mackerel— A firm-fleshed, oil-rich fish with iridescent silver- and blue-striped skin. It's delicious and nutritious, with intense creamy meat packed with omega-3 fatty acids

Fish and Chips in Gluten Free Batter

Please make your server aware if you require your fish cooked in gluten free batter, this and your chips will then be cooked in entirely separate equipment.

Gluten free Vinegar available.

Our Tartare sauce and Mushy Peas are gluten free as standard.

We also have a number of other gluten free items on our menu

*Please note that every effort is made to avoid contamination by gluten and wheat containing items but please be aware that all items are prepared in the same kitchen.

As we buy fish daily it is always offered subject to availability.
Please see menu board for current

*Wherever possible we buy our fish locally either directly from the boats, on the Fish Market opposite or through one of our excellent Local fish merchants.

Please note all weights are approximate and refer to uncooked weight.

Ian Robson

Allergy Notification.

Please make your server aware of any Allergies or intolerances you may have.

Nibbles

Bowl of Olives ..3.95 — Marinated Anchovy Fillets ...3.95
 Habas Fritas (Roasted Broad Beans)...2.95
 Warm Ciabatta Roll and Butter 1.00p— Garlic Ciabatta 2.25

Starters

Freshly Squeezed Orange Juice ✓.....175ml 2.25 - 250ml 3.45
 Home-made Soup ✓and Warm Crusty Bread (See Blackboard for today's choice).....4.95
 Whitby Cullen* (Kipper & Potato Soup)—Our version of Cullen Skink 4.95
 Traditional Whitby Kipper*4.95
 *The above Kipper Dishes are served with two slices of Brown Bread and a Pot of Homemade Strawberry Jam (the idea is to eat some of the bread with the jam after the kipper to take away the smokiness ready for your next course)
 Magpie Fishcake on Mixed Salad Leaves, Pickled Red Onion and Capers4.95
 Homemade Pâté—Choose from Whitby Kipper, Whitby Crab or Locally Smoked Salmon Served with FrenchStick and Homemade Chutney.....5.25
 Locally Smoked Salmon on Caper Dressed Leaves with Olives, Cherry Tomatoes and Brown Bread.....6.95
 Whitby Crab with Salad Leaves and Brown Bread.....6.95
 Prawn Cocktail, Plump Prawns in a Piquant Rosemarie Sauce6.25
 Poached Salmon with Salad Leaves, Piquant Rosemarie Sauce and Brown Bread.....6.25
 Crab & Prawn or Crab & Salmon with Salad Leaves & Brown Bread.....7.95
 Crab Parcel. Whitby Crab wrapped in Smoked Salmon and served on Salad Leaves.....7.95
 Lobster Crostini. Local Lobster and Prosciutto tossed with Garlic & Parsley Butter on Toasted Ciabatta...6.95
 King Prawn Tails in Garlic Butter served with a Ciabatta Roll.....6.95
 Deep Fried Camembert (in our own crispy batter) with Port and Red Currant Dressed Leaves, Croutons, ToastedPine Nuts, Olives, Cherry Tomatoes and Red Onion5.95
 Grilled or Deep Fried in Crispy Batter Goats Cheese with Port and Red Currant Dressed Leaves, Croutons,toasted Pine Nuts, Olives, Cherry Tomatoes and Red Onion ✓ (when grilled).....6.95
 Three Deep Fried Goujons of Cod on Mixed Salad Leaves, Pickled Red Onion and Capers4.25
 Sautéed Local Squid, Butter, Sea Salt and Freshly-Milled Black Pepper Served with a Ciabatta Roll....7.95
 Breaded Whitebait ~ Deep Fried, served with a Garlic Mayo Dip6.95
 Prosciutto on Mixed Leaves, Olives, Croutons, Toasted Pine Nuts and Pickled Red Onion.....6.95

Fresh Mussels

Steamed & served in a liquor of Wine, Cream and Garlic
 Served with a warm Ciabatta Roll Quarter Kilo ..£4.95 Half Kilo..£8.75

Hot Seafood Pot

A selection of Fresh Fish and Seafood including subject to availability Clams, Crevettes, King Scallop, Mussels, Salmon and Haddock cooked and served in a liquor of Wine, Butter and a hint of Garlic with Warm Crusty Bread.....Starter £9.95 Main £18.95

Chilled Seafood Taster

A selection of Fresh Fish and Seafood including subject to availability Oyster, Clams, Crevettes, Mussels, Crab,,Anchovies, Salmon, Smoked Salmon, Scallop and Prawns £13.95
 (With Half Lobster plus £9.95)

Allergy Notification. Please make your Server aware of any Allergies or intolerances you may have.

Traditional Whitby Fish and Chips.

Deep Fried in Magpie Recipe Crispy Batter. Served with Our Homemade Tartare Sauce,
Lemon and our Thick Cut Chips or a Salad Bowl

Allergy Notification. Please make your Server aware of any Allergies or Intolerances you may have.

Haddock and Chips

Our Haddock is boned but is fried skin on for best results.

Small c9oz/255g (remember these are Yorkshire portions ,have this size & leave room for dessert).....£9.99

Regular c12oz/340g£12.25

Extra Large c16oz/453g (14.50) size available on request (subject to availability)

Cod and Chips

All Cod is Skinned and Boned,

Small c8oz/225g (remember these are Yorkshire portions ,have this size and leave room for dessert).....£9.99

Regular c11oz/310g£12.25

Extra Large 14oz/400g (14.50) size available on request

Other Fried Fish Etc. All c10oz /285g unless stated

Deep Fried in Magpie Recipe Crispy Batter. Served with Our Homemade Tartare Sauce,
Lemon and our Thick Cut Chips or a Salad Bowl

Gurnard	£10.95
Pollock	£10.95
Hake	£10.95
Woof	£11.95
Plaice	£12.95
Skate Wing <u>c14oz/400g</u>	£12.95
Lemon Sole	£15.95
Monk	£15.95
Halibut	£16.95
Four Fish Platter <u>C.5oz/140g</u> each of Cod, Haddock, Plaice and Skate Wing.....	£19.95

Magpie Fishcakes With Chips or Salad Bowl.....	£7.95
Chunky Pieces of Cod and Haddock With Chips or Salad Bowl.....	£7.95
Goujons of Cod With Chips or Salad Bowl.....	£8.95

Warm Ciabatta Roll and Butter ..£1.00	Plate of Chips...£2.95
Pickled Onions...£1.45	New Potatoes....£2.95
Bread and Butter (per slice)..40p	Creamed Potatoes...£2.95
Mushy peas ...£1.50	Garlic Potatoes...£2.95
Heinz Baked Beans...£1.50	Green Side Salad...£2.95
Garden Peas...£1.50	Side Salad with Coleslaws ...£2.95
Seasonal Vegetables...£1.50	Magpie Chip Shop Gravy..£1.50
Deep Fried Courgette...£2.25	Magpie Chip Shop Curry Sauce...£1.50
Sautéed Samphire...£2.95	

Whitby Scampi and Chips

Breaded Extra Large
Juicy Scampi Tails
Homemade Tartare Sauce

£10.95



Grilled or Poached Fish
Served with a potato dish
or side salad of your choice

HADDOCK	9.99/12.25
COD.....	9.99/12.25
WOOF.....	9.95/11.95
SALMON.....	10.95/12.95
SKATE	10.95/12.95
PLAICE.....	10.95/12.95
LEMON SOLE.....	12.95/15.95
MONK.....	12.95/15.95
HALIBUT	13.95/16.95
Whole Fish — See blackboard or ask your waiter for availability and prices	

Create your own
Special Grilled or Poached Fish Platter

C5oz/141g of any of the following fish for £4.50 each
Cod, Haddock, Woof, Plaice, Salmon,
Hake, Gurnard, Skate (7oz/200g),

C5oz/141g of any of the following Fish at £6.50 each
Monk, Halibut, Turbot,
Wild Sea Bass, Lemon Sole

- Add Seasonal vegetables or Small Side Salad £1.50
- Add Sautéed Samphire £2.95
- Add Chips or Potato Dish £2.95
- Add a Large Green Salad Bowl £2.95
- Add a Large Side Salad with Homemade Coleslaws £2.95

Allergy Notification. Please make your Server aware of any Allergies or intolerances you may have.

Fish and Seafood Dishes



Fresh Mussels Steamed & served in a liquor of Wine,
Cream and Garlic. Half Kilo....£8.75
with a warm Ciabatta Roll Kilo £14.95

Magpie Fish Pie

Poached pieces of Succulent White Fish, Plump Prawns and Salmon in a Cream and Tarragon
... sauce topped with Riced Potato and Cheese£11.95

Haddock and Salmon Gratin.

Grilled Pieces of Plump Fresh Haddock and Salmon in Thermidor Sauce topped with Breadcrumbs,
... Parmesan and Basil. Served with Chips or Potatoes or Green Salad.....£11.95

Haddock and Prawns in a Creamy Leek Sauce

Grilled pieces of Plump Fresh Haddock and Prawns in a Creamy Leek Sauce Served with your
...choice of Potato dish or Side Salad.....£12.95

Pan Fried Hake Fillet and Basil Creamed Shellfish

Served on Potatoes with Shallot and Bacon£14.95

Seafood St Jacques

Lobster, Scallops and Mussels in a White Wine Sauce With Piped Potato.....£17.95

Magpie Trio

Lemon Sole, Salmon and King Scallops poached in a light white wine, Chive and Lemon butter
... Served on Wilted Spinach with your choice of potatoes or salad£18.95

Seafood Paella

Our Take on this Classic Spanish Rice Dish with Fish, Shellfish and Chorizo£18.95

Hot Seafood Pot

A selection of Fresh Fish and Seafood including subject to availability Clams, Crevettes, King Scallop,
.... Mussels, Salmon and Haddock cooked and served in a liquor of Wine, Butter and a hint of Garlic
Served with Warm Crusty BreadStarter...£9.95 Main....£18.95

Magpie Medley

Pan fried Turbot Fillet, Salmon, Scallops and King Prawns on Creamed Samphire and Creamy Garlic
..... Mashed Potato.....£19.95

Scallop and Crab Thermidor

Scallops and Whitby Crab in a Rich Thermidor Sauce Served with Deep fried Courgettes, and Salad
....or Potato dish£18.95

Lobster Thermidor

A whole Local Lobster c 550g in a Rich Thermidor Sauce Served with Deep fried Courgettes, and
....Salad or Potato Dish£21.95

Many of our dishes are or can be adapted to be made
without Gluten containing ingredients *. Please ask your Server.

*Please note that every effort is made to avoid contamination by gluten and wheat containing items but
please be aware that all items are prepared in the same kitchen.

The Good Food Guide 1980—2015

Nibbles and Snacks

Why not order a few to share? Just Right With a bottle of Wine

Bowl of Chips.....	£2.95
Habas Fritas (Roasted Broad Beans).....	£2.95
Marinated Anchovy Fillets	£3.95
Bowl of Olives ✓.....	£3.95
Mini Fish and Chips with Magpie Tartare Sauce	£4.95
¼ Kilo Mussels Steamed & served in a liquor of Wine, Cream & Garlic with Roll ..	£4.95
½ Kilo Mussels Steamed & served in a liquor of Wine, Cream & Garlic with Roll ..	£8.75
Magpie Fishcakes, Salad Leaves and Tartare Sauce.....	£4.95
Breaded Large Whitby Scampi Tails with Tartare Sauce and Lemon.....	£8.45
Garlic King Prawn Tails— tossed in Garlic Butter served with a Ciabatta Roll.	£6.95
Deep Fried Sole Goujons with Tartare Sauce and Lemon.....	£8.95
Coquilles St Jacques. Scallops in white wine sauce with Piped Potato.....	£7.95
Sautéed Local Squid Butter, Sea Salt & Freshly-Milled Black Pepper served with a Ciabatta Roll..	£7.95
Goats Cheese, Grilled or Deep fried in Crispy Batter with a Port and Red Currant Dressing ...Salad Leaves, toasted Pine Nuts, Olives and Red Onions ✓ (when grilled).....	£6.95
Breaded Whitebait ~ Deep Fried, served with a Garlic Mayo Dip	£6.95

Freshly Made Sandwiches

In White or Brown Bread

All served with Chips and Salad Garnish.

Choose From

Honey Roasted Yorkshire Ham	£5.95
Cuddy's Cave Cheddar and Coleslaw	£5.95
Poached Salmon and Rocket	£7.95
Plump Prawns in Rose Marie Sauce	£6.95
Smoked Salmon and Cottage Cheese	£6.95
Whitby Crab	£7.95



Meat Dishes

Honey Roasted Yorkshire Ham

With Homemade Coleslaws and Chips or Potatoes.....£9.95

Locally Made Thick Pork Sausage

Served with Fried Free Range Egg, Homemade Chutney and Chips.....£9.95

Lasagne Al Forno

Homemade and Served with Chips or New Potatoes or Salad.....£10.95

Yorkshire Gammon

Served with Free Range Egg, Pineapple and chips or potatoes.....£12.95

Rich Beef in Slipway Ale Casserole

Slow cooked diced Rump Steak & Vegetables in a Rich Ale Gravy topped with Welsh Rarebit Croutons .
..and served with Creamy Mash.....£12.95

8/10oz Locally Reared 21 day aged Prime Fillet Steak

with Sautéed Mushrooms, Deep Fried Onion Rings, Tomato and Chip or Potatoes or Salad.....£22.95

(with Horseradish Butter £1 extra)

(with Two Cheese and Rocket Sauce or Pepper Sauce £2.75 extra)

Homemade Vegetarian Dishes

Vegetarian Shepherds Pie

Puy Lentils, Red Pepper, Celery & Mushroom topped with Cheesy (or plain if preferred)riced potato.£10.95

Grilled Goats Cheese

On Port and Red Currant Dressed Leaves, Croutons, Toasted Pine Nuts, Olives, Cherry Tomatoes and Red Onion.....£10.95

Creamy Chestnut and Mushroom Tagliatelle

Served with Garlic Ciabatta.....£10.95

Leek, Tomato and Pasta Bake

Leek, Cherry Tomatoes and Penne Pasta in a creamy Cheese Sauce Served with Garlic Ciabatta...£10.95

All our meals are cooked to order and our kitchen team are working as fast as possible but please be patient at busy times

Warm Ciabatta Roll and Butter ..£1.00
Pickled Onions...£1.45
Bread and Butter (per slice)..40p
Mushy peas ...£1.50
Heinz Baked Beans...£1.50
Garden Peas...£1.50
Seasonal Vegetables...£1.50
Deep Fried Courgette...£2.25
Sautéed Samphire...£2.95

Plate of Chips...£2.95
New Potatoes....£2.95
Creamed Potatoes...£2.95
Garlic Potatoes...£2.95
Green Side Salad...£2.95
Side Salad with Coleslaws ...£2.95
Magpie Chip Shop Gravy..£1.50
Magpie Chip Shop Curry Sauce...£1.50

Free
Wi-Fi
Available
Password—fishandchips

The Good Food Guide 1980 / 2015

Salads

All Salads are Crisp Mixed Leaves, Cherry Tomatoes, Egg, Cucumber, Radish etc. unless stated.
Add a Selection of our Homemade Coleslaws for £1.45

Whitby Crab Salad £10.95

Honey Roasted Yorkshire Ham	£9.95
Cottage Cheese and Fresh Fruit V.....	£9.95
Cuddy's Cave Cheddar Cheese and Fresh Fruit V.....	£9.95
Plump Peeled Prawns.....	£9.95
Grilled Goats Cheese with a Port and Red Currant Dressing Salad Leaves, toasted Pine Nuts, Olives and Red Onions V.....	£9.95
Poached Loch Duart Salmon.....	£10.95
Staites Smoked Salmon and Cottage Cheese Parcels.....	£12.95
Fresh Whitby Crab and Plump peeled Prawns.....	£13.95
Fresh Whitby Crab and Poached Salmon.....	£13.95
Crab Parcels. Whitby Crab wrapped in Locally Smoked Salmon.....	£13.95
Salmon with Garlic Potatoes Grilled Salmon served warm on Garlic Sauté Potatoes surrounded by a Crisp Green Salad.....	£13.95
Whole Local Dressed Lobster (c 1 to 1¼-lb).....	£21.95

Magpie De-luxe Salad

Whitby Crab, Plump Peeled Prawns, Poached Salmon, and
Smoked Salmon.... £17.95
(With Half Lobster £9.95 extra)

Seafood Taster Selection

A selection of Chilled Fish and Seafood including (subject to availability)
Oyster, Clams, Crevetts, Crab, Anchovies, Salmon, Smoked Salmon, Scallop,
Prawns and Mussels

£13.95
(With Half Lobster £9.95 extra)

Low Fat Spread. Skimmed Milk and
Sweetener available on request.

Allergy Notification. Please make your Server aware of any Allergies
or intolerances you may have.



Afternoon Tea 11.95

Your choice of Sandwich from
Whitby Crab, Yorkshire Boiled Ham,
Cuddy's Cave Cheddar Cheese and Coleslaw, Poached Salmon and Rocket,
Plump Prawns in Rose Marie Sauce or Staithes Smoked Salmon and Cottage Cheese

Scone with Homemade Strawberry Jam and Cream.

Chocolate Brownie and Cream Meringue

Yorkshire Gingerbread with Wensleydale Cheese.

Pot of Taylor's Yorkshire Tea or Fresh Ground Tunki Coffee

Cream Tea 4.95

Two Homemade Scones with Magpie Strawberry Jam, Cream & a Pot of Yorkshire Tea

Northumbrian Cheese and Biscuits £7.95

Cuddy's Cave (rich, mellow and succulent cheese from Northumberland)

Wensleydale (a moist tangy cheese from the Yorkshire Dales)

Yorkshire Blue (Award winning creamy mellow blue cheese from the Vale of York)

Served with a Selection of Biscuits, Fruit and Celery

Tea and Coffee Etc

Pot of Yorkshire Tea or Decaffeinated Tea ...£1.65

Pot of Speciality Tea (Earl Grey, Darjeeling, Fruit or Herbal)...£1.85 Iced Tea....£1.85

Cup of Freshly Brewed Tunki Coffee£1.95

Cafetiere of coffee for one.....£2.75

Espresso £1.60- Large £2.25

Cappuccino £2.25 Latté £2.25 Irish or Liqueur Coffee £4.95

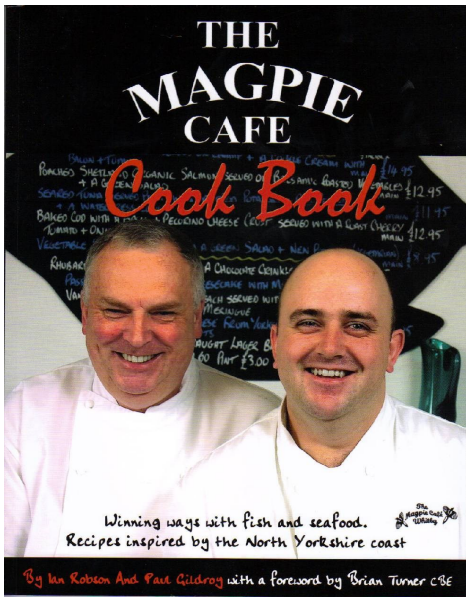
Hot Chocolate (Topped with whipped cream) £2.45 Home-made Chocolates...35p each

We use Tunki® coffee which comes from the Cusco region of Peru. It is named after the Tunki bird "cockerel of the rocks" and is grown at an altitude of about 1300-1800 meters. It is usually farmed by Quechuan and Aymara people in sustainable ways, harvested by hand and nourished by spring water.

Housewater™ @ The Magpie

Housewater™ has been created to provide you with a choice. Bottled water can be expensive and may have travelled many miles, generating a significant carbon footprint, en route to your table. Tap water is an alternative, however the quality and purity cannot always be guaranteed and it is often not as appetizing as bottled water. Housewater™ is mains supplied water, freshly filtered and chilled by a high quality unit built to demanding specifications by one of the UK's top manufacturers of beverage equipment.

750ml Sparkling or Still £1.25 (bottle is reusable and remains the property of The Magpie Café)



Magpie Café Cook Book

3rd Edition

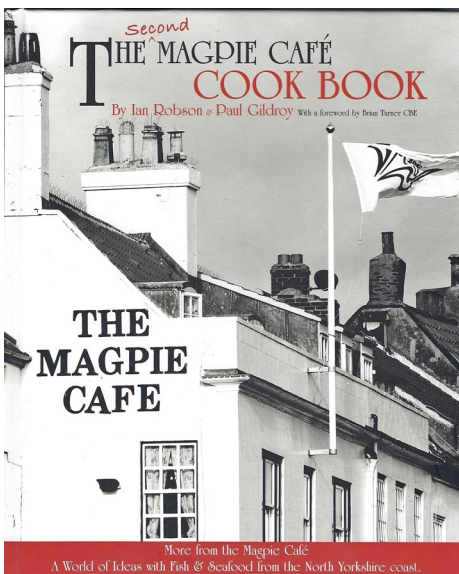
Only **£11.95**

Cover Price £12.95

Signed Copies

An ideal

present from Whitby.



All New

Second Magpie Cafe Cookbook

Soft Cover only **£12.95**

Cover price £14.95

Hardback only **£16.95**

Cover price £19.95

Signed Copies

An ideal

present from Whitby.



Relish North East and Yorkshire

Cover Price £20 Our Price **£17.95**

Over 100 original recipes from

The North's finest

Chefs and Restaurants.

Introduction by James Martin

and

Hairy Biker Si King.



Buy Fresh Fish and Shellfish from Our Traditional Fishmongers
 100 yards Down The Road at No 1 Pier Road
 Or Order Online for Home Delivery Anywhere In The UK
 @ www.thewhitbycatch.co.uk
 Kippers by post



For all your Kitchen and Tableware Needs
 Visit The Magpie's Kitchen At 2 Golden Lion Bank
 Opposite the Swing Bridge on this side of the river
 Exclusive Whitby Table Mats and Magpie Items available.