

Hot Starters

Soup of the day **V** —Please Ask Server for Variety 7.50

Magpie Crab Bisque -Creamy Crab Soup with a Warm Bread Roll...8.50

Local Kipper Fillet served with Two Slices of Brown Bread and a Pot of 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)...7.50

Fresh Mussels Steamed & served in a liquor of Wine, Cream and Garlic Served with a Warm Bread Roll....10.50

Magpie Fishcake Coated in Crispy Batter on Mushy Peas with Tartare Sauce and Wedge of Lemon. 8

King Prawn Tails in Garlic Butter served with a Warm Bread Roll...10.50

Breaded Whitebait—Deep Fried and served with a Garlic Mayonnaise Dip 8.50

Fish Bites Pieces of Cod and Haddock in our Crispy Batter with Sweet Chili Dip, Tomato Mayo, and Lemon 8

Calamari ~Deep Fried in our Crispy Batter and Served with a Spicy Dipping Sauce...10

Deep Fried Battered Camembert with a Cranberry and Port Dressed Salad of Olives, Croutons, Balsamic Onion, Pine Nuts, Pickled Cucumber, Tomato and Salad Leaves....8.50

Creamy Garlic Mushrooms **V** (suitable for Vegans) with Warm Bread Roll...8.50

Halloumi Fries **V** Deep Fried Fresh Halloumi Fingers with Sweet Chilli and Tomato Mayo Dips 8.50

Seafood Pot A selection of Fresh Fish and Seafood including subject to availability Clams, Crevettes, Scallops, Mussels, Salmon & Haddock cooked & served in a liquor of Wine, Butter & a hint of Garlic with Warm Bread Roll..14

Grilled Goats Cheese and Beetroot Salad **V** Beetroot, Sun Dried Tomatoes, Rocket and Pine Nuts Drizzled with Lemon Olive Oil with Grilled Goats Cheese....8.50

Cold Starters

Vegan Feta Style Cheese and Beetroot Salad **V** with Sun Dried Tomatoes, Rocket and Pine Nuts Drizzled with Lemon Olive Oil and Cubes of Vegan Feta Style Cheese8.50

Homemade Crab Pâté— served with Pickled Cucumber, Dill Gherkin and Toasted Ciabatta ..9

Prawn Cocktail, Plump Prawns in a Piquant Rosemarie Sauce on Salad Leaves with Brown Bread and Butter ...10

Whitby Crab on Salad Leaves etc. with Rosemarie Sauce and Brown Bread and Butter ...10.50

Trio Of Salmon Poached Salmon, Smoked Salmon and Oak Roast Salmon on Caper Dressed Salad with Olives, Cherry Tomatoes. Served with Buttered Brown Bread and Horseradish Dip.....12.50

Chilled Seafood Taster A selection of Fresh Fish and Seafood - including subject to availability Oysters, Clams, Crevettes, Mussels, Crab, Anchovies, Salmon, Smoked Salmon, Oak Roast Salmon, Scallop & Prawns with Leaves, Olives and Dill Gherkin .. 23 (with Half Lobster 44 with Whole Lobster for 63)

Lindisfarne Oysters

Our high quality Pacific Oysters grown on the seashore within Lindisfarne National Nature Reserve at the site of the Oyster Beds established by the Monks of Lindisfarne Priory

On Ice with Lemon Wedges and Tabasco Sauce 1 - 3.25 / 3—9.00 / 6 - 16.00 / 12 - 29.00

On Ice with Red Wine and Shallot Vinegar 6 - 17.00 / 12 - 30.00

Nibbles and Snacks

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

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| Chips 4.50 | Mini Fish and Chips with Magpie Tartare Sauce ...9 |
| Pickled Cockles...4 | Magpie Fishcake Coated in Crispy Batter on Mushy Peas with Tartare Sauce and Lemon...8 |
| Magpie Pickled Egg V ...1.75 | Deep Fried Battered Camembert with Cranberry and Port Dressed Salad of Olives, Croutons, Balsamic Onion, Pine Nuts, Pickled Cucumber, Tomato and Leaves...8.50 |
| Balsamic Onions V ...4 | Halloumi Fries V with Sweet Chilli and Tomato Mayo Dips ...8.50 |
| Seaweed Thins 2.25 | Fresh Mussels Steamed & served in a liquor of Wine, Cream & Garlic with a Warm Bread Roll...10.50 |
| Bowl of Nocellara Olives V ...4 | King Prawn Tails in Garlic Butter served with a Warm Bread Roll...10.50 |
| Marinated Anchovy Fillets 4.5 | Breaded Large Whitby Scampi Tails with Tartare Sauce and Lemon...11.50 |
| Habas Fritas 3 | Creamy Garlic Mushrooms V (suitable for Vegans) with Warm Bread Roll....8.5 |
| (Roasted Broad Beans)... V | Breaded Whitebait— Deep Fried and served with a Garlic Mayonnaise Dip 8.50 |

Magpie Fish And Chips

Served with Magpie Tartare Sauce, Lemon and Proper Chips or Garden Salad Bowl

Deep Fried The Traditional Whitby Way in Beef Dripping, Coated In Our Own Recipe Crispy Batter

All our fish and seafood is responsibly sourced; ensuring there will be plenty for future generations to enjoy

(Gluten Free, Grilled or Poached Available on Request)

Cod - Skinned and Boned **Small14.50 Regular18.50 Large 21.50**

Haddock - Boned and Fried Skin on for the Best Flavour **Small14.50 Regular18.50 Large 21.50**

Why not try one of our Alternative Varieties

Woof.....Regular 19.50

Plaice.....Regular 19.50

Hake.....Regular 19.50

Skate Wing.....Regular 19.50

Sea Bass.....Regular 19.50

Lemon Sole.....Regular 25.00

Monk Tail.....Regular 23.00

Halibut.....Regular 25.00

Turbot.....Regular 25.00

Salmon.....Regular 23.00

Fish Bites Pieces of Cod and Haddock in our Crispy Batter with Sweet Chili Dip and Tomato Mayo16

2 Magpie Fishcakes—Coated in Crispy Batter16

Magpie Duo - Plump Pieces of Haddock and King Prawn Tails in our Crispy Batter with Tartare Sauce & Sweet Chilli Dip...18.5

Four Fish Platter c5oz each of Cod , Haddock and Plaice with c7oz Skate Wing (usually ordered for Two to Share).....36

Whitby Breaded Wholetail Scampi Juicy Wholetail Scampi ,Magpie Tartare Sauce, Lemon and Chips17

Create Your Own Grilled Fish Platter

C5oz/140g of any of the following fish at 8.25 each

Cod, Haddock, Woof, Plaice, Hake, Sea Bass, Skate Wing (7oz)

C5oz/140g of any of the following fish etc. at 10.50 each

Monk, Halibut, Lemon Sole, Turbot, Salmon

or 80g Calamari (in our own Crispy Batter), 6 Garlic King Prawns

Add

Creamy Leek Sauce 3 Parsley Sauce 3 Lemon and Chive Butter 2.5 Garlic Butter 2.5

Seasonal Vegetables 3.25 Sautéed Samphire & Shallot 5.5

Chips 4.50 Potatoes 4 Creamed Potatoes 4.50 Garlic Potatoes 5.50

Garden Salad Bowl 4 Selection of our Homemade Coleslaws 2.5

Sides

Bread and Butter (slice) ...60p
Warm Ciabatta Roll & Butter...1.25

Soft Roll...1.25

Mushy Peas...2Large 3.25

Baked Beans...2..... Large...3.25

Garden Peas...2 Large...3.25

Magpie Chip Shop Curry...2.25

Magpie Chip Shop Gravy...2.25

Jumbo Chip Shop Sausage. Plain or Battered ...3.75

Chips ...3.00....Large...4.50

Creamed Potatoes...4.50

Boiled Potatoes...4

Garlic potatoes...5.50

Lemon and Chive Butter...2.5

Garlic Butter...2.5

Leek Sauce...3

Parsley Sauce...3

Sautéed Samphire & Shallot...5.50

Garden Salad Bowl...4

Garden Salad & Selection of Coleslaws ...5.25

Seasonal Vegetables.....3.25

Battered Onion Rings...3.75

Fishcake...6

Pickled Onions...1.50

Magpie Pickled Egg...1.75

Balsamic Onions...4

Pickled Dill Gherkin ..2

Allergy Notification

Please make your Server aware of any Allergies or Intolerances you have

Fish and Seafood Dishes

Whitby Crab and Chips Dressed Crab (Sweet White and Flavoursome Brown Meat) Served with our Thick Cut Chips and Tangy Marie Rose Sauce . Simple but Delicious ...20

Mussels and Chips Large Bowl of Fresh Mussels Steamed & served in a liquor of Wine, Cream and Garlic with Chips and a Warm Roll ...19.50

Maggie Fish Pie pieces of Succulent White Fish, Plump Prawns and Salmon in a Cream and Tarragon sauce topped with Riced Potato and Cheese18.50

Haddock and Salmon Gratin. Grilled Pieces of Plump Fresh Haddock & Salmon in Thermidor Sauce topped with Basil Breadcrumbs. Side Dish of Chips or Boiled Potatoes or Garden Salad..18.50

Haddock and Prawns in a Creamy Leek Sauce Grilled pieces of Plump Fresh Haddock and Prawns in a Creamy Leek Sauce Served with a choice of Side Dish of Chips or Boiled Potatoes or Garden Salad.....19.50

Woof (Seacat) Fillet with Garlic Crayfish Tails on Samphire and Shallot. . Side Dish of Chips or Boiled Potatoes or Garden Salad..24.50

Hot Seafood Pot A selection of Fresh Fish and Seafood including subject to availability Clams, Crevettes, Scallops, Mussels, Salmon and Haddock cooked and served in a liquor of Wine, Butter and a hint of Garlic Served with Warm Ciabatta ...25

Maggie Medley Pan fried Halibut Fillet, Salmon, Scallops and King Prawns on Maggie Hash (Diced Potato, Samphire, Capers, Onion and Pancetta) with a Creamy Garlic Sauce.....37

Lobster Thermidor A Whole Local Lobster c 550g(pre cooked weight) in a Rich Thermidor Sauce , Deep fried Scally Onions and Garden Salad or Potato Dish 43

Seafood Curry – Please See Specials Board or ask your server for the Chefs Seafood Curry of the Day 23

Whole Dover Sole Grilled Dover Sole with Pil Pil (slow cooked Garlic, Chilli and Parsley in Olive Oil) Dressing *or with* Garlic Cray Fish Tails Served with your choice of Side Dish Priced by Size, See Blackboard for Today's Prices .

Whitby Lobster and Chips A whole Dressed Whitby Lobster Served Warm with Garlic Butter, Deep Fried Scally Onion and our Thick Cut Chips. Simple but Delicious ...43

[See the Blackboard Screens for extra dishes available](#)

Meat Dishes

Landers of Whitby Boiled Ham With Homemade Coleslaws and Chips or Potatoes.15.50

Chip Shop Style Sausages (Battered or Plain) Two Jumbo Pork Sausages served with Baked Beans and Chips...15.50

Cheese Burger. Prime Beef Burger with Monterey Jack Cheese, Bacon, Tomato, Lettuce, Dill Gherkin and our Special Pickle Sauce in a Toasted Brioche Bun. Served with Battered Onion Rings and our Proper Chips...15.50 (add an extra Patty for 2.50)

Maggie Lasagne Al Forno Served with Chips, Potatoes or Garden Salad..17.50

Gammon Served with Free Range Fried Egg, Pineapple and Chips or Potatoes or Garden Salad ..17.50

Locally Sourced 21 day aged Prime Steak 10oz Rump...26	8oz Fillet...34
with Sautéed Mushrooms, Deep Fried Onion Rings, Tomato and Chips or Garden Salad	
add Sauce—Two Cheese or Pepper 3	- add Half Grilled Local Lobster in Garlic Butter 21 - Add Garlic King Prawn Tails 10

Vegetarian and Vegan Dishes

Beetroot and Grilled Goats Cheese Salad Beetroot, Sun Dried Tomatoes, Rocket and Pine Nuts drizzled with Lemon Olive Oil. **Available with Cubes of Vegan Feta Style Cheese instead of Grilled Goats Cheese as a Vegan Option** .17.50

Halloumi Burger. Pan Fried Fresh Halloumi , Tomato, Dill Gherkin, Red Onion and our Special Pickle Sauce in a Toasted Brioche Bun. Served with Vegetarian Chips 17.50

Lentil Shepherds Puy Lentils, Red Pepper, Celery and Mushroom topped with Cheesy Riced Potato (Vegan Option available with Olive Oil Riced Potato)1750

Wild Mushroom and Butter Bean Stroganoff (Vegan option available with Plant Based Cream) Creamy Wild Mushrooms with Butter Beans, Shallots, Garlic, Paprika and Brandy with Basmati Rice18.50

Leek, Tomato and Pasta Bake Leek, Cherry Tomatoes and Rigatoni Pasta in a creamy Cheese and Wholegrain Mustard Sauce Served with Potato Dish or Garden Salad...17.50

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

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

Salads

served on Crisp Leaves, Cherry Tomatoes, Egg, Cucumber, Radish, Balsamic Onions unless stated.
Add a side Selection of our Homemade Coleslaws for 2.5

***Whitby Crab**

Succulent White and Tasty Brown Local Crab Meat on a Salad of Mixed Leaves, Cherry Tomatoes ,
Egg, Cucumber, Radish etc. 21

Add Plump Peeled Prawns or Poached Salmon or Smoked Salmon 6.50 - Add Local Lobster Half 21 Whole 40

Landers of Whitby Boiled Ham ...15.50

Beetroot and Grilled Goats Cheese Salad Beetroot, Sun Dried Tomatoes, Rocket and Pine Nuts drizzled with Lemon Olive Oil.
Available with Cubes of Vegan Feta Style Cheese (cold) instead of Grilled Goats Cheese as a Vegan Option .17.50

Plump Peeled Prawns in a Tangy Marie Rose Sauce.....18.50

Trio Of Salmon Poached Salmon, Smoked Salmon and Oak Roast Salmon and on Caper Dressed Salad with Olives and Cherry
Tomatoes. Served With Horseradish Dip.....22

Local Dressed Lobster (c 1 to 1½-lb pre cooked weight) Whole Lobster 43 Half Lobster 24

Grilled Salmon with Garlic Potatoes Served warm on Garlic Sauté Potatoes with Salad Leaves, Tomatoes, Nocellara Olives, Bal-
samic Onions, Pickled Cucumber etc. 23

Chilled Seafood Taster A selection of Fresh Fish and Seafood including (subject to availability) Oysters, Clams, Crevettes,
Mussels, Crab, Anchovies, Salmon, Smoked Salmon, Oak Roast Salmon, Scallop & Prawns with Salad leaves, Nocellara
Olives & Dill Gherkin 23 **Add Local Lobster - Half 21 - Whole 40**

Special Sharing Platter of Chilled Fish and Seafood

*Dressed Whitby Crab,
Whole Dressed Local Lobster
4 Lindisfarne Oysters
Salmon Three Ways
(Poached Salmon, Locally Smoked Salmon and Oak Roast Salmon)
Pot of Peeled Prawns in Marie Rose Sauce
Clams , Mussels, Anchovies
With Salad Leaves, Olives and Dill Gherkin
84.50*

Afternoon Tea 16

Your choice of Sandwich from — Yorkshire Boiled Ham—Poached Salmon—Plump Prawns in Rose Marie Sauce
Locally Smoked Salmon and Cream Cheese —Mature Cheddar Cheese and Coleslaw —Whitby Crab* (2.50surcharge)

Scone with Strawberry Jam and Cream., Chocolate Brownie and Cream Meringue, Yorkshire Parkin with Wensleydale
Cheese.

Taylor's Yorkshire Tea or Freshly Brewed Coffee

Cream Tea Scone with Strawberry Jam, Cream & a Pot of Yorkshire Tea 6.25

Sandwiches In Brown or White Bread or Soft Roll. Served with a side of Chips. Choose From

Ham..10 Cheese and Coleslaw..9.5 Prawns in Marie Rose Sauce..12

Locally Smoked Salmon and Cream Cheese..13 Whitby Crab 14

[*Items containing Crab - Whilst every effort is made by our Whitby Crab processors and ourselves to remove all shell please take care as very occasionally some may remain](#)