

Starters

Soup of the day **V** —See Specials Screen 6.5

Whitby Crab Bisque -Creamy Crab Soup with a Warm Ciabatta Roll...7.5

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)...6.5

Magpie Fishcake Coated in Crispy Batter on Mushy Peas with Tartare Sauce and Wedge of Lemon. 6

Homemade Whitby Crab Pâté— served with Pickled Cucumber, Dill Gherkin and Toasted Bread...8

Prawn Cocktail, Plump Prawns in a Piquant Rosemarie Sauce on Salad Leaves ...8.5

Whitby Crab with Salad Leaves etc. and Brown Bread and Butter...9

Smoked Salmon on Caper Dressed Salad with Olives, Cherry Tomatoes ...9.5

Poached Salmon on a Piquant Rosemarie Sauce and Salad Leaves etc....8.5

Chilled Locally Oak Roasted Salmon on Caper Dressed Salad with Olives, Cherry Tomatoes ...9.5

King Prawn Tails in Garlic Butter served with a Warm Ciabatta Roll...9.5

Fish Bites Pieces of Cod and Haddock in our Crispy Batter with Sweet Chili Dip, Tomato Mayo and Salad Garnish 7

Breaded Whitebait ~ Headless and Guttled. Deep Fried, served with a Garlic Mayonnaise Dip....8

Calamari ~Deep-in our Crispy Batter and Served with a Spicy Dipping Sauce...9

Deep Fried Battered Camembert with Cranberry and Port Dressing Served on a salad of Olives, Croutons, Balsamic Onion, Pine Nuts, Pickled Cucumber, Tomato and Salad Leaves.....7.5

Halloumi Fries **V** Deep Fried Fresh Halloumi Fingers with Sweet Chilli and Tomato Mayo Dips 7.5

Creamy Garlic Mushrooms **V** (suitable for Vegans) with Toasted Ciabatta...8

Grilled Round of Goats Cheese **V** Topped with Apricot and Chilli Jam Served On a salad Of Olives, Croutons, Balsamic Onion, Pine Nuts, Pickled Cucumber, Tomato & Mixed Leaves8

Fresh Mussels Steamed & served in a liquor of Wine, Cream and Garlic Served with a Warm Ciabatta Roll Starter Size...9.5

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 Ciabatta Roll..13

Chilled Seafood Taster A selection of Fresh Fish and Seafood including subject to availability Oysters, Clams, Crevettes, Mussels, Crab, Anchovies, Salmon, Smoked Salmon, Scallop & Prawns with Leaves, Olives and Dill Gherkin .. 20 (add Half Lobster 20 Whole Lobster 38)

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 / 3—8 / 6 - 14.50/12 - 26.

On Ice with Red Wine and Shallot Vinegar 6 - 15. / 12 - 27

Nibbles and Snacks

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

Chips 4

Mini Fish and Chips with Magpie Tartare Sauce ...6.5

Pickled Cockles...3.5

Magpie Fishcake Coated in Crispy Batter on Mushy Peas with Tartare Sauce and Lemon. 6

Pickled Mussels...2.25

Deep Fried Battered Camembert with Cranberry and Port Dressing Served on a salad of Olives, Croutons, Balsamic Onion, Pine Nuts, Pickled Cucumber, Tomato & Leaves...7.5

Magpie Pickled Egg **V**...1.4

Halloumi Fries **V** with Sweet Chilli and Tomato Mayo Dips 7.5

Balsamic Onions **V**...3.5

Breaded Whitebait ~ Headless & Guttled. Deep Fried, served with a Garlic Mayo Dip .8

Seaweed Thins 2.25

Mussels Steamed & served in a liquor of Wine, Cream & Garlic with a Ciabatta Roll...9.5

Bowl of Olives **V**...4

King Prawn Tails in Garlic Butter served with a Warm Ciabatta Roll...9.5

Marinated Anchovy Fillets 4.5

Breaded Large Whitby Scampi Tails with Tartare Sauce and Lemon...10.5

Habas Fritas 3

(Roasted Broad Beans)...**V**

Creamy Garlic Mushrooms **V** (suitable for Vegans) with Toasted Ciabatta...8

Magpie Fish And Chips

Our Fish is Always Fresh, Never Frozen.

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

(Please inform your Server if you would prefer your fish Grilled or Poached)

Served with Magpie Tartare Sauce, Lemon and Thick Cut Chips or a Salad Bowl

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

Fresh Cod

Our Cod is Skinned and Boned

6oz(Ideal for those with a smaller appetite).....11.95

9oz.....(our regular portion).....15.95

12oz.....(Large Portion for those with a very good appetite)...18.5

Fresh Haddock.

Our Haddock is Boned and Fried with the Skin on for Best Flavour

6oz(Ideal for those with a smaller appetite).....11.95

9oz.....(our regular portion)...15.95

12oz ...(Large Portion for those with a very good appetite).....18.5

Other Fish.

Served with Magpie Tartare Sauce, Lemon and Thick Cut Chips or a Salad Bowl

Hake.....17

Woof.....17

Plaice.....17

Skate Wing ...17

Lemon Sole ...20

Plump Pieces of Monk Tail21

Halibut Fillet23

Salmon Fillet (Can be deep fried but best Grilled or Poached)....19

2 Magpie Fishcakes—Coated in Crispy Batter11

Fish Bites - Pieces of Cod and Haddock in our Crispy Batter with Sweet Chili Dip and Tomato Mayo11

Four Fish Platter with Chips or Salad Bowl

c5oz each of Cod , Haddock and Plaice with c7oz Skate Wing (usually ordered for Two to Share).....28

Whitby Breaded Wholetail Scampi

Juicy Wholetail Scampi ,Magpie Tartare Sauce, Lemon and Thick Cut Chips14.5

Create Your Own Grilled or Poached Fish Platter

C5oz/140g of any of the following fish at 6.5 each

Cod, Haddock, Woof, Plaice, Hake, Skate(7oz)

C5oz/140g of any of the following fish at 8.5 each

Monk, Halibut, Salmon, Turbot, Sea Bass, Lemon Sole.

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

Add

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

Seasonal Vegetables 3 Sautéed Samphire & Shallot 4.75

Chips 4 Potatoes 4 Creamed Potatoes 4 Garlic Potatoes 5

Garden Salad Bowl 3.75 Selection of our Homemade Coleslaws for 1.95

Warm Ciabatta Roll & Butter...1.25

Pickled Onions...1.50

Magpie Pickled Egg...1.25

Balsamic Onions...3.5

Pickled Dill Gherkins...1.50

Bread and Butter (slice)50p

Mushy Peas...1.75Large 2.5

Baked Beans...1.75 Large...2.5

Garden Peas...1.75 Large...2.5

Seasonal Vegetables...3

Chips ...2.5...Large...4.

Creamed Potatoes...4

Boiled Potatoes...4

Lemon and Chive Butter...2.25

Garlic Butter...2.25

Leek Sauce...2.5

Parsley Sauce...2.5

Garlic Potatoes...5

Garden Salad Bowl...3.75

Garden Salad & Selection of Coleslaws .5.1

1Magpie Chip Shop Curry...1.75

Magpie Chip Shop Gravy...1.75

Sautéed Samphire & Shallot...4.75

Deep Fried Courgette...3

Battered Onion Rings...3.5

Jumbo Chip Shop Sausage...3

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

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 ...16

Mussels and Chips Large Bowl of Fresh Mussels Steamed & served in a liquor of Wine, Cream and Garlic with Chips and a Warm Ciabatta Roll ...16.5

Magpie Fish Pie Poached pieces of Succulent White Fish, Plump Prawns and Salmon in a Cream and Tarragon sauce topped with Riced Potato and Cheese16.

Haddock and Salmon Gratin. Grilled Pieces of Plump Fresh Haddock & Salmon in Thermidor Sauce topped with Breadcrumbs, Parmesan and Basil. Side Dish of Chips or Boiled Potatoes or Garden Salad..16

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.....17

Woof (Seacat) Fillet with Garlic Crayfish Tails on Samphire and Shallot. . Side Dish of Chips or Boiled Potatoes or Garden Salad..22

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 ...23

Magpie Medley Pan fried Halibut Fillet, Salmon, Scallops and King Prawns on Magpie Hash (Diced Potato, Samphire, Capers, Onion and Pan-cetta) with a Creamy Garlic Sauce.....27

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 40

Salmon with Garlic Potatoes Served warm on Garlic Sauté Potatoes surrounded by Salad Leaves, Cherry Tomatoes, Olives, Pickled Cucumber Etc.21

Whitby Lobster and Chips A whole Dressed Whitby Lobster Served with our Thick Cut Chips and Tangy Marie Rose Sauce . Simple but Delicious ...40

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

Meat Dishes

Landers of Whitby Boiled Ham *With Homemade Coleslaws and Chips or Potatoes.12*

Battered Chip Shop Style Sausage *Two Jumbo Pork Sausages served with Baked Beans and Chips...11*

Cheese Burger. *Landers of Whitby 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 Thick Cut Chips...12.5 (add an extra Pattie for 1.5)*

Magpie Lasagne Al Forno Served with Chips, Potatoes or Salad..15

Gammon Served with Free Range Fried Egg, Pineapple and Chips or Potatoes or Salad ..15

Locally Sourced 21 day aged Prime Steak 10oz Rump...24 8oz Fillet...32

with Sautéed Mushrooms, Deep Fried Onion Rings, Tomato and Chips or Salad

add Sauce—Two Cheese or Pepper 3

add Half Grilled Local Lobster 20

Add Garlic King Prawn Tails 8.5

Homemade Vegetarian Dishes

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 14*

Lentil Shepherds Pie (vegan option available) Puy Lentils, Red Pepper, Celery & Mushroom topped with Cheesy (or plain if preferred)riced potato....15

Grilled Goats Cheese *V* with Apricot and Chilli Jam Served on a salad of Olives, Croutons, Balsamic Onion, Pine Nuts, Pickled Cucumber, Tomato and Salad Leaves.. 15

Wild Mushroom and Butter Bean Stroganoff (Vegan option available) Creamy Wild Mushrooms with Butter Beans, Shallots, Garlic, Paprika and Brandy with Basmati Rice16

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...15

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 1.95

***Whitby Crab**

Succulent White and Tasty Brown Local Crab Meat on a Salad of Mixed Leaves, Cherry Tomatoes, Egg, Cucumber, Radish etc. 17

Add Plump Peeled Prawns or Poached Salmon or Smoked Salmon 6.00

Add Local Lobster Half 20 Whole 38

Landers of Whitby Boiled Ham ...12

Grilled Goats Cheese V with Apricot and Chilli Jam Served On a salad Of Olives, Croutons, Balsamic Onion, Pine Nuts, Pickled Cucumber, Tomato & Salad Leaves.. 15

Plump Peeled Prawns in a Tangy Marie Rose Sauce.....16

Poached Salmon (served chilled)....17

Locally Smoked Salmon...17

Oak Roasted Smoked Salmon served chilled with Horseradish sauce ..17

Grilled Salmon with Garlic Potatoes Served warm on Garlic Sauté Potatoes with Salad Leaves, Tomatoes, Olives, Balsamic Onions, Pickled Cucumber Etc. 21

Local Dressed Lobster (c 1 to 1½-lb pre cooked weight) Whole Lobster 40 Half Lobster 22

Chilled Seafood Taster A selection of Fresh Fish and Seafood including (subject to availability) Oysters, Clams, Crevettes, Mussels, Crab, Anchovies, Salmon, Smoked Salmon, Scallop & Prawns with Salad leaves, Olives and Dill Gherkin 20

Add Local Lobster - Half 20 - Whole 38

*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

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

75

Afternoon Tea 14

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* (1.5 surcharge)

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

Taylor's Yorkshire Tea or Freshly Brewed Baytown Coffee

Cream Tea 5.

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

A Selection of Sandwiches

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

Ham..9 Cheese and Coleslaw..9 Poached Salmon..10 Prawns in Marie Rose Sauce..10