MagPie.

While you wait

Chilli & Garlic Marinated Olives (Ve)(Gf) £4.5
Fresh Bread & Whipped Salted Butter(V).. £5
Seasonal Hummus (Ve)..... £6.5
Pomegranate seeds, herb oil & pita

Starters & Nibbles

Smoked Mackerel Pâté.....£8.5
Red vein sorrel & toasted sourdough
Beef Shin Croquettes £9
Horseradish mayonnaise
Padron Peppers (Ve)(Gf)..... £6.5
Mint & coriander
Fried Chorizo (Gf).....£7
Hot honey
Venison Scotch Egg £7.5
Apple & pear purée
British Wild Buffalo Burrata (V)(Gf)..... £12
Seasonal tomatoes & herb oil
Scottish Rarebit.....£8.5
Haggis cheese on toast

Sharing Boards

Camembert Board (V)..... £18.5
Roasted garlic, rosemary, sundried tomato chutney & fresh bread

Mezze Board (Ve)..... £18.5
Falafel bites, hummus, olives, Padron peppers, baba ghanoush & pita

@magpiepub

Mains

PROPER PIES
All served with creamy mash, seasonal greens & gravy.

Roast Chicken, Tarragon, Chorizo & Leek £18
Steak & Guinness & Horseradish £18
Cauliflower Cheese & Leek (V) £16.5

FISH & CHIPS.....£18.5
Beer-battered haddock, triple-cooked chunky chips, grilled lemon, minted mushy peas & tartare sauce

MAGPIE CHEESEBURGER £18
Double patty - chuck beef & venison haunch, American cheese, house sauce, shredded lettuce, dill pickles & steamed bun served with fries
Add
Bacon **£2** · *Pulled brisket* **£4.5** · *Blue cheese* **£1.5**

SYMPLICITY BURGER (Ve) £17.5
Symplicity patty, king oyster mushroom, salsa verde, vegan cheese, house sauce, shredded lettuce, dill pickles & steamed bun, served with fries

MAGPIE CAULIFLOWER CHEESE (V) (Gf).....£15.5
Nashville hot sauce, Jersey Royals, pan-fried cherry tomatoes, spinach & chive oil

BANGERS & MASH £16.5
Trio of locally sourced sausages - with creamy mash, seasonal greens and onion gravy

Desserts

Pistachio Crème Brûlée (V) (Gf).....£7
Vegan Chocolate Brownie (Ve)..... £7
Vegan vanilla ice cream & chocolate sauce

PROPER BRITISH INGREDIENTS
MADE IN HOUSE EVERYDAY
COOKED WITH CARE
GOOD TIMES GUARANTEED

Please ask a member of staff for allergen information