

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— Along the same lines as halibut but sweeter, juicier, slightly sticky flesh best Grilled or oven baked. Smaller fish circa 1½lbs are best cooked on the bone.

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— Wherever possible we use whole sweet juicy Langoustine tails from the local boats

Coley—(Saithe) is an abundant white sea fish with a slightly pink firm textured flesh. Coley has a distinctive coal-coloured skin. Good sustainable substitute for Cod when Deep Fried

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

Pollock— A white, flaky fish that is an excellent substitute for cod and can rival cod's flavour. Famously recently re branded by a leading supermarket chain under it's French name "Colin"

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

Wheat and Gluten Free Fish and Chips.

We always have Gluten Free Batter available and if you are able to tolerate the food being cooked in the same medium as items containing Wheat and Gluten no notice is required, however if you need your food to be cooked in a separate pan that has not been used for other items we may need up to 1 hours notice to prepare a pan.

As we buy fish daily it is always offered subject to availability.

**Wherever possible we buy our fish locally either directly from the boats or through our excellent Local Fish Merchant Dennis Crooks, occasionally we may need to source fish from elsewhere but please be assured it will always be of the finest quality available.*

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

Nibbles

Bowl of Olives ..£2.95 — Marinated Anchovy Fillets ...£3.95
 Habas Fritas (Roasted Broad Beans)...£2.95 — Garlic Ciabatta...£2.25
 Warm Ciabatta Roll and Butter 95p

Starters

Whitby Kipper Starters

Whitby Cullen (Kipper & Potato Soup)—Our version of Cullen Skink £4.95
 Traditional Whitby Kipper.....£4.95
 Kipper Dishes 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)

Freshly Squeezed Orange Juice ✓.....SM (175ml) £2.45 Half Pint £3.45
 Home-made Soup ✓ and Warm Crusty Bread -all our soups are suitable for vegetarians and coeliacs (excluding Bread).....£4.25
 Whitby Crab with Salad Leaves and Brown Bread.....£5.95
 Crab & Prawn or Crab & Salmon with Salad Leaves & Brown Bread.....£7.45
 Crab Parcel. Whitby Crab wrapped in Smoked Salmon and served on Salad Leaves.....£7.45
 Magpie Fishcakes in Crispy Batter served with Tartare Sauce.....£4.25
 Three Deep Fried Goujons of Cod served with Lemon and Tartare sauce.....£4.25
 King Prawn Tails in Garlic Butter served with a Ciabatta Roll.....£6.95
 Deep Fried Cheese. Either Goats Cheese or Camembert (in our own crispy batter) on Salad Leaves with a Port and
Redcurrant dressing.....£5.45
 Prawn Cocktail, Plump Prawns in a Piquant Rosemarie Sauce£5.95
 Poached Salmon with Salad Leaves, Piquant Rosemarie Sauce and Brown Bread.....£5.95
 Grilled Goats Cheese with Port and Red Currant Dressed Leaves, Croutons, Toasted Pine Nuts, Olives, Cherry
 ... Tomatoes and Red Onion ✓.....£5.95
 Hand Sliced Staithes Smoked Salmon with Lemon and Brown Bread.....£6.95
 Staithes Oak Roasted Salmon Nicoise Salad Starter.....£6.95
 Sautéed Local Squid with Butter, Sea Salt and Freshly-Milled Black Pepper£6.95
 Coquilles St Jacques. Scallops in white wine sauce with Piped Potato.....£7.95

Fresh Mussels

Steamed & served in a liquor of Wine, Cream and Garlic
 Served with a warm Ciabatta Roll Half Kilo..£7.95 Kilo..£14.95

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 with Warm Crusty Bread.....Starter £9.95 Main £17.95

Chilled Seafood Taster

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

Traditional Whitby Fish and Chips.

Deep Fried in Magpie Recipe Crispy Batter and served with Lemon and Our Homemade Tartare Sauce.

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) £9.95

Regular c12oz/340g£11.95

Large 1lb /453g (15.95) size available on request (subject to availability)

Cod and Chips

All Deep Fried Cod is Skinned and Boned,

Small c8oz/225g (remember these are Yorkshire portions, have this size and leave room for dessert) £9.95

Regular c11oz/310g£11.95

Large 14 oz/400g (15.95) size available on request

- Chunky Pieces of Cod and Haddock with Chips.....£6.95
- Goujons of Cod Served with Chips£7.95
- Ling and Chips c10oz / 285g.....£9.95
- Gurnard and Chips c10oz / 285g.....£9.95
- Pollock and Chips c10oz / 285g.....£9.95
- Hake and Chips c10oz / 285g.....£9.95
- Woof and Chips c10oz/285g.....£11.95
- Plaice and Chips c10.oz/285g.....£12.95
- Skate Wing and Chips c14oz/400g.....£12.95
- Lemon Sole and Chips c 10oz/285g.....£13.95
- Monk and Chips c 10.oz/285g.....£15.95
- Halibut and Chips c10.oz/285g.....£15.95

Scampi whole Langoustine Tails
in our own crispy Batter
Served in a Basket with Chips, Tartare Sauce
£9.95

Special Fish Platter and Chips
5oz /141g Each of Cod,
Haddock, Plaice & Skate (7oz/200g)
£19.95

- Bread and Butter (per slice)..40p
- Mushy peas£1.50
- Heinz Baked Beans.....£1.50
- Garden Peas.....£1.50
- Deep Fried Courgette.....£2.25
- Seasonal Vegetables.....£2.25
- Warm Ciabatta Roll and Butter 95p
- Pickled Onions.....£1.45
- Plate of Chips.....£2.95
- Side Salad.....£2.50



Grilled or Poached Fish

Served with a selection of vegetables and a potato dish or side salad of your choice

HADDOCK	10.95/12.95
COD.....	10.95/12.95
WOOF.....	10.95/12.95
SALMON.....	10.95/13.95
PLAICE.....	10.95/13.95
LEMON SOLE.....	11.95/14.95
SKATE	10.95/13.95
MONK.....	12.95/15.95
HALIBUT	13.95/16.95
Whole Dover Sole	Priced by weight from £15.95
Whole Turbot	Priced by weight from £15.95
Whole Wild Sea Bass.....	Priced by weight from £15.95
Whole John Dory	Priced by weight from £15.95

Create your own Special Grilled or Poached Fish Platter Served with Seasonal vegetables

C50z/141g of any of the following fish at £4.75 each
Cod, Haddock, Woof, Plaice, Salmon, Hake, Gurnard,
Ling, Pollack, Skate (7oz/200g),

C50z/141g of any of the following Fish at £6.75 each
Monk, Halibut, Wild Sea Bass, Lemon Sole

Add a Side Salad £2.50

Add Chips or Potato Dish £2.95

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

As we buy fish daily it is always offered subject to availability.

Fish and Seafood Dishes



Fresh Mussels Steamed & served in a liquor of Wine,
Cream and Garlic. Half Kilo...£7.95
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£10.95

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.....£10.95

Haddock and Prawns in a Creamy Leek Sauce

Grilled pieces of Plump Fresh Haddock and Prawns in a Creamy Leek Sauce Served with a ...selection of vegetables and your choice of Potato dish or Side Salad.....£13.95

Salmon with Garlic Potatoes

Grilled Salmon served on Garlic Sauté Potatoes surrounded by a Crisp Green Salad..... £13.95

Magpie Trio

Wild Sea Bass, 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£16.95

Seafood St Jacques

Seafood St Jacques (Lobster, Scallops and Mussels in a White Wine Sauce) With Piped Potato...£16.95

Seafood Paella

Our Take on this Classic Spanish Rice Dish with Fish, Shellfish and Chorizo16.95

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....£17.95

Magpie Medley

Pan fried Wild Bass,, Salmon, Scallops and King Prawns on Creamed Samphire and Creamy Garlic Mashed Potato.....£18.95

Scallop and King Prawn Thermidor

Scallops with King Prawn Tails in a Rich Thermidor Sauce Served with Deep fried Courgettes, Fresh ...Vegetables and Salad or Potatoes£18.95

Lobster Thermidor

A whole Local Lobster c 550g in a Rich Thermidor Sauce Served with Deep fried Courgettes, Fresh ... Vegetables and Salad or Potatoes£22.95



Many of our dishes are or can be adapted to be Wheat and Gluten Free. Please ask your Server.

Meat Dishes

Mrs Radford's Honey Roast Ham

With Homemade Coleslaws and Chips or Potatoes.....£8.95

Locally Made Thick Pork Sausage

Served with Fried Free Range Egg, Homemade Chutney and Chips.....£8.95

Lasagne Verdi 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.....£11.95

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 Prime Fillet Steak (21 day aged minimum)

with tomatoes, mushrooms, onions, vegetables and potatoes or chips or salad..... £19.95
(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..£9.95

Grilled Goats Cheese

On Port and Red Currant Dressed Leaves, Croutons, Toasted Pine Nuts, Olives, Cherry Tomatoes and Red Onion.....£9.95

Creamy Chestnut and Mushroom Tagliatelle.....£9.95

Leek, Tomato and Pasta Bake

Leek, Cherry Tomatoes and Penne Pasta in a creamy Cheese Sauce with Potatoes or Salad.....£9.95

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



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Nibbles and Snacks

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

Bowl of Chíps.....	Sm.£1.95	Lg £2.95
Habas Fritas (Roasted Broad Beans).....	£2.95	
Marinated Anchovy Fillets	£3.95	
Bowl of Olives ✓.....	£2.95	
Mini Fish and Chíps with Magpie Tartare Sauce	£4.25	
$\frac{3}{4}$ Kílo Mussels Steamed & served in a liquor of Wine, Cream & Garlic with Roll ..	£4.50	
$\frac{1}{2}$ Kílo Mussels Steamed & served in a liquor of Wine, Cream & Garlic with Roll ..	£7.95	
Magpie Fishcakes in Crispy Batter, Salad Leaves and Tartare Sauce.....	£4.25	
Battered Scampi Tails with Tartare Sauce and Lemon.....	£7.95	
Garlic King Prawn Tails— tossed in Garlic Butter served with a Ciabatta Roll.	£6.95	
Deep Fried Sole Goujons with Tartare Sauce and Lemon.....	£6.95	
Coquilles St Jacques. Scallops in white wine sauce with Piped Potato.....	£7.95	
Staithe Oak Roasted Salmon Niçoise Salad.....	£6.95	
Sautéed Local Squid with Butter, Sea Salt & Freshly-Milled Black Pepper	£6.95	
Grilled Goats Cheese with a Port and Red Currant Dressing Salad Leaves, ... toasted Pine Nuts, Olives and Red Onions ✓.....	£6.95	

Freshly Made Sandwiches

In White or Brown Bread

All served with Chíps and Salad Garnish.

Choose From

Mrs Radford's Honey Roast 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

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Salads

All Salads are Crisp Mixed Leaves, Cherry Tomatoes, Egg cucumber etc unless stated.

Add a Selection of our Homemade Coleslaws for £1.45

Fresh Dressed Whitby Crab Salad £9.95

Mrs Radford's Honey Roast Ham	£8.95
Plump Peeled Prawns.....	£9.95
Fresh Whitby Crab and Plump peeled Prawns.....	£13.95
Fresh Whitby Crab and Poached Salmon.....	£13.95
Smoked Salmon and Cottage Cheese Parcels.....	£12.95
Cottage Cheese and Fresh Fruit V.....	£8.95
Cuddy's Cave Cheddar Cheese and Fresh Fruit V.....	£8.95
Grilled Goats Cheese with a Port and Red Currant Dressing Salad Leaves, ... toasted Pine Nuts, Olives and Red Onions V.....	£9.95
Crab Parcels. Whitby Crab wrapped in Smoked Salmon.....	£13.95
Poached Loch Duart Salmon (served warm or chilled).....	£13.95
Local Oak Roasted Salmon (served cold) with a Whisky Marmalade Sauce	£14.95
Whole Local Dressed Lobster (c 1¼-1½lb).....	£21.95

Seafood Taster Selection

A selection of Fresh Chilled Fish and Seafood subject to availability Oyster, Clams, Crevetts, Crab, Anchovies, Salmon, Smoked Salmon, Scallop, Mop Herring, Prawns and Mussels

£13.95

(With Half Lobster £9.95 extra)

We suggest if eating oysters guests avoid spirits and consume other alcohol in moderation

Magpie De-luxe Salad

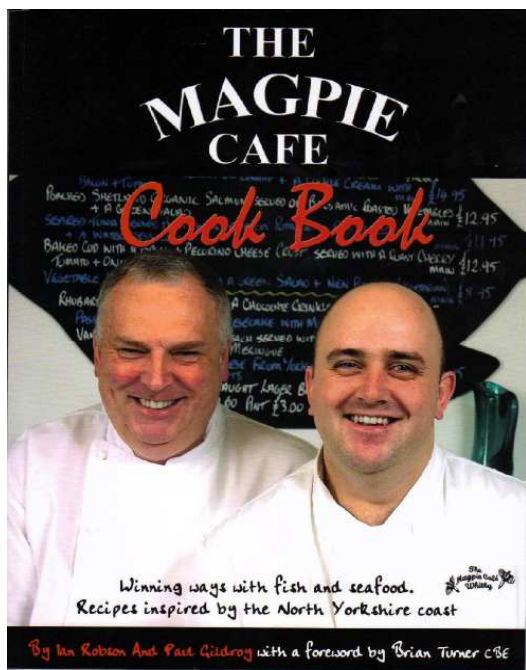
Whitby Crab, Plump Peeled Prawns, Poached Salmon, and Smoked Salmon....

£17.95

(With Half Lobster £9.95 extra)

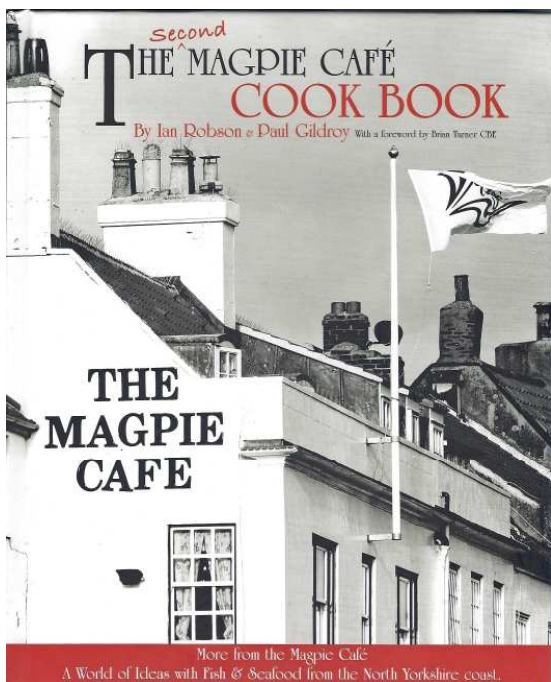
Watchers of Weight.

Low Fat Spreads. Skimmed Milk and Splenda Sweetener available on request.



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Gratuities (Tips) Policy
At The Magpie we fully support the British Hospitality Association voluntary code of best practice on gratuities. More details of this code can be found on www.bha.org.uk
All employees receive at least National Minimum Wage. Tips are in addition to Wages.
Any tips are retained by the waiter. They may or may not have arrangements in place to share these tips with other employees in the restaurant. It is the responsibility of those receiving tips to declare the income for tax purposes to HM Revenue & Customs.
The company does not participate in any aspect of tips and are unable to accept tips on behalf of staff by credit/debit card.



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And Others

Foreword By Rosemary Shrager