



**The 3  
Magpies**  
Sunday Menu

### **Starters**

Homemade soup with ciabatta £5.50

Chicken liver pate served with dressed leaves, chutney & ciabatta £6.95

Breaded Thai style crab cake with sweet chilli sauce & dressed leaves £7.25

Stilton mushrooms on toasted ciabatta with dressed leaves £6.95

Polenta chips with Marinara dip £6.95 (v) (vg)

### **Roasts**

Roast topside of beef £9.95/£12.50

Roast belly of pork with stuffing £9.95/£11.50

Roast chicken with stuffing £9.95/£11.50

Mixed roast meat with stuffing £16.95

Cashew nut roast £11.50 (v)

All served with Yorkshire pudding, roast potatoes, vegetables & gravy

### **Mains**

Traditionally battered fish & chips with mushy peas £8.95/£13.50

Breaded scampi with chips & salad £11.95

Mixed cheese ploughman's – Cheddar, brie & Stilton served with salad, apple, pickled onion, chutney & bread £11.95

Butcher's board- pork pie, pate & ham with salad, apple, chutney, pickled onion, coleslaw & bread £12.95

Mediterranean vegetable lasagne served with salad & garlic bread £8.95/£12.95 (v)

### **Sides**

Cauliflower cheese £2.50

Vegetables £3.50

Dressed salad £3.50

Chips £3.50



## **Sandwiches**

All served with fries

Cheddar cheese & chutney £7.50 (v)

Tuna mayonnaise & cucumber £7.50

Wiltshire ham & tomato £7.50

Egg mayonnaise & watercress £7.50 (v)

## **Puddings**

Vanilla & raspberry crème brulee £6.50 (v)

Mixed berry pavlova with ice cream £6.50 (v)

Sticky Toffee Pudding with custard £6.50 (v)

Chocolate brownie with ice cream £6.50 (v)

Coconut & vanilla rice pudding with fruit compote £6.50 (v) (vg)

Selection of cheese served with Carrs water biscuits & chutney £6.95

Selection of ice cream and sorbets – 1 scoop £1.50 2 scoops £3 3 scoops £4.50

## **Hot Drinks**

Americano £2.95    Espresso £2.50    Cappuccino £3.25    Flat White £2.95    Latte £3.25

*Made with coffee beans from local roastery Dusty Ape in Hilperton*

Tea £2.95    Hot Chocolate *with whipped cream & marshmallows* £3.50

Allergens & intolerances: please note not all ingredients are listed on our menu and although we take all reasonable precautions to prevent cross contamination of allergens it is not always possible as we handle and prepare a variety of open foods that contain allergens.

Please speak to a member of staff when ordering to inform us of any dietary requirements you have.