

THE  
**MAGPIE  
INN**

## BRUNCH MENU

SAT 12 – 5pm

### STARTERS

<b>Soup of the Day</b> With homemade Guinness brown bread	€5.00	<b>Cream of Seafood Chowder</b> Potato & Irish cream chowder. Smoked White fish, organic salmon & wild mussels	€9.00
<b>Chicken liver pate</b> Charred sourdough Cumberland jelly and a crunchy nut crumb	€8.00	<b>Crab &amp; Crayfish Cakes</b> Bullock crab & crayfish cakes, apple remoulade and a harissa mayonnaise	€10.00
<b>Salad of Fig, Feta &amp; Broccoli</b> Blanched tender stem broccoli, black fig, Greek feta with a crunchy hazelnut, baby leaves and a lemon and honey dressing	€9.00	<b>Hot &amp; Sticky Wings</b> Hot & spicy wings with Cashel blue dip & celery sticks	€9.00

### MAINS

<b>Eggs benedict/royale</b> Choice of smoked salmon or bacon, with Sautéed potatoes	€10.00	<b>Full Irish Breakfast</b> Sausage bacon egg black/white pudding, brandy mushroom, tomato and sourdough	€11.00
<b>Striploin Steak Baguette</b> Rocket, parmesan, wasabi mayo, crispy onions on a charred sourdough baguette	€12.00	<b>Chargrilled Beef Burger</b> With chips, topped with cheddar, gherkin, lettuce, red onion & tomato <b>Add Bacon 50c</b>	€15.00
<b>Southern fried chicken burger</b> burger sauce, cheddar, gherkin, lettuce, re3d onion and tomato	€14.00	<b>Hicks Kassler Pork Chop</b> Served with creamy mash, root vegetables, and red onion jus	€15.00
<b>Magpie Fish &amp; Chips</b> Ale battered fish with pea purée, tartar sauce & chips	€16.50	<b>Wild Mushroom Risotto</b> Pecorino and brandy	€15.00

### SIDES

<b>Creamed Spinach</b> Truffle & parmesan	€4.00	<b>Regular Chips</b> Hand cut fries	€4.00
<b>House Salad</b> Pesto, tomato & red onion	€4.00	<b>Truffle &amp; Parmesan Chips</b> Topped with truffle mayo & grated parmesan	€4.50
<b>Roast Carrot &amp; Parsnip</b> Orange, honey & thyme	€4.00	<b>Sweet Potato Fries</b> With a Cajun seasoning	€4.50

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## SUNDAY ROAST MENU

12 – 8

### SUNDAY ROAST €15.00

All our roasts are served with: roast potato, honeyed carrot and parsnip, braised savoy cabbage, Yorkshire pudding, stuffing and red wine gravy

**Half roast free range chicken**  
**Dry aged sirloin of beef**  
**Marinated leg of lamb**

### STARTERS

<b>Soup of the Day</b> With homemade Guinness brown bread	€5.00	<b>Cream of Seafood Chowder</b> Potato & Irish cream chowder. Smoked White fish, organic salmon & wild mussels	€9.00
<b>Chicken liver pate</b> Charred sourdough, Cumberland jelly	€8.00	<b>Crab &amp; Crayfish Cakes</b> Bullock crab & crayfish cakes, apple remoulade & harissa mayonnaise	€10.00
<b>Salad of Feta, fig &amp; tender stem</b> Blanched tender stem broccoli, black fig and Greek feta with crunchy hazelnut baby leaves and a lemon and honey dressing	€9.00	<b>Hot &amp; Sticky Wings</b> Hot & spicy wings with Cashel blue dip & celery sticks	€9.00

### MAINS

<b>Fish of the day</b> We source our fish locally based on seasonality and freshness	€POA	<b>Chargrilled Beef Burger</b> With chips, topped with cheddar, gherkin, lettuce, red onion & tomato	€15.00 <b>Add Bacon 50c</b>
<b>Magpie Fish &amp; Chips</b> Ale battered fish with pea purée, tartar sauce & chips	€16.50	<b>Wild mushroom Risotto</b> pecorino and brandy	€15.00

### SIDES

<b>Creamed Spinach</b> Truffle & parmesan	€4.00	<b>Regular Chips</b> Hand cut fries	€4.00
<b>House Salad</b> Pesto, tomato & red onion	€4.00	<b>Truffle &amp; Parmesan Chips</b> Topped with truffle mayo & grated parmesan	€4.50
<b>Roast carrot &amp; parsnip</b> Orange, honey & thyme	€4.00	<b>Sweet Potato Fries</b> With a Cajun seasoning	€4.50