

# TWO MAGPIES BAKERY

## BREAKFAST MENU

SERVED UNTIL 11AM

TWO MAGPIES SOURDOUGH TOAST, BUTTER (*GF / *V)	4.50
add house jam OR cinnamon swirl butter OR whipped marmite butter	0.50
CHOCOLATE & CHERRY GRANOLA BOWL (GF)	7.50
dark chocolate and cherry granola, Greek yoghurt, cherry compote	
ROLLED PORRIDGE OATS (*GF / *V)	6.50
Caramelised banana, cinnamon swirl butter, toasted hazelnut crumble	
BREAKFAST BRIOCHE ROLLS (*GF)	6.50
Lane Farm streaky bacon OR Lane Farm Old English sausage OR sausage and bacon OR avo, halloumi and chilli jam (*V)	
TUMBLED EGGS (*GF)	8.50
buttered sourdough toast, pea shoots	
BACON AND MAPLE FRENCH TOAST	11.00
Crispy Lane Farm bacon, bacon jam, maple syrup	
AVOCADO AND POACHED EGGS ON TOAST (*GF)	12.00
Red pepper butter, spinach, tomato relish	
FULL ENGLISH (*GF)	12.95
Lane Farm Old English sausages, Lane Farm streaky bacon, roasted cherry tomatoes on the vine, portobello mushrooms, fried eggs, house beans, toasted Magpie sourdough, butter	
VEGGIE BREAKFAST (*GF)	12.95
halloumi, spring onion rosti, roasted cherry tomatoes on the vine, portobello mushrooms, fried eggs, house beans, toasted Magpie sourdough, butter	
VEGAN BREAKFAST (V/*GF)	12.95
sauteed spinach, spring onion rosti, roasted cherry tomatoes on the vine, avocado, portobello mushrooms, house beans, toasted Magpie sourdough	

PLEASE LET US KNOW OF ANY ALLERGIES OR INTOLERANCES WHEN ORDERING.

GF (gluten free) / \*GF (available gluten free) / V (vegan) / \*V (available vegan)

FOR OUR GLUTEN FREE/VEGAN OPTIONS – PLEASE SCAN THE QR CODE



# TWO MAGPIES BAKERY

## LUNCH MENU

SERVED FROM 11AM – 3PM

SEASONAL SOUP WITH TWO MAGPIES BREAD AND BUTTER (*GF/*V)	7.50
SEASONAL SOUP WITH THREE CHEESE TOASTIE (*GF) Sourdough toastie with mature cheddar, red Leicester, mozzarella & spring onion	11.50
WARM PITTA BREADS (*GF/V) Lemon hummus, baba ganoush, pomegranate and sunblush tomato salad	10.00
SPRING PEARL BARLEY 'RISOTTO' Confit chicken, peas, smoked bacon, pecorino cheese, crispy onions, pea shoots	12.00
MUSHROOMS ON TOASTED SOURDOUGH (*V/*GF) Portobello mushrooms, tarragon cream sauce, tarragon oil, pecorino	12.00
HONEY HALLOUMI AND WARM ROASTED SQUASH SALAD (GF) spinach, miso chickpeas, hazelnut dukkha, miso tahini dressing	12.00
PORCHETTA & PECORINO TOASTIE WITH HOUSE PICKLES (*GF) Toasted sourdough, warm porchetta, lemon oil, wholegrain mustard mayo and pickled red cabbage	12.00
GREEN SPLIT PEA FALAFEL TOASTIE WITH HOUSE PICKLES (*GF/*V) Toasted sourdough, spiced falafel, Emmental, roasted portobello mushrooms, lemon mayo & pickled red cabbage	12.00
ISLE OF MULL CHEDDAR RAREBIT toasted sourdough, tomato & fennel chutney, watercress & sunblush tomato salad	12.00
FISH PIE WITH SEASONAL GREEN VEGETABLES Buttered leek & herb sauce, mashed potato, parsley & parmesan sourdough crumb	13.00
SLOW COOKED PORK IN CIDER & HERB CRUSHED NEW POTATOES (GF) Pork cheeks, Adnams wildwave cider sauce, chestnut mushrooms, chantenay carrots and pearl onions	13.00
SIDES Two Magpies sourdough and butter OR seasonal green vegetables OR watercress & sunblush tomato salad OR herb crushed new potatoes	3.50

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