

# TWO MAGPIES BAKERY

## BREAKFAST MENU - SERVED UNTIL 12PM

<b>TWO MAGPIES SOURDOUGH TOAST, BUTTER (*GF/V)</b>	4.50
add house jam OR cinnamon swirl butter OR whipped marmite butter	0.50
<b>TROPICAL OVERNIGHT OATS (GF)</b>	6.50
Alfonso mango puree, fresh passionfruit, tropical compote	
<b>SUMMER BERRY GRANOLA BOWL (GF)</b>	7.50
spiced rose and orange infused berries, honeyed yoghurt, orange and hazelnut granola	
<b>BREAKFAST BRIOCHE ROLLS (*GF)</b>	7.50
Lane Farm streaky bacon OR Lane Farm Old English sausage OR sausage and bacon OR avo, halloumi and chilli jam (*v)	
<b>TUMBLLED EGGS (*GF)</b>	8.50
buttered sourdough toast, pea shoots	
<b>BACON AND MAPLE FRENCH TOAST</b>	12.00
crispy Lane Farm streaky bacon, bacon jam, maple syrup	
<b>STRAWBERRY CHEESECAKE FRENCH TOAST</b>	11.00
fresh strawberries, cheesecake cream, biscuit crumble, strawberry syrup	
<b>AVOCADO AND POACHED EGGS ON TOAST (*GF/*V)</b>	12.00
Turkish relish, wilted spinach, toasted Two Magpies sourdough, red pepper butter	
<b>FULL ENGLISH (*GF)</b>	13.50
Lane Farm Old English sausage, Lane Farm streaky bacon, roasted cherry tomatoes on the vine, portobello mushrooms, fried eggs, house beans, toasted Two Magpies sourdough, butter	
<b>VEGGIE BREAKFAST (*GF)</b>	13.50
Halloumi, spring onion rosti, roasted cherry tomatoes on the vine, portobello mushrooms, fried eggs, house beans, toasted Two Magpies sourdough, butter	
<b>VEGAN BREAKFAST (V/*GF)</b>	13.50
sauteed spinach, spring onion rosti, roasted cherry tomatoes on the vine, avocado, portobello mushrooms, house beans, toasted Two Magpies sourdough	

PLEASE LET US KNOW OF ANY ALLERGIES OR INTOLERANCES WHEN ORDERING  
GF (gluten free) / \*GF (available gluten free on request) / V (vegan) / \*V (available vegan on request)

PLEASE SCAN QR CODE FOR OUR GLUTEN FREE / VEGAN MENU OPTIONS



# TWO MAGPIES BAKERY

LUNCH MENU – SERVED FROM 12PM- 3PM

SEASONAL SOUP WITH TWO MAGPIES BREAD & BUTTER (*GF/*V)	7.50
SEASONAL SOUP WITH THREE CHEESE TOASTIE (*GF) sourdough toastie with mature cheddar, red Leicester, mozzarella and spring onion	11.50
WARM SOURDOUGH FLATBREADS (*GF/*V) lemon hummus with spiced chickpeas, whipped feta dip, herbed red onion and sunblush tomato salad	10.00
SUMMER PEARL BARLEY 'RISOTTO' confit chicken, peas, smoked bacon and ham hock, pecorino cheese, crispy onions, pea shoots	12.00
MUSHROOMS ON TOASTED SOURDOUGH (*V/*GF) portobello mushrooms, tarragon cream sauce, tarragon oil, pecorino	13.00
LOCAL ASPARAGUS AND SERRANO HAM TARTINE (*GF) toasted sourdough, pea and avocado hummus, shaved parmesan, balsamic glaze	13.00
WARM CONFIT TOMATO TARTINE (*GF/*V) toasted sourdough, whipped feta, olive oil, pea shoots	12.00
ISLE OF MULL CHEDDAR RAREBIT toasted sourdough, tomato and fennel chutney, watercress and sunblush tomato salad	12.00
CROMER CRAB TARTINE (*GF) toasted sourdough, lobster mayo, baby gem, pickled apple and samphire	15.00
CRAYFISH AND CLAM LINGUINI lobster cream, brown crab butter, fennel, chilli	16.00
SIDES	3.50
Two Magpies sourdough and butter OR fennel, sunblush tomato and herb salad OR hand cut skin on rosemary potato wedges	

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