

# CRAFTY MENU

Food served daily till 9PM



## Allergen Information

For information on food allergies and intolerances please speak to a member of staff prior to ordering your food. Whilst every care is taken when preparing the dishes some allergens may already be present prior to preparation

## ABOUT US

We are passionate about our produce and we don't compromise on taste, so all our meat and poultry is responsibly sourced and free range.

All of our dishes are freshly cooked, so your dish might take slightly longer to arrive but it will be well worth the wait!

## SANDWICHES

Unless stated all our sandwiches are served on white or granary bloomer bread with homemade crisps & a salad garnish.

### Ploughman's (V) 5

Somerset cheddar, homemade pickle, tomato & lettuce

### Meatball Ciabatta 7

Beef meatballs in a rich tomato sauce topped with mozzarella & fresh basil

### Raven Steak 7

Bavette steak, marinated in Magpie ale & topped with fried onions, served on a toasted ciabatta  
Add cheddar | blue cheese 1

### Beer Battered Fish Finger 6

With homemade minted mushy peas & tartar sauce

### Veggie Fish Finger 6

Beer battered halloumi with homemade minted mushy peas & tartar sauce

### Crafty Club 7

Triple layered sandwich, stacked with free range grilled chicken, bacon, lettuce & tomato

### Cider Baked Ham Salad 5

Slow cooked ham with tomato, lettuce & onion

## SIDES

Sweet Potato Fries 3.50 | Chips 2.50

Cheesy Chips 3 | Cajun Chips 3

Stout Onion Gravy 1 | Side Salad 2 | Slaw 2

Beer Battered Onion Rings 2

Garlic Bread 3 | Cheesy Garlic Bread 3.50

## STARTERS & LIGHT BITES

### Crispy Brie Wedge (V) 5

Served with cranberry sauce & dressed mixed leaf

### Bread & Olive Board (VG) 4

Served with balsamic vinegar & olive oil

### Fried Whitebait 5

Served with garlic & paprika mayo

### Homemade Soup of the Day 4

With warm ciabatta

### Garlic Mushrooms (V) 5

Beer battered field mushrooms finished with garlic butter & served with balsamic dressed mixed leaves

### Homemade Scotch Egg 5

Served fresh from the oven with a soft boiled centre & homemade pickle

### Tomato & Mozzarella Salad (V) 4

Fresh tomato, olives & sliced mozzarella dressed with balsamic vinegar

## SHARERS

### Picnic Board 12

Homemade scotch egg, pickled red onions, Somerset cheddar, blue stilton cheese, cider baked ham, toasted bloomer bread & house pickle

### Crafty Sharer 12

Fried whitebait, toasted bloomer bread, olives, garlic mushroom & prosciutto. Served with garlic & paprika mayo

(V) Vegetarian (VG) Vegan (GF) Gluten Free



## MAINS

### Beer Battered Fish & Chips 11

With homemade minted mushy peas & tartar sauce

### Meatball Marinara 11

Served on a bed of linguine & topped with torn mozzarella & fresh basil

### Red Thai Curry (VG) (GF) 10

Butternut squash, red pepper & spinach in an aromatic coconut sauce served with basmati rice

### Cumberland Sausage & Mash 10

Served on a bed of mash with our Magpie stout gravy  
Add seasonal veg 2

### Vegetarian Fish & Chips (V) 11

Beer battered halloumi with homemade minted mushy peas & tartar sauce

### Cajun Chicken 12

Pan seared free range chicken breast in a spicy Cajun sauce served with sweet potato mash & sugar snap peas

### Vegetarian Sausage & Mash (V) 10

Soya sausages served on a bed of mash with our Magpie stout gravy  
Add seasonal veg 2

### Pan Seared Lamb Steak 13

An 8oz bone in lamb leg, pan seared & finished with a garlic & rosemary butter. Served with chunky chips, seasonal veg & our Magpie stout gravy

### Goats Cheese Salad (V) 9

Roast butternut squash & red pepper topped with house croutons & dressed with balsamic reduction

## BURGERS

All our burgers are served in a toasted brioche bun with a side of homemade slaw, beer battered onion rings & your choice of chips or salad.  
Upgrade to sweet potato fries for an extra 1

### Grilled Chicken 11

Free range chicken breast fillet, coated in our house spice mix & topped with cheese

### Crafty Burger 11

Handmade ground beef pattie topped with cheese

### Halloumi & Mushroom (V) 10

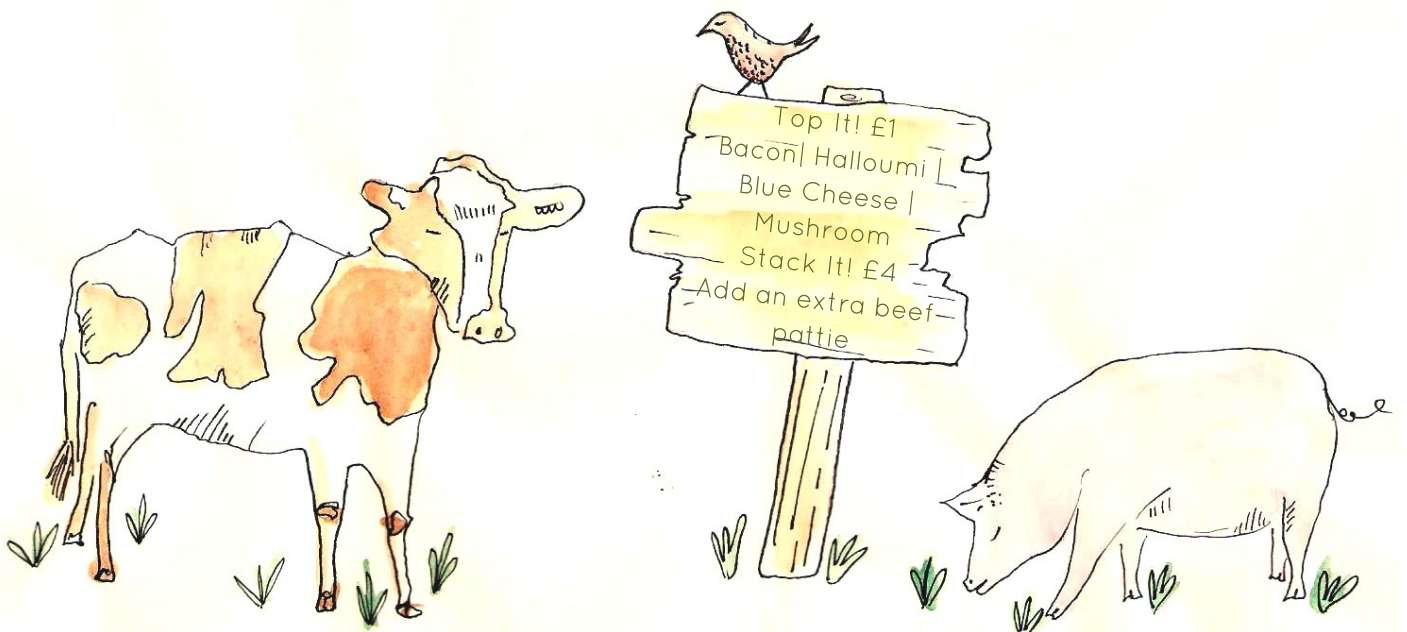
Grilled halloumi slices stacked with a giant field mushroom

### Naked Burger (GF\*)

Your favourite burger, without the bun!

Crafty 11  
Grilled Chicken 11  
Halloumi & Mushroom 10

\*If ordered with salad & no onion rings



## DESSERTS

Chocolate Fudge Cake (V) 5  
Served with vanilla ice cream

Sticky Toffee Pudding (V) 4  
Served with fresh cream or ice cream

Millionaire Sundae (V) 5  
Crushed biscuit layered with vanilla ice cream, drizzled with chocolate & salted caramel sauce then topped with whipped cream

Cheese Board (V) 6  
A selection of cheeses, served with crackers & homemade pickle

Trio of Ice Cream (V) (GF) 3  
Choose from a combination of vanilla, strawberry & chocolate

Seasonal Fruit Crumble (V) 5  
Served with custard or vanilla ice cream

Treacle Pudding (V) 4  
Served with vanilla ice cream

## TEAS & COFFEES

### TEA

English Breakfast Tea  
Pot for one 2.25  
Pot for two 3.75  
Earl Grey 2.25  
Peppermint 2.25  
Darjeeling 2.25  
Green Tea 2.25  
Herbs & Honey 2.25  
Summer Fruits 2.25

### COFFEE

Espresso 2.25  
Americano 2.25  
Cappuccino 2.50  
Latte 2.50  
Mocha 2.60  
Caffetiere 2.75  
Salted Caramel Latte  
3.50  
Babyccino 0.50

### HOT CHOCOLATE

Hot Chocolate 2.50  
The Full Works 3.50  
With whipped cream,  
marshmallows & a  
chocolate swirl  
Chocolate Orange Hot  
Chocolate 3.50  
Infused with orange &  
topped with whipped  
cream

### LIQUEUR COFFEE

Irish Cream Coffee 4.95  
Calypso Coffee 4.95  
Made with Toussaint  
Coffee Liqueur  
Highland Coffee 4.95  
Italian Classico 4.95  
Made with amaretto  
Irish Cream Hot  
Chocolate 4.95



## WINE LIST

### WHITE WINE

Pato Torrente House Sauvignon Blanc – Chile  
3.30 125ml 4.70 175ml 6.45 250ml 17.95 btl  
Refreshing with clean, fresh fruit & tropical flavours

Orietto Pinot Grigio – Moldova  
3.45 125ml 4.90 175ml 6.80 250ml 18.95 btl  
Fresh, dry & crisp with citrus notes  
Delicious with Fried Whitebait

Wave Rider Sauvignon Blanc – New Zealand  
4.40 125ml 6.20 175ml 8.45 250ml 24.95 btl  
A Classic Marlborough Sauvignon Blanc, it's fresh & crisp with tropical fruit flavours

Three Choirs Medium Dry – English Reginal Wine  
4.20 125ml 5.95 175ml 8.20 250ml 22.95 btl  
Fresh, fruity citrus aromas & fruit salad flavours, balanced with a clean, crisp acidity

### RED WINE

Pato Torrente Merlot – Spain  
3.30 125ml 4.70 175ml 6.45 250ml 17.95 btl  
A smooth, well balanced red

Las Pampas Malbec - Argentina  
3.80 125ml 5.30 175ml 7.40 250ml 20.95 btl  
Soft and rounded with notes of damson & plum  
Pairs fantastically with Pan Seared Lamb Steak

Monte Araya Rioja – Spain  
4.10 125ml 5.75 175ml 7.95 250ml 22.95 btl  
A ripe cherry fruit character, with good depth & silky finish  
Compliments the Meatball Marinara extremely well

Chateau Malbat Bordeaux – France  
24.95 btl  
This lovely example of an everyday claret has great depth of colour & good juicy cassis fruit

### ROSÉ WINE

Borrego Springs Zinfandel Rosé – California  
3.30 125ml 4.70 175ml 6.45 250ml 17.95 btl  
Full of sweet summer fruit flavours  
Brilliant with the Red Thai Curry

Three Choirs Rosé – English Reginal Wine  
4.20 125ml 5.95 175ml 8.20 250ml 22.95 btl  
Dry, crisp & zesty

### SPARKLING

Nua Prosecco White – Italy  
4.95 125ml 5.95 175ml 23.95 btl  
Fizz Friday 3-7PM 19.95 btl

Nua Prosecco Rosé – Italy  
4.95 125ml 5.95 175ml 23.95 btl  
Fizz Friday 3-7PM 19.95 btl  
A fantastic accompaniment to any dessert

Nyetimber Classic Curvée – West Sussex, England  
65 btl  
Fragrant and flowery with delicious fruit. Dry with a delightful creamy palate

### PORT

Taylor's Late Bottled Vintage - Portugal  
3.70 50ml  
Rich & mellow fruity port with plum blackberry flavours  
The perfect accompaniment to our Cheese Board

### MEAD

Robin Hood Mead  
3.20 50ml  
Smooth, rich flavours of honey mixed with spice and herbs finishes with a lingering sweetness  
The perfect tippie to enjoy with the Picnic Board



# BEER & FOOD PAIRING GUIDE

