

# THE LAUGHING MAGPIE

## d'Arrys Private Dining Menu

2 courses for £26.95 / 3 courses for £31.95

### *Starters*

#### **Shredded Duck & Hoisin Crunchy Bon Bon's**

With forked sesame, soy & garlic noodles

#### **Tomato & Basil Oil Soup (v,gf)**

Served with focaccia toast and topped with shaved parmesan & pea shoots

#### **Pan Seared Scallops (£3 supplement)(gf)**

With chorizo sausage pate and crispy white radish

#### **Grilled Aubergine Rolls (v)**

Stuffed with goats cheese, sun dried tomatoes and served on focaccia toast with honey roasted cashews & radicchio

#### **Grilled Cantaloupe & Honeydew Melon Caprese Salad (v,gf)**

With cherry tomatoes, buffalo mozzarella, toasted pine nuts, red oakleaf lettuce & balsamic dressing

### *Mains*

#### **Pan Fried Loin of Cod (gf)**

With smoked paprika and green pepper crispy skin.

Served on black risotto with a pea shoot salad and a lime tartare sauce

#### **Corn Fed Chicken (gf)**

Stuffed with Gruyere, spinach, white grapes and wrapped in parma ham.

Served with cheesy potato hotpot and truffled french beans

#### **Spinach Ravioli with Wild Mushroom Ragu (v)**

With fresh basil, pesto oil, crispy moulin & shaved parmesan

#### **Pan Seared Pork Tenderloin**

On bubble & squeak with apple, fig & ale chutney. Served with seasoned baked kale and truffled french beans

#### **100z Scotch Rib Eye (£4 supplement)(gf)**

Served with a cheesy potato hotpot, Balsamic roasted cherry tomatoes, rocket & spinach salad with a cognac peppercorn sauce on the side

### *Desserts*

#### **Double Chocolate Brownie with salted Caramel Ice Cream**

#### **Green Tea Panna Cotta with Pear & Pistachio**

#### **Hedgerow Fruit Pudding with vanilla ice cream**

#### **d'Arrys Cheeseboard (£3 supplement)**

#### **Sicilian Lemon Brulee Cheesecake**