
The
THREE MAGPIES
AT SELLS GREEN

WHILE YOU WAIT

Mixed marinated olives with sun blushed tomatoes and feta - v £4.75

Rustic bread with selection of flavoured butters - £4.25

Houmous and toasted pitta - v £4.25

Halloumi chips with sweet chilli and rocket - v £4.95

STARTERS & SHARERS

Homemade soup of the day with rustic bread - v £5.50

Portobello mushroom filled with spinach, ricotta and garlic crumb - v £6.95

Chicken liver pâté with real ale chutney and crostini - £7.25

Smoked salmon, dill and horseradish mousse served with citrus crème fraîche and toasted pitta - £7.75

Panko squid rings with harissa mayonnaise and dressed leaves - £7.25

Baked Camembert with honey and rosemary served with rustic bread and roast garlic jam - v £11.95

Trio of British cheeses
Old Winchester, Dorset Blue Vinney and Somerset Brie with balsamic onions, chutney and homemade soda bread - £12.50
Add home-cooked ham for £2.00

Mezze board of toasted flatbread with houmous, sun blushed tomatoes, feta cheese, tzatziki, chargrilled aubergine and marinated olives - v £14.50

MAINS

6oz Beef burger with spicy tomato chutney on a toasted buttermilk bap, lettuce, tomato, crunchy summer slaw and chips - £10.95

Add cheese, bacon or jalapeños for £1.00 each

Fish of the day in a Wadworth 6X Gold beer batter served with chips, peas, lemon and tartare sauce - £12.50 / £7.95

Wholetail scampi served with chips, peas, tartare sauce and lemon - £10.50 / £6.75

Home-cooked honey glazed ham with free-range fried eggs, slow roasted tomato and chips - £10.50 / £7.50

Pan-fried halloumi with a warm salad of chickpeas, flame roasted pepper, red onion, rocket and green beans with a lime and chilli dressing - £10.75

Homemade pie of the day served with seasonal greens, chips and gravy - £12.95

Grilled chicken breast in a creamy Dolcelatte sauce served with buttered new potatoes and green beans - £13.50

Homemade beef lasagne with dressed leaf salad and garlic and herb bread - £11.50

10oz Dry aged rump steak with mushroom, grilled tomato, green beans and chips - £18.95

Add peppercorn sauce, Stilton sauce or garlic butter for £2.00

Superfood green salad with asparagus, peas, broad beans, spring onion, mint, quinoa, spinach topped with pumpkin seeds and lemon dressing - vg £10.50 / £6.75

Mushroom and beetroot burger with lettuce, tomato, red onion and gherkin on a ciabatta bun, mayo and chips - vg £12.25

SIDES

Beer battered onion rings - v £3.25

Chips - v £3.00

House salad - v £3.00

Seasonal vegetables - v £3.00

Rustic garlic bread - v £3.50

Rustic garlic bread with cheese - v £4.50

PUDDINGS

All at £5.95 each

Choose 3 scoops from our ice-cream and sorbet selection, ask us for more details - v

Seasonal fruit crumble with a crunchy oat topping and served with custard - v

Sticky toffee pudding with rich toffee sauce and vanilla ice-cream - v

Chocolate brownie sundae with warm chocolate brownie pieces, chocolate and vanilla ice-cream, chocolate sauce and whipped cream - v

Summer fruit jelly topped with vanilla panna cotta and served with shortbread

A selection of British cheeses with assorted biscuits, apple, grapes, celery and chutney - £8.50

SANDWICHES

Please ask for today's bread selection and then choose from the fillings below

Brie, bacon and cranberry - £7.25

Fish goujons with lettuce and tartare sauce - £7.25

Grilled halloumi with spinach, roasted peppers and chilli jam - v £7.75

Home-cooked ham and mature Cheddar with tomato and watercress - £7.75

Classic coronation chicken with toasted almonds - £7.25

HOT DRINKS

Americano £2.50

Cappuccino £2.75

Latte £2.75

Espresso £2.25

Double espresso £2.75

Flat white £2.75

Hot chocolate £3.00

Pot of tea £2.50

Speciality tea £2.70

Mocha £3.00

Freshly made daily specials are always available just ask us for more details

PUTTING ON OUR SUNDAY BEST

We only use the best ingredients for our Sunday roasts – our roast joints are cooked to perfection and served with Yorkshire pudding, seasonal vegetables and crispy roast potatoes with a rich flavoursome gravy. So sit back and let us do all of the hard work.

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GLUTEN FREE - SOME DISHES CAN BE MADE AVAILABLE AS GLUTEN FREE ASK US FOR MORE DETAILS AND PLEASE MENTION THIS WHEN ORDERING

(v) = vegetarian option. (vg) = vegan option. All weights are approximate before cooking. All food is prepared in our kitchen where nuts, gluten and other allergens are present. Processes and training are in place to ensure that gluten-free meals on our gluten free menu are gluten-free. Our menu descriptions do not include all ingredients.

IF YOU HAVE A FOOD ALLERGY PLEASE LET US KNOW BEFORE ORDERING.

Full allergen information is available upon request. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association. 0617/1.

