



SMALL PLATES

3 SMALL PLATES FOR £18.95
5 SMALL PLATES FOR £30.95

HUMMUS /vg	£6.95
Warm pitta, marinated olives	
HALLOUMI FRIES /v	£6.95
Mint yoghurt, pomegranate	
BAO BUNS	£8.95
CHOICE OF: Sticky pulled pork / Hoisin duck / Grilled aubergine & red pepper /vg	
PAN-FRIED GARLIC KING PRAWNS	£9.45
Sourdough	
MAC & CHEESE CROQUETTE	£7.95
Garlic mayonnaise	
BUTTERMILK FRIED CHICKEN	£8.95
Garlic mayonnaise	
TEMPURA SOFT SHELL CRAB	£9.45
Lemon, guacamole	
BUFFALO MOZZARELLA SALAD	£7.45
Basil oil, tomato, guacamole	
LEEK & POTATO SOUP	£5.45
Farmhouse toast	
PANKO CALAMARI	£8.45
Ginger, aioli	

WEEKLY OFFERS



WINE WEDNESDAY

£5.00 off all bottles
of wine & fizz all day



STEAK THURSDAY

Steak, fries, sides, sauce, salad
+ beer, cider, wine or soft drink
Ribeye £18.95 – Fillet £19.95



TAPAS FRIDAY

4 small plates + a bottle of house wine
£35.95

 /THEMAGDALAHAMPSTEAD

 /THEMAGDALAHAMPSTEAD

SHARERS

CHICKEN WINGS	
Hot Sauce / BBQ / Korean	
6 for £7.95 / 15 for £16.95	
EXTRA DIRTY FRIES	£8.95
Cheese, spicy mayo, jalapeños	
+ ADD: Pulled Pork	£4.95
NACHOS	£10.95
Guacamole, salsa, sour cream, jalapeños	
+ ADD: Pulled Pork	£4.95
DUCK GYOZA	
Dipping soy sauce	
6 for £7.95 15 for £15.95	

BURGERS

SERVED WITH SKIN ON FRIES

MAGGIE BURGER	£17.95
Aged beef, American cheese, burger sauce, bacon, mac & cheese croquette, onion jam, pickles, lettuce	
CLASSIC	£14.45
Aged beef, burger sauce, lettuce, tomato, pickles	
+ ADD: Cheese	£0.95
BUTTERMILK FRIED CHICKEN	£14.95
Garlic mayonnaise, pickles, lettuce, tomato	
PLANT BURGER /vg	£14.95
Burger sauce, cheese, pickles, lettuce, tomato	
HALLOUMI /v	£14.95
Aubergine, red pepper, lettuce, tomato, basil mayo	
+ ADD EXTRAS	£1.00
Mac & cheese croquette / Streaky bacon / Onion rings Jalapeños	

SIDES

MASH /v	£3.95
BEER BATTERED ONION RINGS /vg	£3.95
SKIN ON FRIES /v	£3.95
CHUNKY CHIPS /v	£3.95

MAINS

PIE OF THE DAY /v option available	£17.45
Mash, buttered vegetables, proper gravy	
CLASSIC CAESAR SALAD	£11.45
+ ADD: Grilled chicken	£4.45
+ ADD: Garlic prawns	£5.45
+ ADD: Halloumi	£3.45
FISH & CHUNKY CHIPS	£16.95
Ale battered cod, chip shop curry sauce, mushy peas	
CHICKEN SCHNITZEL	£15.95
Slaw, fries	
SAUSAGE & MASH	£15.45
Cumberland sausages, ale onions, greens, proper gravy	
PAN-FRIED SALMON FILLET	£16.95
Roasted garlic & herb new potatoes, lemon Beurre Blanc	
KING PRAWN LINGUINE	£18.45
Garlic, basil, fresh chilli, Provençal sauce	
STICKY PORK BELLY	£17.45
Crackling, red cabbage, mashed potato, proper gravy	
BEEF BOURGUIGNON	£18.95
Mash, farmhouse toast	
MEDITERRANEAN TART /vg	£14.95
Mediterranean vegetables, summer salad, skin on fries	

8OZ ANGUS RIB EYE STEAK	£23.95
Tomato, field mushroom, chips	
8OZ ANGUS FILLET STEAK	£26.45
Tomato, field mushroom, chips	
+ ADD: Sauce	£3.50
CHOICE OF: Peppercorn / Red wine / Blue cheese / Mushroom	

DESSERTS

STICKY TOFFEE PUDDING /v	£6.95
Salted caramel, vanilla ice cream	
VANILLA CHEESECAKE /vg	£6.95
Strawberry puree	
ICE CREAM /vg	£5.45
Three scoops of ice cream Ask server for flavours!	
AFFOGATO	£4.95
WINTER BERRY ETON MESS	£6.95
CHOCOLATE & CLEMENTINE TART	£6.95

ALLERGIES

Before you order your food & drink, please inform a member of staff if you have
a food allergy or intolerance

/v VEGETARIAN /vg VEGAN

WINE LIST

WHITE WINES

	Country of origin	Tasting Notes	175ml	250ml	Bottle
SAUVIGNON BLANC – PATERSON'S GROVE	New Zealand	Gooseberry, lychee flavours, mineral finish	6.95	9.25	27.95
ABILIUS	Spain	Green apple, citrus, pear flavour on the finish	5.50	7.45	22.95
CHABLIS – HENRI LA FONTAINE	France	Steely and refreshingly dry, mineral and tropical notes	7.75	10.35	30.95
CHENIN BLANC – NEIL JOUBERT	South Africa	Pear, guava and ripe yellow stone fruits, crisp and fresh	6.75	8.95	26.95
CHARDONNAY – ST-MARC /VG	France	Juicy, white peach and tropical fruit on the nose	6.45	8.65	25.95
SAUVIGNON BLANC – CONCHA Y TORO	Chile	Fresh and bright, citrus, gooseberry and pear fruits	6.45	8.65	25.95
RIOJA BLANCO – EL COTO	Spain	Un-oaked made using mainly Viura, zesty acidity	6.95	9.35	27.95
PICPOUL – COMBE ROUGE	France	Apple, pear, lime, lemon, light-bodied, crisp	6.95	9.35	27.95
CHARDONNAY – CONCHA Y TORO	Chile	Light Chardonnay, lovely melon and grapefruit flavours	6.45	8.65	25.95
PINOT GRIGIO – CA DEL LAGO	Italy	Pleasant stone fruits, soft citrus	6.45	8.65	25.95
SANCERRE – LE LONGUES FINIS	France	Natural richness, crisp, gooseberry, blackberry	8.95	11.35	33.95
PLUMA VINHO VERDE DOC – CASA SANTOS LIMA	Portugal	Zippy, lively, citrus fruit with a touch of a spritz	6.45	8.65	25.95
ALBARIÑO – AS LAXAS	Spain	Pineapple and mango with refreshing citrus flavours	7.95	10.65	31.95
GAVI DI GAVI – DOCG CONTE DI ALARI	Italy	Delicate, aromatic, floral palate with peachy undertones	7.95	10.65	31.95
SAUVIGNON BLANC – CLOUDY BAY 2019	New Zealand	Citrus, stone fruits and herbs nose, fresh mineral palate	–	–	41.95

RED WINES

	Country of origin	Tasting Notes	175ml	250ml	Bottle
PINOT NOIR – LOS GANSOS	Chile	Enveloping, velvety, rich but refreshing with light tannins	6.95	9.35	27.95
CABERNET SAUVIGNON, CONCHA Y TORO	Chile	Fruit-bomb with a lush black gateaux flavour	6.25	8.35	24.95
CÔTES DU RHÔNE	France	Strong white pepper smell, sweet, spicy red cherry taste	6.25	8.35	24.95
BEAUJOLAIS – CÔTES DE BROUILLY	France	Refreshing light-bodied wine, subtle strawberry flavours	7.45	9.95	29.95
SHIRAZ – THE LANDINGS /VG	Australia	Blackcurrant, plum fruit, hint of spice	6.75	8.95	26.95
ABILIUS	Spain	Tempranillo with some Garnacha, cherry, forest fruit	5.50	7.70	22.95
BORDEAUX – CHÂTEAU TABUTEAU ST. EMILION	France	Strong blackcurrant and a long finish	8.25	10.95	32.95
MERLOT – CONCHA Y TORO	Chile	Red black fruit combine, mocha, hints of ripe fig	6.45	8.65	25.95
RIOJA CRIANZA – SIGLO	Spain	Deep mulberry, cinnamon, cherry, plum fruit, vanilla	7.35	9.65	28.95
MALBEC – TRIVENTO	Argentina	Mouth watering and voluptuous with juicy soft tannins	6.95	9.35	27.95
PINOTAGE – KLEINDAL	South Africa	Plum, blackberry, full bodied, hints of prunes and banana	6.45	8.65	25.95
AMICONE	Italy	Full bodied, blackberry flavours, hint of oak and spice	7.25	9.65	28.95
PRIMITIVO SALENTO DOPPIO	Italy	Juicy red plums and red cherries – rounded, warm and silky	6.95	9.35	27.95
NUITS ST GEORGES IER CRU LA RICHEMONE 2014	France	Velvety smooth red, ripe fruit character, big soft tannins	–	–	57.95
CHATEAUNEUF DU PAPE – GRAND TINEL 2012	France	Ample fruit flavours, herb aromas, strong spicy character	–	–	49.95
RESERVE D'ANGLUDET 2015 MARGAUX	Bordeaux	Supple dark fruits, liquorice, spice notes, ripe tannins	–	–	42.95
FIEFS DE LAGRANGE 2014 ST JULIEN	France	Soft and round palate, notes of fresh black fruits and spices	–	–	49.95

ROSÉ

	Country of origin	Tasting Notes	175ml	250ml	Bottle
BLUSH ROSÉ – CONCHA Y TORO	Chile	Berries and rose petals, ripe and generous, long dry finish	6.75	8.95	26.95
PINOT GRIGIO BLUSH – CA DEL LAGO /VG	Italy	Hints of cranberries, zingy citrus, fruity red berry flavours	6.45	8.65	25.95
PROVENCE – HENRI GAILLARD ROSÉ	France	Strawberries, raspberries, exotic fruits, well balanced	8.25	10.95	32.95
WHISPERING ANGEL CHATEAU D'ESCLANS 2020	France	Perfumed, elegant summer fruits, cherry	Half-bottle: 21.95	Bottle: 38.95	Magnum: 72.95


WINE WEDNESDAY

 £5.00 OFF ALL BOTTLES OF WINE & FIZZ ALL DAY

CHAMPAGNE & SPARKLING

	Country of origin	Tasting Notes	200ml bottle	125ml	Bottle
PAUL LANGIER BRUT NV	France	Celebratory champagne, fruit, soft, appealing acidity	–	6.45	30.95
LANSON BLACK LABEL NV	France	Light, dry, persistent mousse and a fruit finish	–	–	49.95
PROSECCO SPUMANTE	Italy	Elegant, delicate lemon flavours, fine bubbles	9.95	–	27.95
PROSECCO SPUMANTE ROSÉ	Italy	Delicate red berry notes, crisp, refreshing style	9.95	–	27.95

125ml glass available on request