



## SUNDAY & BANK HOLIDAY MENU

### SMALL PLATES

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

<b>HUMMUS /vg</b>	£6.95
Warm pitta, marinated olives	
<b>HALLOUMI FRIES /v</b>	£6.95
Mint yoghurt, pomegranate	
<b>MAC &amp; CHEESE CROQUETTE</b>	£7.95
Garlic mayonnaise	
<b>BUTTERMILK FRIED CHICKEN</b>	£8.95
Garlic mayonnaise	
<b>TEMPURA SOFT SHELL CRAB</b>	£9.45
Lemon, guacamole	
<b>BUFFALO MOZZARELLA SALAD</b>	£7.45
Basil oil, tomato, guacamole	
<b>LEEK &amp; POTATO SOUP</b>	£5.45
Farmhouse toast	
<b>PANKO CALAMARI</b>	£8.45
Ginger, aioli	

### BURGERS

SERVED WITH SKIN ON FRIES

<b>CLASSIC</b>	£14.45
Aged beef, burger sauce, lettuce, tomato, pickles	
+ ADD: Cheese	£0.95
<b>BUTTERMILK FRIED CHICKEN</b>	£14.95
Garlic mayonnaise, pickles, lettuce, tomato	
<b>PLANT BURGER /vg</b>	£14.95
Burger sauce, cheese, pickles, lettuce, tomato	
+ ADD EXTRAS	£1.00
Mac & cheese croquette / Streaky bacon / Onion rings   Jalapeños	

### SIDES

<b>MASH /v</b>	£3.95
<b>BEER BATTERED ONION RINGS /vg</b>	£3.95
<b>SKIN ON FRIES /v</b>	£3.95
<b>CHUNKY CHIPS /v</b>	£3.95
<b>ROAST POTATOES</b>	£3.95
<b>JUG OF GRAVY</b>	£1.95
<b>STUFFING</b>	£1.95
<b>CAULIFLOWER CHEESE</b>	£3.95

### ROASTS

ALL ROASTS ARE SERVED WITH ROAST POTATOES, CAULIFLOWER CHEESE, SEASONAL VEGETABLES, YORKIE & PROPER GRAVY

<b>LEG OF LAMB</b>	£19.95	<b>PORK BELLY</b>	£19.95
Mint sauce		Apple sauce	
<b>RIBEYE OF BEEF</b>	£19.95	<b>MUSHROOM &amp; CASHEW WELLINGTON /vg</b>	£15.95
Horseradish sauce			
<b>CORNFED CHICKEN SUPREME</b>	£17.95	<b>JUNIOR ROAST</b>	£8.50
Stuffing		12 and under	

### SHARING ROAST

FOR TWO

SERVED IN OUR FAMOUS MONSTER YORKIE WITH YOUR CHOICE OF THREE MEATS AND A JUG OF PROPER GRAVY

£35.95

### MAINS

<b>PIE OF THE DAY /v option available</b>	£17.45
Mash, buttered vegetables, proper gravy	
<b>CLASSIC CAESAR SALAD</b>	£11.45
+ ADD: Grilled chicken	£4.45
+ ADD: Garlic prawns	£5.45
+ ADD: Halloumi	£3.45
<b>FISH &amp; CHUNKY CHIPS</b>	£16.95
Ale battered cod, chip shop curry sauce, mushy peas	
<b>BEEF BOURGUIGNON</b>	£18.95
Mash, farmhouse toast	
<b>MEDITERRANEAN TART /vg</b>	£14.95
Mediterranean vegetables, summer salad, skin on fries	

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BOOK YOUR TABLE ON OUR WEBSITE  
[www.themagdala.co.uk](http://www.themagdala.co.uk)



#### 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

### 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

### DESSERTS

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

# 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