



SMALL PLATES

3 SMALL PLATES FOR £19.95

HUMMUS /vg	£6.95
Warm pitta, marinated olives	
HALLOUMI FRIES /v	£6.95
Mint yoghurt, pomegranate	
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	£8.45
Basil oil, tomato, guacamole	
SOUP OF THE DAY	£6.45
Sourdough toast	
SMOKED MACKEREL PATÉ	£8.45
Sourdough toast	
SALT & PEPPER SQUID	£8.45
Garlic aioli	

BURGERS

SERVED WITH SKIN ON FRIES

CLASSIC	£15.45
Aged beef, burger sauce, lettuce, tomato, pickles	
PLANT BURGER /vg	£15.95
Burger sauce, cheese, pickles, lettuce, tomato	
+ ADD: BBQ pulled jackfruit	£2.45
BUTTERMILK FRIED CHICKEN	£15.95
Garlic mayonnaise, pickles, lettuce, tomato	
+ ADD EXTRAS	£1.00
Mac & cheese croquette / Streaky bacon / Onion rings / Jalapeños / Cheddar	

SIDES

MASH /v	£3.95
BEER BATTERED ONION RINGS /vg	£3.95
SKIN ON FRIES /v	£3.95
CHUNKY CHIPS /v	£3.95
DIRTY FRIES	£6.95
Melted cheddar, spicy mayo, bacon, BBQ sauce	
MIXED LEAF SIDE SALAD /vg	£3.95
SEASONAL VEG /v	£3.95
ROAST POTATOES	£3.95
JUG OF GRAVY	£1.95
STUFFING	£1.95
CAULIFLOWER CHEESE	£3.95

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

ROASTS

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

LEG OF LAMB	£20.95	PORK BELLY	£20.95
Mint sauce		Apple sauce	
RIBEYE OF BEEF	£20.95	MUSHROOM & CASHEW WELLINGTON /vg	£16.95
Horseradish sauce			
ROAST HALF CHICKEN	£18.95	JUNIOR ROAST	£9.50
Stuffing		12 and under	

SHARING ROAST

FOR TWO

SERVED IN A GIANT YORKIE WITH YOUR CHOICE OF THREE MEATS, A JUG OF PROPER GRAVY AND ALL THE TRIMMINGS

£37.95

MAINS

PIE OF THE DAY /v option available	£18.95
Mash, buttered vegetables, proper gravy	
FISH & CHUNKY CHIPS	£17.95
Ale battered haddock, tartare sauce, mushy peas	
CHICKEN SCHNITZEL	£16.95
Spring onion slaw, skin on fries	
SAUSAGE & MASH	£16.95
Cumberland sausages, ale onions, greens, proper gravy	
LEMON & ASPARAGUS LINGUINE /vg	£15.95
Mild red chilli, garlic and olive oil	
BANG BANG SALAD	£12.95
Oriental crunchy vegetables, sesame seeds, bang bang sauce	
+ ADD: Grilled chicken	£4.95
+ ADD: Tofu /vg	£3.95

 /THEMAGDALAHAMPSTEAD
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BOOK YOUR TABLE ON OUR WEBSITE
www.themagdala.co.uk



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 £19.95 – Fillet £21.95



TAPAS FRIDAY

4 small plates + a bottle of house wine
£39.95

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
SUMMER BERRY ETON MESS	£6.95
SELECTION OF BRITISH CHEESES	£8.95
Crackers, chutney & grapes	

WINE LIST

WHITE WINES

	Country of origin	Tasting Notes	175ml	250ml	Bottle
SAUVIGNON BLANC – PATERSON'S GROVE	New Zealand	Gooseberry, lychee flavours, mineral finish	7.20	9.50	28.45
DRY WHITE – MARCEL HUBERT	France	Fruity & dry, easy-drinking wine	5.80	7.70	22.95
CHABLIS – ALAIN GEOFFROY	France	Steely & refreshingly dry, mineral & tropical notes	8.30	10.95	32.95
CHENIN BLANC – KLEINDAL	South Africa	Pear, guava & ripe yellow stone fruits, crisp & fresh	6.95	9.40	27.95
CHARDONNAY – ST MARC /VG	France	Juicy, white peach & tropical fruit on the nose	6.95	9.40	27.95
SAUVIGNON BLANC – CONCHA Y TORO	Chile	Fresh & bright, citrus, gooseberry & pear fruits	6.95	9.40	27.95
RIOJA BLANCO – EL COTO	Spain	Un-oaked made using mainly Viura, zesty acidity	7.30	9.70	28.95
SANCERRE – DOMAINE ANDRE NEVEU	France	Refined & elegant, generous, stone-fruit flavours	8.80	11.70	34.95
PICPOUL – COMBE ROUGE	France	Apple, pear, lime, lemon, light-bodied, crisp	7.30	9.70	28.95
PINOT GRIGIO – SERAMARIS	Italy	Typically crisp & elegant, almondy	6.80	8.95	26.95
VINHO VERDE DOC – PLUMA	Portugal	Zippy, lively, citrus fruit with a touch of a spritz	6.45	8.65	25.95
ALBARIÑO – LAXAS	Spain	Pineapple & mango with refreshing citrus flavours	8.30	10.95	32.95
GAVI DI GAVI – DOCG CONTE DI ALARI	Italy	Delicate, aromatic, floral palate with peachy undertones	8.30	10.95	32.95
SAUVIGNON BLANC – CLOUDY BAY	New Zealand	Citrus, stone fruits & 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	7.30	9.70	28.95
CABERNET SAUVIGNON – CONCHA Y TORO	Chile	Fruit-bomb with a lush black gateaux flavour	6.95	9.40	27.95
CÔTES DU RHÔNE – CELLIER D'OR	France	Strong white pepper smell, sweet, spicy red cherry taste	6.95	9.40	27.95
BEAUJOLAIS – CÔTES DE BROUILLY	France	Refreshing light-bodied wine, subtle strawberry flavours	7.80	10.40	30.95
SHIRAZ – THE LANDINGS /VG	Australia	Blackcurrant, plum fruit, hint of spice	6.95	9.40	27.95
RICH & FRUITY RED – MARCEL HUBERT	France	Typical southern blend, ripe & juicy	5.80	7.70	22.95
BORDEAUX – CHÂTEAU TABUTEAU ST. EMILION	France	Strong blackcurrant & a long finish	8.50	11.40	33.95
MERLOT – CONCHA Y TORO	Chile	Red black fruit combine, mocha, hints of ripe fig	6.95	9.40	27.95
RIOJA TEMPRANILLO – SIGLO	Spain	Deep mulberry, cinnamon, cherry, plum fruit, vanilla	7.70	10.20	30.45
MALBEC – TRIVENTO	Argentina	Mouth watering & voluptuous with juicy soft tannins	7.70	10.20	30.45
PINOTAGE – KLEINDAL	South Africa	Plum, blackberry, full bodied, hints of prunes & banana	6.95	9.40	27.95
AMICALE – CANTINE DI ORA	Italy	Full bodied, blackberry flavours, hint of oak & spice	7.50	9.95	29.95
PRIMITIVO SALENTO DOPPIO – PASSO	Italy	Juicy red plums & red cherries – rounded, warm & silky	7.30	9.70	28.95
NUITS ST GEORGES IER CRU LA RICHEMONE	France	Velvety smooth red, ripe fruit character, big soft tannins	–	–	59.00
CHATEAUNEUF DU PAPE – GR& TINEL	France	Ample fruit flavours, herb aromas, strong spicy character	–	–	53.00
MARGAUX – RESERVE D'ANGLUDET	Bordeaux	Supple dark fruits, liquorice, spice notes, ripe tannins	–	–	59.00
ST JULIEN – FIEFS DE LAGRANGE	France	Soft & round palate, notes of fresh black fruits & spices	–	–	54.95

ROSÉ

	Country of origin	Tasting Notes	175ml	250ml	Bottle
BLUSH ROSÉ – SERAMARIS	Chile	Berries, rose petals, ripe, generous, long dry finish	7.50	9.95	29.95
PINOT GRIGIO BLUSH – CA DEL LAGO /VG	Italy	Hints of cranberries, zingy citrus, fruity red berry flavours	6.80	8.95	26.95
PROVENCE – HENRI GAILLARD ROSÉ	France	Strawberries, raspberries, exotic fruits, well balanced	8.40	11.20	33.45
WHISPERING ANGEL CHATEAU D'ESCLANS	France	Perfumed, elegant summer fruits, cherry	Half-bottle: 22.95	Bottle: 39.95	Magnum: 75.00



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	–	6.95	29.95
LANSON BLACK LABEL NV	France	Light, dry, persistent mousse & a fruit finish	–	–	59.95
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

DESSERT WINE

	Country of origin	Tasting Notes	125ml
SAUVIGNON BLANC 'LATE HARVEST'	Chile	Perfumed by the addition of late picked Viognier with ripe citrus, melon, pineapple, candied ginger, honey, quince, nutmeg & butterscotch	6.95

125ml glass available on request