



SMALL PLATES

3 SMALL PLATES FOR £19.95
5 SMALL PLATES FOR £31.95

HUMMUS /vg	£6.95
Warm pitta, marinated olives	
HALLOUMI FRIES /v	£6.95
Mint yoghurt, pomegranate	
PADRON PEPPERS /vg	£7.95
Sea salt, miso sauce	
MAC & CHEESE CROQUETTE /v	£7.95
Truffle, garlic mayo	
BUTTERMILK FRIED CHICKEN	£8.95
Garlic mayonnaise	
WHOLE TEMPURA SOFT SHELL CRAB	£9.45
Lemon, guacamole	
BUFFALO MOZZARELLA SALAD	£8.45
Basil oil, tomato, guacamole	
LEEK & POTATO SOUP /v	£6.45
Sourdough toast,	
SMOKED MACKEREL PATÉ	£8.45
Sourdough toast	
SALT & PEPPER SQUID	£8.45
Garlic aioli	
CHICKEN WINGS	£7.95
Hot Sauce / BBQ / Sweet chilli	

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



LOBSTER WEDNESDAY

13oz Lobster, fries, lemon & garlic butter
sauce, salad + beer, cider, wine or soft
drink £19.95

CLASSICS

PIE OF THE DAY /v option available £18.95

Mash, buttered vegetables, 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, crispy onions,
greens, proper gravy

BURGERS

SERVED WITH SKIN ON FRIES

MAGDALA BURGER £17.95

Aged beef, cheddar, burger sauce, bacon, mac
& cheese croquette, onion jam, pickles, lettuce

CLASSIC £15.45

Aged beef, burger sauce, lettuce, tomato,
pickles

BUTTERMILK FRIED CHICKEN £15.95

Garlic mayonnaise, pickles, lettuce, tomato

PLANT BURGER /vg £15.95

Burger sauce, cheese, pickles, lettuce, tomato

HALLOUMI /v £15.95

Aubergine, red pepper, lettuce, tomato,
basil mayo

+ 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

MAINS

AUBERGINE PARMIGIANA /v £16.95

Sourdough toast, side salad

CLASSIC CAESAR SALAD £12.95

+ ADD: Grilled chicken £4.95

+ ADD: Halloumi /v £3.95

PAN-FRIED SEABASS FILLET £17.95

Roasted garlic & herb new potatoes,
tenderstem broccoli, lemon Beurre Blanc

SEARED DUCK BREAST £18.95

Confit potatoes, roasted hispi cabbage,
hoisin sauce

LAMB SHANK £24.95

Colcannon mash, red wine jus

BEEF BOURGUIGNON £19.95

Mash, sourdough toast

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

13OZ LOBSTER £23.95

Lemon and garlic butter, skin on fries,
side salad

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

APPLE CRUMBLE £6.95

Warm custard

SELECTION OF BRITISH CHEESES £8.95

Crackers, chutney & grapes

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

/THEMAGDALAHAMPSTEAD

/THEMAGDALAHAMPSTEAD

THE MAGDALA 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
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 2023	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 – GRAND TINEL 2019	France	Ample fruit flavours, herb aromas, strong spicy character	–	–	53.00
MARGAUX – LA DAME D'ANGLUDET 2019	Bordeaux	Supple dark fruits, liquorice, spice notes, ripe tannins	–	–	59.00
ST JULIEN – FIEFS DE LAGRANGE 2015	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 2023	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, c&ied ginger, honey, quince, nutmeg & butterscotch	6.95

125ml glass available on request