Sandwiches & Ciabattas

all served with skin on fries with brown, white or GF bread or £1 supplement for a ciabatta instead of sandwich, unless stated otherwise.

Ham & Tomato Sandwich mustard mayonnaise	£8.95
Crayfish Open Sandwich marie rose sauce	£9.95
Cheese Sandwich Vonion chutney	£7.95
Steak Ciabatta red onion jam	£14.95

Starters

Soup De Jour GF* V bloomer bread & butter	£6.50
Lemon & Corriander Chicken Wings GF gochujang ketchup	£7.95
Bread Board V antipasti olives, flavoured butter, olive oil, balsamic	£7.95
Crayfish & Mango Salad GF crispy vermecelli noodles	£8.50
Portobello Stuffed Mushroom V stuffed garlic, gruyere, rocket	£7.50

Surgers

all served with skin-on-fries, coleslaw, tomato, baby gem

Local Beef Burger tomato relish, smoked cheddar, bacon	£16.50
Beer Battered Halloumi Burger V chipotle mayonnaise	£14.95
Hot & Spicy Chicken Burger crispy jalepenos, hot sauce, maple bacon	£17.95

Main Dishes

Beer Battered Fish & Chips GF triple cooked chips, mushy peas, tartar sauce, lemon	£17.95	£12.95
Braised Beef Feather GF sour cream & chive, mash, red wine sauce seasonal greens	£18.95	
Local Ham & Eggs GF fried hen eggs, triple cooked chips	£14.95	£10.95
Pie of the Day triple cooked chips, seasonal vegetable, gravy	£16.95	
Butternut Squash & Black Bean Wellington VE hassleback potatoes, mediera sauce	£14.95	
Sun Blushed Tomato Gnocchi harissa & red pesto, red peppers	£14.95	£10.95

from the Trill

all served with confit mushroom, homemade sundried tomato, triple cooked chips

10oz Sirloin	GF	£27.95
8oz Ribeye	GF	£24.95
20oz T-Bone	GF	£36.95
10oz Gammon served with egg	GF	£18.95

steak sauce

Peppercorn	GF	£3.50
Blue Cheese	GF	£3.50
Bernaise	GF	£3.50

Sides

beer battered onion rings V	£3.85	triple cooked chips $GFVE$	£3.95
portobello mushrooms GF	£3.95	skin on fries $GFVE$	£3.95
garlic & herb focaccia ${}^{ extsf{V}}$	£3.95	bloomer bread & butter V	£2.00
cheesy garlic & herb focaccia	V £4.50	dressed side salad GFVE	£2.95
buttered seasonal GF V vegetables	£2.95		

Desserts

Raspberry & White Chocolate Creme Brulee shortbread biscuit	£7.95
Chocolate Brownie chantilly cream	£7.95
Blueberry Cheesecake blueberry gel	£7.95
Lemon Meringue Tart lemon sorbet, berry compote	£7.95
Welsh Cheese Board GF* selection of Welsh cheese, crackers, flavoured butter, spiced apple chutney	£9.95

1 scoop £2, 2 scoops £3.50, 3 scoops £5

Icecreams & Sorbet Selection GF VE V

Muscat DE Saint-Jean Minervois £6.10

deliciously sweet, but not cloying with a kick of lemony freshness, an unmistakable Muscat









We pride ourselves on working closely with our excellent local suppliers. By sourcing the best in local produce, creating all our dishes on the premises. We have been awarded an AA Rosette for our Culinary Excellence for the last 5 years.



The Mags Head Hood Menu

Monday - Saturday 12pm - 5pm



Some of our menu items contain nuts, seeds and other allergens.

There is a small risk that tiny traces of these may also be in any other dish or food served here.

We understand the dangers to those with severe allergies.

Please ask to speak to a member of our team who will be able to assist you.

Any menu item with GF* can be gluten free on request