Desserts

Basque cheesecake GF* caramelised cheesecake,orange sorbet	£7.95
Egg custard tart rhubarb, chantilly cream	£7.95
Mocha creme brulee biscotti	£7.95
Apple Strudel vanilla custard	£7.95
Welsh Cheese Board GF* selection of Welsh cheese, crackers, butter, spiced apple chutney	£9.95
Ice creams & Sorbet Selection GF VE V	

1 scoop £2, 2 scoops £3.5, 3 scoops £5

Dessert Mine

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.



Monday - Saturday 5pm - 9pm

last orders taken at 8.45pm



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

		Mags Main kavourites	
Starters		Reer Battered Fish & Chins GF	£18.45 £13.95
Soup of the Day GF* V bloomer bread, butter	£6.50	triple cooked chips, mushy peas, tartar sauce, lemon	£17.95
Asparagus poached egg, hollandaise sauce	£7.95	Confit Duck Leg GF butterbean, chorizo cassoulet	
Halloumi Fries GF* VE* chipotle mayonnaise	£7.95	Lamb Kofte greek salad, flat bread, tzaziki	£17.95 £13.95
Hummus VE*	£6.95	BBQ Chicken Breast GF warm potato salad, corn on the cob	£16.95
flatbread Pork Belly Bites GF	£8.35	Pork Belly GF	£16.95
soy dressing, sesame seed Crispy Chilli Beef GF	£8.35	rice, coconut, & chilli broth, soy glazed tenderstem Sea Bass GF	£18.45
cashew nuts, sweet chilli		braised fennel, roasted new potatoes, tarragon sauce Vegetable Curry vegetable curry, rice, naan bread add chicken breast for £4	£14.95
Sharing		Wild Mushrooms Linguini ^{V*}	£15.95 £10.95
Bread Board VE GF* olives, butter	£7.95	wild mushroom, parmesan, rocket Black Bean & Sweetcorn Quesadilla VE	£14.95
Camembert VE GF*	£9.95	red pepper ketchup, rocket	
red onion marmalade, croutes, celery, grapes Nags Loaded Cheese Nachos VE guacamole, sour cream, sweet chilli beef, jalapenos	£10.95	From the Grill	
		all served with confit mushroom, homemade sundried tomato, tripl	le cooked chips
		10oz Sirloin GF	£27.95
Salads		8oz Ribeye GF	£24.95
Ceasar Salad	£12.95	10oz Gammon GF served with egg	£18.95
parmesan, croutes, baby gem, pancetta add chicken breast for £4		Surf & Turf GF	
Greek Salad VE*	£12.95	wholetail scampi, 5oz sirloin	£21.95
feta, cucumber, olives, tomatoes, red onions, oregano			
		Steak Sauces	_
K		Peppercorn, Blue Cheese, Bernaise GF	£3.50
all served with fries, coleslaw, tomato, baby gem			
	C46 05	sides	
Local Beef Burger bacon, smoked cheddar, tomato relish	£16.95	beer battered onion rings V $\mathfrak{t}_{4.45}$ triple cooked chips (GF VE £4.45
Beer Battered Halloumi Burger V	£14.95	portobello mushrooms GF £3.95 fries GF VE	£4.45
chipotle mayonaise		garlic & herb focaccia £4.25 bread & butter	V £2.00
Spiced Lamb Burger pickled red onions, tzatziki	£17.95	cheesy garlic & herb focaccia V £4.50 dressed side salad 6 buttered seasonal GFV £3.95 vegetables	GFVE £3.25