

the Mag's Head autumn menu

Starters

- Golden Cenarth Cheese** – baked cheese with garlic & rosemary served with mixed olives, Welsh chutney, beetroot hummus, cured meats and crescentine bread - for two to share (g,e,m,su,so) (V if no meats) £12
- Ox Cheek BonBons** - with damson puree, pickled wild mushrooms and lambs lettuce (g,e,su,so) £7
- Crispy Salt & Pepper Calamari Fritti** – served with a chipotle mayonnaise dip (g,e,mo,so) £7
- Venison, Pistachio & Juniper Terrine** - with cranberry & orange chutney & sea salt crostini (g,e,su,so,n) £7
- Escabeche of Sea Bass** – with pickled veg, lemon and ginger puree and watercress (f,so,su) £6
- Sweet Potato Falafel** - roasted cauliflower, beetroot jel, black garlic and pea shoots (so,su) (VG) £6

Mains

- Fillet of Welsh Beef** - served with dauphinoise potatoes, baby carrots, cherry tomato confit and a wild mushroom & cognac sauce (m,su,so) £26
- Welsh Lamb** – roasted cutlets and a mini tian of pulled minted lamb shoulder served with sweet potato and thyme puree, tender stem broccoli and blackberry jus (so) £18
- Welsh Honey Roasted Duck Breast** – served with fondant potato, spiced red cabbage and a black cherry and red wine sauce (m,su,so) £17
- Pan Roasted Chicken Supreme** – served with wild mushroom and artichoke risotto, pea puree, black garlic and parmesan crisp (so,su,m) £15
- Beer Battered Cod & Chips** - with mushy peas, homemade tartar sauce and fresh lemon (g,f,su,e,so) £14
- Fillet of Prosciutto wrapped Hake** - served with crushed garlic potatoes, tender stem broccoli and a saffron & cockle chowder (f,m,su,mo,so) £17
- Pan Fried Bream Fillet** - served on a bed of sautéed savoy cabbage, chorizo and potatoes with a tomato & red pepper sauce (f,su,so) £17
- Chicken Tagliatelle** - with smoked bacon and wild mushrooms in a creamy garlic sauce (g,e,m,so,su) £13
- 8oz Sirloin Steak** - with beef tomato, field mushroom, watercress and chips (so) (GF) £22
(Add Peppercorn, Perl Las sauce or Garlic Butter (m,su,so) (GF) £2
- 8oz Gourmet Beef Steak Burger** - served in a toasted bun with smoked bacon, Welsh cheddar, tomato salsa, and salad leaves, with a choice of sweet potato fries or chips (m,e,mu,so,su,g) £15
- Beetroot & Red Pepper Bean Burger** - served in a toasted bun with smoked vegan cheese, tomato salsa, fresh tomato, baby gem lettuce with a choice of sweet potato fries or chips (g,so,su) (VG) £14
- Homemade Spinach Gnocchi** with roasted squash, red pepper and tender stem broccoli in a cream sauce (g,su,so) (VG) £13
- Vegetarian Tart** – wild mushroom, artichoke and Welsh “Caerfilli” cheese tart, served with sauté potatoes, baby carrots and beetroot puree (g,m,su,so) (V) £12

Side Dishes £3

Garlic Bread (g,m)
Cheesy Garlic Bread (g,m)
Chips (so) (GF) (V) (VG)
Sweet Potato Fries (so) (GF) (V) (VG)
Onion Rings (g,so,su) (V)
Side Salad (so,su) (GF) (V) (VG)
Dauphinoise Potatoes (m) (GF) (V)
Seasonal Vegetables (GF) (V) (VG)

Desserts

Spiced Apple & Blackberry Crumble - served with vanilla ice cream (can be vegan on request) (g,m,e) **£6**
Chocolate Delice - mandarin puree, hazelnut praline and Chantilly cream (m,e,n) (GF) **£7**
Lemon Meringue Tart – served with raspberry sorbet, pistachio crumb and raspberry jel (g,m,e,n) **£7**
Sticky Ginger & Welsh Penderyn Whisky Pudding – served with salted caramel sauce and malteser ice cream (g,m,e,so) **£7**
Cookie Dough Sundae - cookie dough and ice cream with chocolate & strawberry sauce (g,e,m) (V) **£6**
Nags Cheese Board - selection of three local “award winning” Welsh cheeses served with quince, grapes, chutney and crackers (g,m,su) **£10** - please ask our team for our current selection

Children’s Menu

Mains

Breaded Chicken Fillet Goujons - (g,e,so) or baked (so) (GF) with chips and beans (so) **£6**
Pork Sausages - (g,so) or veggie sausages (c,g,e,m,so) with chips and beans **£6**
Mini Fish & Chips - battered fish with chips and mushy peas or beans (g,f,so) **£6**
Mini Cheese Burger - steak beef burger with Welsh cheddar and chips (g,e,m,mu,so) **£6**
Tagliatelle Pasta - creamy tomato sauce, grated cheese and garlic bread (g,e,m) (V) **£5**

Desserts

Mini Cookie Dough Sundae - children’s sized cookie dough and ice cream served with chocolate and strawberry sauce (g,e,m) (V) **£4**
Mini Apple and Blackberry Crumble - served with vanilla ice cream (g,m,e) **£4**
Mini Chocolate Delice – served with ice cream (m,e,n) (GF) **£4**
Scoops of Ice-cream - (g,e,m,n,so) **£2 each** - please ask our team for our current selection

Some of our dishes can be substituted for gluten free (ask for GF menu) or vegan options upon request

(V = Vegetarian, VG = Vegan, GF = Gluten Free)

Please speak to a member of staff if you have a food allergy or intolerance

(c = celery, g = cereals, cr = crustaceans, e = eggs, f = fish, g = gluten, l = lupin, m = milk, mo = molluscs, mu = mustard, n = nuts, p = peanuts, s = sesame seeds, so = soya, su = sulphur dioxide)