

## NON-GLUTEN

## FOR THE TABLE & SHARERS

**Mr Filbert's Sea Salted Nuts**, Oven roasted peanuts, cashews and almonds **Ve** 4.75

**Lemon & Thyme Marinated Bosciala Olives** **Ve** 4.75

## STARTERS

**Duck, Red Onion Relish & Truffle Terrine**, Toasted non-gluten bread, pickled baby gherkins, truffle oil 8.50

**King Prawn & Avocado Cocktail**, Bloody Mary sauce, cucumber, cherry tomato, shredded gem lettuce, toasted non-gluten bread 8.75

**Pan-Seared Scallops**, Cauliflower purée, spicy 'Nduja sausage, olive oil 13.00

**Pan-Seared King Oyster Mushrooms**, Cauliflower purée, chilli jam, olive oil **Ve** 10.50

**Italian Burrata**, Sun blushed tomato tapenade, grated frozen red chilli, olive oil **V** 8.25

**Roasted Butternut Squash Salad**, Roasted red onion, red & white quinoa, maple-roasted pecans, pomegranate, radish, baby leaves, maple & balsamic dressing **Ve** 7.25

## MAINS

**10oz Ribeye Steak**, Grass-fed, 28-day matured steak, confit garlic butter, Koffmann's thick-cut chips, Parmesan, rocket & baby leaf salad 28.00

**Add a sauce: Béarnaise V or Creamy Peppercorn V** 2.50  
**Add King Prawns** 5.00

**Buttermilk Chicken Milanese**, Cavolo nero winter Caesar salad, smoked bacon lardons, Parmesan shavings, Caesar dressing 17.50

**Steak Frites**, Butcher's choice 7oz flat iron steak, grass-fed, 28-day matured, confit garlic butter, skin-on fries, Parmesan, rocket & baby leaf salad 16.00

**Crispy Buttermilk Chicken Burger**, BBQ spiced buttermilk chicken thigh, non-gluten bun, chipotle mayo, rainbow 'slaw, gem lettuce, pink pickled onions, Koffmann's thick-cut chips 17.00

**Plant-Based Burger**, Non-gluten bun, smoky mayo, gem lettuce, pink pickled onions, Koffmann's thick-cut chips **Ve** 16.75

**8oz Gammon Sirloin**, Maple-roasted pineapple, crispy fried free-range egg, Koffmann's thick-cut chips 18.00

## SMALL PLATES



Enjoy 4 for 27  
or individually as a starter

**Halloumi Fries**, Honey, lemon & thyme drizzle **V** 8.25

**Beetroot Hummus**, Winter root vegetable crudités & toasted non-gluten bread **Ve** 8.00

**Whipped Feta**, Toasted pistachios, honey **V** 8.25

**Crispy King Oyster Mushrooms**, Sweet chilli jam **Ve** 8.25

**'Nduja & King Prawns**, Confit garlic butter 8.50

**Crispy Buttermilk Chicken Thighs**, Honey glaze, BBQ sauce, crispy beer onions 8.50

**Breaded Camembert Bites**, Sticky fig relish **V** 8.50

## SIDES

**Buttered Tenderstem Broccoli & Cavolo Nero** **Ve** 5.00

**Koffmann's Thick-Cut Chips** **Ve** 5.00

**Truffle & Parmesan Skin-On Fries** **V** 5.75

**Barber's Cheddar Potato Gratin** **V** 6.00

**Garlic & Truffle King Oyster Mushrooms** **Ve** 5.75

**Honey & Thyme Roasted Carrots** **V** 6.00

**Butternut Squash Salad**, Roasted red onion, red & white quinoa, maple-roasted pecans, pomegranate, radish, baby leaves, maple & balsamic dressing **Ve** 5.25a

**Pan-Seared Seabass Fillet**, Pressed & roasted baby potatoes, sautéed samphire, lemon & caper butter sauce, caramelised lemon 22.00

**Herb-Crusted Lamb Henry Shoulder**, Tender single-cut lamb shoulder served bone-in, Hasselback potatoes, honey & thyme roasted carrots, caper & shallot relish, minted rich red wine jus 24.00

**Lemon, Garlic & Thyme Butter-Roasted Chicken Thighs**, Skin-on chicken thighs, roasted on the bone, creamy mash, tenderstem broccoli, lemon, garlic & parsley butter 17.00

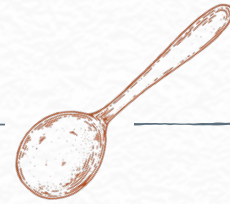
**Pan-Seared Duck Breast**, Butternut squash purée, mini buttery fondant potatoes, cavolo nero & tenderstem broccoli, rich red wine jus 21.00

**Roasted Butternut Squash Salad**, Roasted red onion, red & white quinoa, maple-roasted pecans, pomegranate, radish, baby leaves, maple & balsamic dressing **Ve** 15.50  
**Add Chicken Breast** 3.75, **Halloumi** **V** 3.25, **King Prawns** 5.00

**6oz Wagyu Burger**, Non-gluten bun, sticky onions, Barber's Cheddar cheese, smoky mayo, gem lettuce, pink pickled onions, Koffmann's thick-cut chips 18.25  
**Add Smoked Streaky Bacon** 1.75

Discover our indulgent desserts overleaf...

## DESSERTS



**Sticky Toffee Pudding,**  
Caramelised pecans, honeycomb ice cream **V** 8.50

**Crème Brûlée,**  
Vanilla infused crème brûlée, torched sugar, toasted pistachio crumb **V** 8.50

**Orange Sorbet** **Ve** 7.75

**Honeycomb Chocolate Brownie,**  
Caramel sauce, honeycomb ice cream **V** 8.25

**Indulgent Ice Cream,**  
Choose three scoops from: honeycomb, clotted cream, strawberry, Arabica coffee or chocolate  
**V/Vea** 7.75

**Coffee & Brownie Mess,**  
Triple chocolate brownie, Arabica coffee ice cream, vanilla infused cream,  
Belgian chocolate sauce **V** 7.25

## MINI DESSERTS

**Mini Dessert & Cocktail -**  
Choose from: pornstar martini, espresso martini, Chambord royale. Choose from: salted caramel chocolate brownie **V** or crème brûlée with pistachio crumb **V** 12.00

**Mini Dessert & Coffee -**  
Choose from: salted caramel chocolate brownie **V** or crème brûlée with pistachio crumb **V** 7.25

Please ask our team for our range of indulgent liqueur coffees...

## HOT DRINKS

Our coffees are served with semi skimmed milk or plant-based milk alternatives

**Espresso** **V/Vea** Sng 3.50 | Dbl 4.25

**Cappuccino** **V/Vea** 4.50

**Caffè latte** **V/Vea** 4.50

**Mochaccino** **V/Vea** 4.50

**Flat white** **V/Vea** 4.50

**Americano** **V/Vea** 4.50

**Hot chocolate** **V/Vea** 4.50

Add whipped cream and marshmallows **V** 50p

**Tea** 3.75

Choose from – English breakfast **V/Vea**, Earl Grey **V/Vea**, peppermint **Ve**, berry fruit **Ve** or green tea **Ve**

FOR ALLERGEN & NUTRITIONAL  
INFORMATION SCAN HERE:



SCAN TO ORDER

MCMULLEN & SONS

*Destination Inns*

**V** Suitable for vegetarians. **Ve** Suitable for vegans. **Vea** Vegan option available. Fish and poultry dishes may contain bones. All weights are approximate prior to cooking. All items are subject to availability. Allergen Information. If you have any allergies or dietary requirements, please speak to our team for more information. Our kitchens contain many ingredients and so we cannot guarantee the total absence of nuts, gluten, or other allergens. Menu descriptions do not contain all ingredients. Our fryers are used to cook different products so we cannot guarantee total absence of animal products or allergens. Adults need around 2000 kcal a day. A full list of allergens in each dish is available for your peace of mind. All prices include VAT. Service is not included. All tips are retained by the grateful team.