

NON-GLUTEN *Gunday*

STARTERS

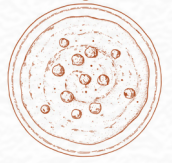
Duck, Red Onion Relish & Truffle Terrine, Toasted non-gluten bread, pickled baby gherkins, truffle oil 8.50

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

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

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

SMALL PLATES



Enjoy 4 for 27 or individually as a starter

Halloumi Fries, Honey, lemon & thyme drizzle 8.25

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

Whipped Feta, Toasted pistachios, honey 8.25

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

Breaded Camembert Bites, Sticky fig relish 8.50

SIDES

Koffmann's Thick-Cut Chips 5.00

Truffle & Parmesan Skin-On Fries 5.75

Barber's Cheddar Potato Gratin 6.00

SUNDAY ROASTS

All served with beef dripping Maris Piper roast potatoes, roasted carrots, cavolo nero & tenderstem broccoli, rich roast gravy

British Sirloin Beef, Roast parsnips, horseradish sauce 20.00

Slow-Roasted Lamb Shoulder, Buttered roasted leeks, mint sauce 18.50

Half-Roasted Chicken 18.50

British Pork Belly, Apple sauce 18.00

Hasselback Butternut Squash, Confit garlic & English garden herb crumb, Maris Piper roast potatoes, roasted carrots, cavolo nero & tenderstem broccoli, rich roast gravy 16.50

SUNDAY SIDES

Cauliflower & Tenderstem Broccoli Cheese, Cheddar cheese sauce, Barber's Cheddar cheese 4.00

Roasted Leeks with Stilton 4.00

Roasted Carrots, Parsnips & Red Onion 3.50

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 2.50 or Creamy Peppercorn 2.50

Add King Prawns 5.00

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

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

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

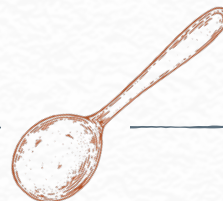
Roasted Butternut Squash Salad, Roasted red onion, red & white quinoa, maple-roasted pecans, pomegranate, radish, baby leaves, maple & balsamic dressing 15.50

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.