

## NON-GLUTEN *Gunday*

## SMALL PLATES



**Halloumi fries**, honey, lemon & thyme drizzle **V** 8.25

**Sun blushed tomato hummus**, diced cucumber & red onion, mint, parsley, smoked paprika, toasted non-gluten bread **Ve** 8.00

**Crispy buttermilk chicken thighs**, honey glaze, BBQ sauce, crispy beer onions **8.25**

## STARTERS

**Leek, cavolo nero & potato soup**, crispy leeks, toasted non-gluten bread, olive oil **Ve** 7.50

**King prawn & avocado cocktail**, Bloody Mary sauce, cucumber, cherry tomato, shredded gem lettuce, toasted non-gluten bread **8.50**

**Chopped garden salad**, cucumber, radish, cherry tomatoes, red onion, dill, chives, mint, lemon olive oil **Ve** 7.00

## SIDES

**Koffmann's thick-cut chips** **Ve** 5.00

**Truffle & Parmesan skin-on fries** **V** 5.75

**Barber's Cheddar potato gratin** **V** 6.00

**Chopped garden salad**, cucumber, radish, cherry tomatoes, red onion, dill, chives, mint, lemon olive oil **Ve** 5.25

## 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**

**British pork belly**, Bramley apple sauce **18.00**

**Slow roasted lamb shoulder**, buttered roasted leeks, mint sauce **18.50**

**Hasselback butternut squash**, confit garlic & English garden herb crumb, Maris Piper roast potatoes, roasted carrots, cavolo nero & tenderstem broccoli, rich roast gravy **Ve** 16.50

**Half-roasted chicken** **18.50**

## SUNDAY SIDES

**Cauliflower & tenderstem broccoli cheese**, Cheddar cheese sauce, Barber's Cheddar cheese **V** 3.75

**Roasted leeks with Stilton** **V** 3.75

**Roasted carrots, parsnips & red onion** **Ve** 3.25

## MAINS

**10oz ribeye steak**, grass-fed, 28-day matured steak, confit garlic butter, Koffmann's thick-cut chips, rocket & Parmesan salad **27.50**

**Add a sauce: béarnaise V, Stilton & mushroom V or peppercorn V** **2.50** **Add grilled king prawns** **5.00**

**Buttermilk chicken Milanese**, lemon & black pepper butter, skin-on fries, rocket, baby leaf & Parmesan salad, maple & balsamic dressing, caramelised lemon **17.00**

**Caesar salad, choose from: Pulled chicken & smoked streaky bacon or pan-seared halloumi V\***, baby gem lettuce, cherry tomatoes, Parmesan, Caesar dressing **15.50**

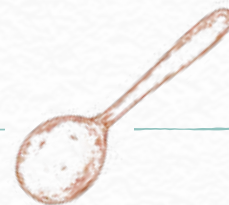
**Pulled ham hock & garden pea salad**, radish, baby leaf, new potatoes, spring onion, creamy lemon & mint dressing **14.00**

**Plant-based burger**, non-gluten bun, smoky mayo, baby gem lettuce, pink pickled onions, Koffmann's thick-cut chips **V** 16.50

**6oz Wagyu burger**, non-gluten bun, sticky onions, Barber's Cheddar cheese, smoky mayo, baby gem lettuce, pink pickled onions, Koffmann's thick-cut chips **18.00**  
**Add smoked streaky bacon** **1.75**

Discover our indulgent desserts overleaf...

## DESSERTS



**Sticky toffee pudding,**  
caramelised pecans, honeycomb ice cream **V** 8.25

**Chocolate cheesecake sphere,**  
dark chocolate sphere, salted caramel cheesecake,  
hot salted caramel for pouring **V** 9.25

**Vanilla latte crème brûlée,**  
vanilla pod, torched sugar **V** 8.25

**Blood orange sorbet** **Ve** 7.75

**Honeycomb chocolate brownie,**  
chocolate coated honeycomb pieces, caramel sauce, honeycomb ice cream **V** 8.25

**Blueberry & raspberry mess,**  
blueberry compote, raspberries, meringue pieces, vanilla cream **V** 9.00

**Indulgent ice cream -**  
choose three scoops from: honeycomb,  
clotted cream, strawberry, or chocolate **V/Vea** 7.75

**Cocktail & mini dessert -**  
choose from: pornstar martini, espresso martini or Chambord royale & choose from:  
salted caramel chocolate brownie **V**, vanilla latte crème brûlée **V** 12.00

**Coffee & mini dessert -**  
salted caramel chocolate brownie **V**, vanilla latte crème brûlée **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**

## ICED DRINKS

**Iced americano** **V/Vea** 4.50

**Iced latte** **V/Vea** 4.50

**Iced chocolate** **V/Vea** 5.00

**Iced mocha** **V/Vea** 5.00

**Peach and lemon iced tea** **Ve** 4.50

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.