



## aperitif

<b>GLASS OF PROSECCO</b>	<b>6.45</b>
<b>PIMM'S SPRITZ</b>	<b>7.45</b>
PIMMS NO.1, PROSECCO, LEMONADE	
<b>APEROL SPRITZ</b>	<b>7.65</b>
APEROL, PROSECCO, SODA	

## while you wait

<b>MIXED NUTS (VE)</b>	<b>3.50</b>
<b>GARLIC MARINATED OLIVES (VE)</b>	<b>3.50</b>
<b>SALTED PORK CRACKLING</b>	<b>4.25</b>
<b>CRUSTY BREADS (V)</b>	<b>4.50</b>
OLIVE OIL, BALSAMIC, BUTTER	

## grazing plates 6.50 EACH

**SWEET ONION HUMMUS (VE)**  
CRISPY LEEKS, TOASTED SEEDS, GARLIC FLATBREAD

**HALLOUMI CHIPS (V)**  
MALDON SEA SALT, SWEET CHILLI MAYONNAISE

**STILTON MUSHROOMS (V)**  
FLAT AND CUP MUSHROOMS, PARSLEY, STILTON CREAM SAUCE

**DUCK CROQUETTES**  
SMOKY CHIPOTLE MAYONNAISE, SPRING ONION, PARSLEY

**BURRATA (V)**  
TOMATO, SHALLOT, PARSLEY, TOASTED SEEDS, HERB OIL, BALSAMIC GLAZE

**ZUCCHINI FRIES (VE)**  
MALDON SEA SALT

**SALT & PEPPER SHRIMP**  
SWEET CHILLI DIP, LEMON, CORIANDER

**PRAWNS PIL PIL**  
CHILLI, GARLIC AND PARSLEY BUTTER, LEMON, FOCACCIA BREAD

**BAKED CHORIZO**  
HONEY, CIDER, FOCACCIA BREAD

**CRISPY CHILLI CHICKEN**  
SPICY THAI DRESSING, CORIANDER

**GLAZED OLD SPOT SAUSAGES**  
HONEY AND MUSTARD GLAZE, MUSTARD MAYO, CORIANDER

**CRAB & PRAWN CROQUETTES**  
LEMON, PARSLEY, HOMEMADE TARTARE SAUCE

## starters

<b>CARROT, RED LENTIL &amp; CORIANDER SOUP (VE)</b>	<b>5.50</b>	<b>PRAWN COCKTAIL</b>	<b>7.75</b>
TOASTED SEEDS, CRISPY KALE, OLIVE OIL, BLOOMER BREAD		MARIE ROSE SAUCE, PAPRIKA, TOMATO, CUCUMBER, GEM LETTUCE, LEMON, BLOOMER BREAD, BUTTER	
<b>RED LENTIL, AVOCADO &amp; PLUM TOMATO COCKTAIL (VE)</b>	<b>6.25</b>	<b>POSH WHITEBAIT</b>	<b>7.00</b>
CUCUMBER, GEM LETTUCE, RED PEPPER, HERB OIL, LEMON, GARLIC FLATBREAD		SMOKED PAPRIKA, CRISPY KALE, HOMEMADE TARTARE SAUCE, LEMON	
<b>GOAT'S CHEESE &amp; SWEET ONION BRUSCHETTA (V)</b>	<b>7.50</b>	<b>CRISPY SQUID</b>	<b>8.00</b>
ROSEMARY FOCACCIA, OLIVE OIL, TRACKLEMENTS ONION MARMALADE, BALSAMIC REDUCTION, HERB OIL		SWEET CHILLI, MANGO, SPRING ONION, SPINACH, CORIANDER	
		<b>STILTON PORK PIE</b>	<b>6.75</b>
		PICCALILLI, WATERCRESS	

## mains

<b>WILD MUSHROOM &amp; LEEK CHICKEN SUPREME</b>	<b>14.45</b>	<b>TRADITIONAL FISH &amp; CHIPS</b>	<b>9.75/12.95</b>
PAN-SEARED CHICKEN, CREAMY MASH, TENDERSTEM BROCCOLI, CREAMY WILD MUSHROOM AND LEEK SAUCE		MCMULLEN BEER BATTER, MINTED MUSHY PEAS, HOMEMADE TARTARE SAUCE, LEMON	
<b>ASIAN INSPIRED CHILLI CHICKEN SALAD</b>	<b>13.95</b>	<b>SEAFOOD PIE</b>	<b>14.45</b>
MANGO, RED PEPPERS, PAK CHOI, GEM LETTUCE, TOASTED CASHEWS, SWEET CHILLI DRESSING, CRISPY KALE		SALMON, HAKE, PRAWNS, WHITE WINE, PARSLEY, LEMON, CREAM, TOMATO, SPINACH, PEAS, SLICED POTATOES, BUTTERED VEGETABLES	
<b>PAN-SEARED HADDOCK FILLET</b>	<b>14.95</b>	<b>BEEF LASAGNE</b>	<b>9.75/12.45</b>
GARLIC-ROASTED NEW POTATOES, TENDERSTEM BROCCOLI, CRISPY KALE, LEMON, PARSLEY, LEMON AND CAPER BUTTER SAUCE		SUMMER SALAD, GARLIC FLATBREAD	
<b>CHICKEN, HAM &amp; LEEK PIE</b>	<b>13.45</b>	<b>CHEESE &amp; BACON BURGER</b>	<b>13.25</b>
HAND-CRIMPED SHORTCRUST, CREAMY MASH, BUTTERED VEGETABLES, PARSLEY CREAM SAUCE		GLAZED SEEDED BUN, EMMENTAL, TOMATO, GHERKIN, GEM LETTUCE, BURGER RELISH, SWEET POTATO FRIES OR TRIPLE-COOKED CHIPS	
<b>SUMMER SALAD (VE)</b>	<b>9.95</b>	<b>BEEFROOT, MINT &amp; CORIANDER BURGER (VE)</b>	<b>12.75</b>
ASPARAGUS, CUCUMBER RIBBONS, PEAS, RADISH, SPINACH, FRISÉE LETTUCE, POMEGRANATE SEEDS, PINEAPPLE AND LEMONGRASS DRESSING		GLAZED SEEDED BUN, AVOCADO, HUMMUS, TOMATO, GHERKIN, GEM LETTUCE, HERB OIL, SWEET POTATO FRIES OR TRIPLE-COOKED CHIPS	
<b>ADD GRILLED HALLOUMI 2.50, GRILLED CHICKEN 3.00 GRILLED PRAWNS 4.00</b>		<b>CHICKEN &amp; BACON STACK</b>	<b>12.95</b>
<b>LEMON &amp; GARLIC CHICKEN</b>	<b>13.95</b>	GLAZED SEEDED BUN, EMMENTAL, TOMATO, GHERKIN, GEM LETTUCE, BBQ SAUCE, SWEET POTATO FRIES OR TRIPLE-COOKED CHIPS	
SLOW COOKED CHICKEN LEG, ROASTED GARLIC NEW POTATOES, SUMMER SALAD, LEMON, PARSLEY		<b>SIRLOIN STEAK 8OZ</b>	<b>21.45</b>
<b>BABY CORN &amp; EDAMAME CURRY (VE)</b>	<b>11.95</b>	GRASS-FED, 28 DAYS MATURED, ONION NEST, FLAT MUSHROOM, WATERCRESS, TRIPLE-COOKED CHIPS	
LIME AND CORIANDER RICE, ROASTED PAK CHOI, BABY CORN, RED PEPPER CURLS, GARLIC FLATBREAD		<b>ADD A SAUCE: BÉARNAISE (V), BEEF DRIPPING &amp; BEER GRAVY, STILTON &amp; MUSHROOM (V) OR PEPPERCORN (V) 1.75, ADD GRILLED PRAWNS 4.00</b>	
<b>HUMMUS BUDDHA BOWL (VE)</b>	<b>10.95</b>		
SWEET ONION HUMMUS, PICKLED BEETROOT, POMEGRANATE SEEDS, RADISH, PEAS, CUCUMBER, RED PEPPER CURLS, CARROT, BABY SPINACH, TOASTED SEEDS, CRISPY LEEKS, KALE, GARLIC FLATBREAD			
<b>ADD GRILLED HALLOUMI 2.50, GRILLED CHICKEN 3.00 GRILLED PRAWNS 4.00</b>			

## sides

<b>BUTTERED VEGETABLES (V)</b>	<b>3.50</b>	<b>BREADED MUSHROOMS (VE)</b>	<b>3.75</b>
TENDERSTEM BROCCOLI, KALE, CARROTS, LEEKS, PEAS		SWEET CHILLI	
<b>TRIPLE-COOKED CHIPS (VE)</b>	<b>3.75</b>	<b>GARLIC FLATBREAD (VE)</b>	<b>3.50</b>
<b>SKIN ON FRIES (VE)</b>	<b>3.75</b>	ADD CHEESE 50P	
<b>SWEET POTATO FRIES (VE)</b>	<b>3.75</b>	<b>SUMMER SALAD (VE)</b>	<b>3.00</b>
		<b>ONION NESTS (VE)</b>	<b>3.50</b>

(V)/(VE) VEGETARIAN/VEGAN FRIENDLY. 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. 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.**



## cheese or pudding first?

### COFFEE & MINI DESSERT (V) 4.95

SALTED CARAMEL CHOCOLATE BROWNIE,  
STRAWBERRY MESS, CRÈME BRÛLÉE WITH TOASTED  
PISTACHIO AND ALMOND CRUMB OR SALTED  
CARAMEL PROFITEROLES

### THE BRITISH CHEESEBOARD (V) 8.00

BLACK BOMBER CHEDDAR, CLAWSON STILTON,  
SOMERSET BRIE, FROZEN GRAPES, TRACKLEMENTS  
ONION MARMALADE, CHEESE BISCUITS

### A SAMPLE OF CHEESE (V) 6.00

CHOOSE ANY TWO CHEESES

### SMIDGE OF CHEESE (V) 4.00

CHOOSE ONE OF OUR CHEESES

### APPLE CRUMBLE TART (V) 6.00

SHORTCRUST, OATS, CINNAMON,  
VANILLA CUSTARD

### KENTISH JAM SPONGE (V) 6.00

VANILLA CUSTARD, MINT

### LOTUS BISCOFF CHEESECAKE 6.00

CARAMEL SAUCE, VANILLA ICE CREAM

### STRAWBERRY MESS (V) 6.00

CRUSHED MERINGUE, RASPBERRY COULIS, MINT

### ESPRESSO MARTINI TIRAMISU (V) 6.00

CHOCOLATE SAUCE, STRAWBERRIES, MINT

### CRÈME BRÛLÉE (V) 6.00

CARAMALISED SUGAR, TOASTED PISTACHIO  
AND ALMOND CRUMB

### SALTED CARAMEL PROFITEROLES (V) 6.00

HOT CHOCOLATE SAUCE

### CHOCOLATE & ROSEWATER BAKE (VE) 6.00

RASPBERRY COULIS, VEGAN VANILLA ICE-CREAM, MINT

### SORBET (VE) 5.50

GREEN APPLE OR ZESTY ORANGE

### WARM CHOCOLATE BROWNIE (V) 6.00

HOT CHOCOLATE SAUCE, VANILLA ICE CREAM

### HOT BELGIAN WAFFLE (V) 6.00

HOT CARAMEL SAUCE, VANILLA ICE CREAM

### DAIRY ICE CREAM (V) 5.50

THREE SCOOPS: HONEYCOMB, INDULGENT VANILLA,  
STRAWBERRY OR CHOCOLATE

## hot drinks

### ESPRESSO 2.00/2.75

SINGLE/DOUBLE

### CAPPUCCINO 2.95

### FLAT WHITE 3.00

### CAFFÈ LATTE 2.95

### MOCHACINO 2.95

### AMERICANO 2.75

### HOT CHOCOLATE 3.00

### TEAPIGS 2.25

CHOOSE FROM EVERYDAY BREW, EARL GREY STRONG,  
PEPPERMINT, SUPER FRUIT OR MAO FENG GREEN TEA

## bubbles

125ML / BOTTLE

### BELSTAR PROSECCO ITALY 6.45 / 29.50

FLORAL, SWEET MELON AND PEAR

### VAPORETTO PROSECCO ITALY 28.00

GREEN APPLE, PEAR AND CITRUS

### G.H. MUMM CORDON ROUGE BRUT (NV) 49.00

CHAMPAGNE

EASY-DRINKING CELEBRATION CHAMPAGNE

## white wines

175ML / 250ML / BOTTLE

FRUITY & AROMATIC

### SAUVIGNON BLANC 6.25 / 8.80 / 25.75

MAMAKU NEW ZEALAND

JAM-PACKED WITH GOOSEBERRY FLAVOURS

### PICPOUL DE PINET 5.75 / 8.25 / 23.75

CAP CETTE FRANCE

CITRUS AND STONE FRUIT FLAVOURS

PERFECT WITH SEAFOOD

### RIESLING 5.00 / 6.85 / 20.00

PETER MERTES GERMANY

FLAVOURS OF APPLES AND PEARS

CRISP & FRESH

### GAVI DI GAVI 27.00

MONTE DI SARACCO ITALY

APPLE, PEACH AND HONEYDEW MELON

### ALBARINO 6.05 / 8.60 / 24.65

BODEGAS CASTRO MARTIN SPAIN

REFRESHING PEACH

### PINOT GRIGIO 5.60 / 7.95 / 22.75

CONTO VECCHIO ITALY

FRUITY AND FLORAL

FULLER-BODIED

### MACABEO 4.85 / 6.65 / 17.65

FINCA VALERO SPAIN

PEACH AND APPLE FLAVOURS

### CHARDONNAY 4.90 / 7.00 / 20.00

SANTA RITA GRAN HACIENDA CHILE

CITRUS AND TROPICAL FRUIT FLAVOURS

### SAUVIGNON BLANC 5.50 / 7.95 / 21.75

SANTA RITA GRAN HACIENDA CHILE

CITRUS FRUIT FLAVOURS

## rosé wines

175ML / 250ML / BOTTLE

### COTES DE PROVENCE ROSÉ 5.95 / 8.20 / 23.20

DOMAINE PASTOURE FRANCE

STRAWBERRIES AND CREAM FLAVOURS

### PINOT GRIGIO BLUSH 5.65 / 7.75 / 21.60

CONTO VECCHIO ITALY

SUMMER BERRIES FLAVOURS

### ZINFANDEL ROSÉ 5.90 / 8.20 / 22.65

THE BULLETIN USA

RASPBERRY AND WATERMELON - PAIR WITH CHICKEN

## red wines

175ML / 250ML / BOTTLE

FRESH & FRUITY

### MERLOT 5.50 / 7.85 / 21.75

SANTA RITA GRAN HACIENDA CHILE

SOFT AND FULL OF RED FRUITS

### RIOJA CRIANZA 6.05 / 8.60 / 24.65

CASTILLO VIENTO SPAIN

JUICY AND EASY-GOING PERFECT WITH BEEF

### MALBEC 5.85 / 8.35 / 23.75

CHATEAU DU CAILLAU CAHORS FRANCE

BLACK FRUIT, CHERRY AND CASSIS

RICH & SMOOTH

### CABERNET SAUVIGNON 28.50

JOURNEY'S END SINGLE VINEYARD SOUTH AFRICA

BLACKCURRANT AND SPICE

### TEMPRANILLO GARNACHA 4.85 / 6.75 / 17.60

FINCA VALERO SPAIN

DARK BERRY FRUITS AND PEPPER

BOLD & HEARTY

### SHIRAZ 5.90 / 8.50 / 23.15

MOUNT LANGI GHIRAN BILLI BILLI AUSTRALIA

DARK FRUIT WITH HINTS OF CHOCOLATE

### MALBEC 30.00

TOMERO ARGENTINA

A GOLD MEDAL WINNING BIG, RIPE MALBEC



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ALL PRICES ARE IN £ INC VAT. 125ML MEASURE AVAILABLE ON WINES  
BY THE GLASS. WINES MAY CONTAIN SULPHITES, EGG OR MILK  
PRODUCTS. PLEASE ASK A STAFF MEMBER FOR GUIDANCE