

NON-GLUTEN SUNDAY

SHARERS

Halloumi fries , sweet chilli jam V	8.25
Caramelised shallot hummus , crispy beer onions, olive oil, toasted non-gluten bread Ve	8.00
Crispy buttermilk chicken thighs , honey glaze, BBQ sauce, crispy beer onions	8.25

STARTERS

Tomato & five-bean spiced soup , Barber's Cheddar cheese & garlic toasted non-gluten bread, olive oil V/Vea	7.50
Whipped Rosary goat's cheese , pickled beetroot, dill, micro herbs, pomegranate, beetroot olive oil V	8.25
King prawn & avocado cocktail , Bloody Mary sauce, cucumber, cherry tomato, shredded gem, non-gluten bread	8.50

CLASSICS

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 <i>Add smoked streaky bacon +1.75</i>	18.00
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MAINS

Market fish , buttered new potatoes, buttered baby spinach & kale, lobster bisque, lemon <i>- Ask our team for today's catch</i>	
10oz ribeye steak , grass-fed, 28-day matured steak, confit garlic butter, Koffmann's thick cut chips, rocket & Parmesan salad <i>Add a sauce: béarnaise V, peppercorn V or Stilton & mushroom V+2.50</i> <i>Add grilled king prawns +5.00</i>	27.50
Plant-based burger , non-gluten bun, smoky mayo, baby gem lettuce, pink pickled onions, Koffmann's thick cut chips V	16.50

SIDES

Koffmann's thick cut chips Ve	5.00
Truffle & Parmesan fries V	5.75

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
Skin-on chicken supreme	18.50
British pork belly , Bramley apple sauce	18.00
Hasselback butternut squash , confit garlic & English garden herb crumb Vea	16.50

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

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
Hazelnut crème brûlée , toasted hazelnuts, torched sugar V	8.25
Blood orange sorbet Ve	7.75
Chocolate brownie , warm Belgian chocolate sauce, clotted cream ice cream V	8.25
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 , hazelnut crème brûlée V	12.00
Coffee & mini dessert - choose from: salted caramel chocolate brownie V , hazelnut crème brûlée V	7.25

FOR ALLERGEN & NUTRITIONAL INFO



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.



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SCAN TO ORDER





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Destination Inns

non-gluten
SUNDAY MENU