

NON-GLUTEN

FOR THE TABLE

- Sea salted nuts**, oven roasted peanuts, cashews & almonds **Ve** 4.75
- Lemon & thyme marinated Bosciala olives** **Ve** 4.75

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 18.00
Add smoked streaky bacon +1.75

MAINS

- Market fish**, buttered new potatoes, buttered baby spinach & kale, lobster bisque, lemon
- Ask our team for today's catch
- Crispy buttermilk chicken burger**, BBQ spiced buttermilk chicken thigh, non-gluten bun, chipotle mayo, rainbow 'slaw, baby gem lettuce, pink pickled onions, Koffmann's thick cut chips 16.75
- 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**, peppercorn **V** or Stilton & mushroom **V**+2.50*
Add grilled king prawns +5.00
- 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

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



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Ask our team for more details

SCAN TO JOIN OUR MAC'S FAMILY



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.

SCAN TO ORDER





McMULLEN & SONS

Destination Inns

non-gluten
MENU