



starters

POSH WHITEBAIT SMOKED PAPRIKA, CRISPY ROCKET, HOMEMADE TARTARE SAUCE, LEMON	6.25	POACHED ASPARAGUS (V) HOMEMADE HOLLANDAISE, OLIVE OIL, SEA SALT, TOASTED SEEDS	5.75	EGG FLORENTINE (V) BABY SPINACH, HOMEMADE HOLLANDAISE, TOASTED SEEDS	6.45/8.45
CHICKEN LIVER PÂTÉ TOAST, SUN-BLUSHED TOMATO CHUTNEY, BUTTER	6.45	CRAYFISH COCKTAIL PAPRIKA MARIE ROSE SAUCE, TOMATO, CUCUMBER, GEM, LEMON	6.45	EGG BENEDICT ITALIAN PROSCIUTTO, HOMEMADE HOLLANDAISE, PARSLEY, OLIVE OIL	6.45/8.45
RED PEPPER SOUFFLÉ (V) BALSAMIC REDUCTION, RED PEPPER CURLS, BUTTERED SPINACH, OLIVE OIL	6.25	CRISPY SQUID SWEET CHILLI, MANGO, SPRING ONION, CORIANDER	6.95		

sharing bundles

ANY FOUR DISHES FOR 19.50 OR 5.95 EACH

GRILLED GOAT'S CHEESE (V) TRACKLEMENTS ONION MARMALADE, PARSLEY	HUMMUS & AVOCADO (V) TOASTED WHOLEMEAL PITTA BREAD	ROASTED MUSHROOMS (V) HOMEMADE GREEN PEPPERCORN SAUCE	PORK & CHORIZO SAUSAGES RED PEPPER MAYONNAISE
ROLLED VINE LEAVES (V) POMEGRANATE SEEDS, ROCKET, POMEGRANATE, LEMON & GARLIC DIP	GRILLED HALLOUMI (V) LEMON, THYME, OLIVE OIL, ROCKET SALAD	DUCK CROQUETTES SMOKY CHIPOTLE MAYONNAISE, SPRING ONION, PARSLEY	SALT & PEPPER SHRIMP SWEET CHILLI DIP, LEMON
			HOT CHILLI KING PRAWNS GARLIC BUTTER

grill

OUR BEEF STEAKS ARE CAREFULLY SOURCED FROM PRIME CUTS OF GRASS FED BEEF, MATURED FOR 28 DAYS.

CHARGRILLED MEATS ARE SERVED WITH FLAT MUSHROOM, WATERCRESS, ROASTED PLUM TOMATO AND TRIPLE COOKED CHIPS

SIRLOIN STEAK 8OZ 18.45

RIBEYE STEAK 10OZ 19.95
HOMEMADE BÉARNAISE SAUCE

BRITISH CURED GAMMON STEAK 8.95/12.50
FRIED FREE RANGE EGG, PINEAPPLE

THEY ARE EVEN BETTER IF YOU ADD OUR HOMEMADE GREEN PEPPERCORN SAUCE OR ROAST MUSHROOM DIANE SAUCE FOR £1.50

CHEESE & BACON BURGER 11.45
BRIOCHE BUN, TOMATO,
GHERKIN, GEM, BURGER SAUCE,
TRIPLE COOKED CHIPS

CHICKEN & BACON STACK 11.45
BRIOCHE BUN, EMMENTAL,
TOMATO, GHERKIN, GEM, BBQ
SAUCE, TRIPLE COOKED CHIPS

vegetarian & pescatarian

ASIAN SALAD (V) GREEN LEAF, PEAS, AVOCADO, RADISH, BABY SPINACH, SPRING ONION, CUCUMBER, BASIL, MINT, ROASTED CASHEWS, LEMONGRASS, GINGER & PINEAPPLE DRESSING, POMEGRANATE SEEDS	9.95
SWEET POTATO & HALLOUMI BURGER (V) BRIOCHE BUN, TOMATO, GHERKIN, GEM, CHIPOTLE SAUCE, SWEET POTATO FRIES	10.45
MUSHROOM PAPPARDELLE PASTA (V) ITALIAN KALE PESTO, CREAM SAUCE, SUN-BLUSHED TOMATO, BABY SPINACH, GRAN MORAVIA™ HARD CHEESE	10.45
HOMEMADE SEAFOOD PIE SALMON, HAKE, PRAWNS, WHITE WINE, PARSLEY, CREAM, TOMATO, BABY SPINACH, PEAS, SLICED POTATOES	12.95
FISH & CHIPS MCMULLEN BEER BATTER, MINTED MUSHY PEAS, HOMEMADE TARTARE SAUCE, LEMON	8.25/11.45
SALMON & SMOKED HADDOCK FISHCAKE NEW POTATOES, CAPER SALAD, SOUR CREAM DRESSING, BABY SPINACH, FRESH HERBS, LEMON	10.95

heritage cooking

SAUSAGE & MASH 8.45/10.95 PORK & LEEK, CARAMELISED ONIONS, GRAVY, CRISPY LEEKS	BLADE OF BEEF & RIOJA PIE 11.95 MASH, BUTTERED GREENS, RED WINE GRAVY
PORK BELLY STRIPS 11.95 FRIED FREE RANGE EGGS, TRIPLE COOKED CHIPS, WATERCRESS	LEMON & THYME ROAST CHICKEN 12.95 HALF CHICKEN ON THE BONE, BUTTERED GREENS, LEMON, GRAVY
KASHMIRI CHICKEN ROGAN JOSH 11.45 MARINATED CHICKEN THIGHS, CORIANDER RICE, MANGO CHUTNEY, NAAN BREAD	BEEF LASAGNE 8.25/11.45 HOMEMADE, WOOD FIRED RED PEPPER SALAD, GARLIC & TOMATO FLATBREAD
ROAST RUMP OF LAMB 14.95 GOAT'S CHEESE DAUPHINOISE POTATOES, BUTTERED GREENS, RED WINE GRAVY	CHICKEN & BACON COBB SALAD 11.45 AVOCADO, GEM, RED PEPPER, ROASTED TOMATO, GRAN MORAVIA™ HARD CHEESE, SOFT BOILED EGG, CREAMY HOUSE DRESSING

sides

PEAS & SMOKED BACON	3.25
WOOD FIRED RED PEPPER SALAD	3.00
BUTTERED GREENS	3.25
TRIPLE COOKED CHIPS	3.50
SKINNY CHIPS & DIPS	3.50
SWEET POTATO FRIES	3.50
BREADED MUSHROOMS	3.50
BEER BATTERED ONION RINGS	3.00
GARLIC & TOMATO FLATBREAD	3.25
GARLIC & TOMATO FLATBREAD WITH CHEESE	3.75
CRUSTY BREADS	4.25
CHOICE OF SALTED BUTTER, TRADITIONALLY CHURNED IN GLOUCESTERSHIRE OR OLIVE OIL & BALSAMIC VINEGAR	

puddings

THE BRITISH CHEESEBOARD 7.95 BLACK BOMBER CHEDDAR, SOMERSET BRIE, CLAWSON STILTON, FROZEN GRAPES, TRACKLEMENTS ONION MARMALADE, CHEESE BISCUITS <i>BEAUTIFULLY PAIRED WITH MCMULLEN'S STRONGHART STRONG BITTER (ABV 7%)</i>	BAKED LEMON & RASPBERRY TART 5.75 RASPBERRY COULIS, RASPBERRIES, MINT	APPLE TARTE TATIN 5.75 HOT CARAMEL SAUCE, VANILLA ICE CREAM, MINT	DAIRY ICE CREAM 5.00 THREE SCOOPS, RHUBARB & CUSTARD, HONEYCOMB, INDULGENT VANILLA, STRAWBERRY OR CHOCOLATE <i>*POUR OVER WITH A SHOT OF TIA MARIA, COINTREAU, BAILEY'S OR EVEN A HOT ESPRESSO?</i>
PIMM'S JELLY 5.75 MANDARIN, BLUEBERRIES, STRAWBERRIES, BLOOD ORANGE SORBET	TIRAMISU 5.75 MARSALA, ESPRESSO, COCOA POWDER, DARK CHOCOLATE PENCIL, CHOCOLATE SAUCE	CHOCOLATE BROWNIE 5.75 HOT CHOCOLATE SAUCE, VANILLA ICE CREAM	SORBET 5.00 GREEN APPLE OR BLOOD ORANGE
CRÈME BRÛLÉE 5.75 THE SIMPLE FRENCH CLASSIC	WARM TREACLE TART 5.75 BAKED, VANILLA SEA SALT TOPPING, HONEYCOMB ICE CREAM	HOT BELGIAN WAFFLE 5.75 HOT CARAMEL SAUCE, VANILLA ICE CREAM	COFFEE & MINI DESSERT 4.45 CLASSIC BRITISH TRIFLE, MINI ETON MESS OR SALTED CARAMEL PROFITEROLES
	PAVLOVA 5.75 HOMEMADE, WHIPPED CREAM, RED BERRIES, MINT	CHOCOLATE TERRINE 5.75 DARK CHOCOLATE SAUCE, DARK CHOCOLATE PENCIL, CHOCOLATE POPPING CANDY, MINT	

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(V) SUITABLE FOR VEGETARIANS. FISH AND POULTRY DISHES MAY CONTAIN BONES. DESSERTS CONTAIN CALORIES. ALL WEIGHTS ARE APPROXIMATE PRIOR TO COOKING. ALL ITEMS ARE SUBJECT TO AVAILABILITY. **ALLERGEN INFORMATION.** FREE FROM GLUTEN MENU IS AVAILABLE UPON REQUEST. 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 V.A.T. *PUDDING WINE AND LIQUEURS ARE SOLD SEPARATELY AND ARE NOT INCLUDED IN THE PRICING.

SERVICE IS NOT INCLUDED. ALL TIPS ARE RETAINED BY THE GRATEFUL TEAM.