



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	BLADE OF BEEF & RIOJA PIE 11.95
PORK & LEEK, CARAMELISED ONIONS, GRAVY, CRISPY LEEKS	MASH, BUTTERED GREENS, RED WINE GRAVY
PORK BELLY STRIPS 11.95	LEMON & THYME ROAST CHICKEN 12.95
FRIED FREE RANGE EGGS, TRIPLE COOKED CHIPS, WATERCRESS	HALF CHICKEN ON THE BONE, BUTTERED GREENS, LEMON, GRAVY
KASHMIRI CHICKEN ROGAN JOSH 11.45	BEEF LASAGNE 8.25/11.45
MARINATED CHICKEN THIGHS, CORIANDER RICE, MANGO CHUTNEY, NAAN BREAD	HOMEMADE, WOOD FIRED RED PEPPER SALAD, GARLIC & TOMATO FLATBREAD
ROAST RUMP OF LAMB 14.95	CHICKEN & BACON COBB SALAD 11.45
GOAT'S CHEESE DAUPHINOISE POTATOES, BUTTERED GREENS, RED WINE GRAVY	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	BAKED LEMON & RASPBERRY TART 5.75	APPLE TARTE TATIN 5.75	DAIRY ICE CREAM 5.00
BLACK BOMBER CHEDDAR, SOMERSET BRIE, CLAWSON STILTON, FROZEN GRAPES, TRACKLEMENTS ONION MARMALADE, CHEESE BISCUITS	RASPBERRY COULIS, RASPBERRIES, MINT	HOT CARAMEL SAUCE, VANILLA ICE CREAM, MINT	THREE SCOOPS, RHUBARB & CUSTARD, HONEYCOMB, INDULGENT VANILLA, STRAWBERRY OR CHOCOLATE
<i>BEAUTIFULLY PAIRED WITH MCMULLEN'S STRONGHART STRONG BITTER (ABV 7%)</i>	TIRAMISU 5.75	CHOCOLATE BROWNIE 5.75	<i>*POUR OVER WITH A SHOT OF TIA MARIA, COINTREAU, BAILEY'S OR EVEN A HOT ESPRESSO?</i>
PIMM'S JELLY 5.75	MARSALA, ESPRESSO, COCOA POWDER, DARK CHOCOLATE PENCIL, CHOCOLATE SAUCE	HOT CHOCOLATE SAUCE, VANILLA ICE CREAM	SORBET 5.00
MANDARIN, BLUEBERRIES, STRAWBERRIES, BLOOD ORANGE SORBET	WARM TREACLE TART 5.75	HOT BELGIAN WAFFLE 5.75	GREEN APPLE OR BLOOD ORANGE
CRÈME BRÛLÉE 5.75	BAKED, VANILLA SEA SALT TOPPING, HONEYCOMB ICE CREAM	HOT CARAMEL SAUCE, VANILLA ICE CREAM	COFFEE & MINI DESSERT 4.45
THE SIMPLE FRENCH CLASSIC	PAVLOVA 5.75	CHOCOLATE TERRINE 5.75	CLASSIC BRITISH TRIFLE, MINI ETON MESS OR SALTED CARAMEL PROFITEROLES
	HOMEMADE, WHIPPED CREAM, RED BERRIES, MINT	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.