

while you wait

GARLIC MARINATED MIXED NUT BOWL (V) 2.95
OLIVES (V) 2.95



aperitif

GLASS OF PROSECCO 5.95 **APEROL™ SPRITZ 7.15**
PINKSTER™ ROYALE 6.95 APEROL™, PROSECCO, SODA
PINKSTER™ RASPBERRY
LIQUEUR, PROSECCO

seriously relaxed dining

starters

POACHED EGG & AVOCADO (V) 6.95 TOASTED RYE BREAD, CHIVES, PARSLEY, RED CHILLI, RED PEPPER & CHILLI DRESSING	CAULIFLOWER CHEESE TART (V) 6.95 GREEN SALAD, SUNBLUSHED TOMATO CHUTNEY, TOASTED SEEDS, OLIVE OIL	PRAWN COCKTAIL 7.65 PAPRIKA MARIE ROSE SAUCE, TOMATO, CUCUMBER, GEM, LEMON
STUFFED PORTOBELLO MUSHROOMS (V) 6.65 CHEDDAR & HERB CRUMB, WILTED SPINACH, OLIVE OIL, POMEGRANATE SEEDS	ORANGE & GIN DUCK LIVER PÂTÉ 6.95 PICKLED VEGETABLES, THYME, PARSLEY, MANGO SALSA, TOAST	POSH WHITEBAIT 6.95 SMOKED PAPRIKA, CRISPY ROCKET, HOMEMADE TARTARE SAUCE, LEMON
		CRISPY SQUID 7.75 SWEET CHILLI, MANGO, SPRING ONION, ROCKET, CORIANDER

sharing bundles

ANY FOUR DISHES FOR 22.00 OR 6.50 EACH

VEGETARIAN

BEETROOT & FETA BON BONS (V) RED PEPPER DRESSING	CRISPY COATED BRIE (V) TOASTED SEEDS, TOMATO, CORIANDER, PEAR CHUTNEY
HUMMUS & AVOCADO (V) TOASTED WHOLEMEAL PITTA BREAD	GRILLED GOAT'S CHEESE (V) TRACKLEMENTS ONION MARMALADE, PARSLEY
HALLOUMI CHIPS (V) SEA SALT, SMOKED PAPRIKA MAYONNAISE	ROASTED MUSHROOMS (V) HOMEMADE GREEN PEPPERCORN SAUCE

MEAT & SEAFOOD

GLAZED OLD SPOT SAUSAGES MUSTARD & POMEGRANATE DRESSING, CORIANDER	DUCK CROQUETTES SMOKY CHIPOTLE MAYONNAISE, SPRING ONION, PARSLEY
CHORIZO & MANCHEGO HONEY, THYME, PARSLEY	CHICKEN THIGHS BUFFALO SAUCE, CLAWSON STILTON DRESSING
SALT & PEPPER SHRIMP SWEET CHILLI DIP, LEMON, CORIANDER	DEVILLED KING PRAWNS CRUSHED AVOCADO, LIME, CORIANDER, SRIRACHA CHILLI SAUCE

mains

MUSTARD & HERB CRUSTED PORK FILLET 13.45
BUTTERY MASH, BUTTERED VEGETABLES, RED WINE SAUCE

BRAISED FLAT IRON BEEF 14.95
BORDELAISE REDUCED RED WINE SAUCE, BUTTERY MASH, BUTTERED VEGETABLES, THYME, PARSLEY

COURGETTI (VE) 9.85
COURGETTE, BUTTERNUT SQUASH, PISTACHIO PESTO, BABY SPINACH, TOMATO, OLIVE OIL, LEMON

ROAST SALMON 14.95
BEETROOT, LENTILS, CARROT, ONION, GARLIC, SPINACH, KALE, HERB OIL, LEMON

MUSHROOM & SPINACH CARBONARA (V) 11.45
PAPPARDELLE PASTA, PORTOBELLO MUSHROOMS, ONION, GARLIC, CREAM, GRAN MORAVIA CHEESE, POACHED EGG

GARLIC BUTTER ROAST CHICKEN 13.95
BUTTERY MASH, SPINACH, LEEKS, PEAS, LEMON GRAVY

SWEET POTATO & HALLOUMI STACK (V) 11.25
BRIOCHE BUN, TOMATO, GHERKIN, GEM, CHIPOTLE SAUCE, SWEET POTATO FRIES OR TRIPLE COOKED CHIPS

continued overleaf...

..mains continued

GARDEN VEGETABLE SALAD (VE) 9.95

ASPARAGUS, PLUM TOMATO, CUCUMBER, CELERY, RED PEPPER, YELLOW PEPPER, CARROT, AVOCADO, GEM, BABY SPINACH, GARLIC, POMEGRANATE & LEMON DRESSING

ADD GRILLED HALLOUMI **12.45**/ GRILLED CHICKEN **13.25**/ GRILLED SALMON **13.75**

GRILLED SEABASS 13.95

QUINOA STIR-FRY, SPINACH, LEMON, OLIVE OIL & HERB DRESSING

FISH & CHIPS 9.25/12.45

MCMULLEN BEER BATTER, MINTED MUSHY PEAS, HOMEMADE TARTARE SAUCE, LEMON

HOMEMADE SEAFOOD PIE 13.95

SALMON, HAKE, PRAWNS, WHITE WINE, PARSLEY, CREAM, TOMATO, SPINACH, PEAS, SLICED POTATOES, BUTTERED VEGETABLES

SALMON & SMOKED HADDOCK FISHCAKE 13.45

NEW POTATO SALAD, SOUR CREAM, CAPERS, BABY SPINACH, TOASTED SEEDS, LEMON

MADRAS CHETTINAD CHICKEN CURRY 12.45

MARINATED CHICKEN THIGHS, HERBY RICE, MANGO CHUTNEY, NAAN BREAD

BLADE OF BEEF & RIOJA PIE 12.95

BUTTERED MASH, BUTTERED VEGETABLES, RED WINE GRAVY

OLD SPOT SAUSAGE & MASH 9.45/11.95

GLOUCESTER OLD SPOT SAUSAGES, BUTTERY MASH, BEEF DRIPPING & BEER GRAVY, CRISPY LEEKS

BEEF LASAGNE 9.45/11.95

HOMEMADE, ALLOTMENT SALAD, GARLIC & TOMATO FLATBREAD

WAGYU BURGER 15.95

BLACK BOMBER CHEDDAR, BRIOCHE BUN, TOMATO, GHERKIN, GEM, BURGER SAUCE, SEA SALTED TRIPLE COOKED CHIPS

CHEESE & BACON BURGER 12.75

BRIOCHE BUN, TOMATO, GHERKIN, GEM, BURGER SAUCE, TRIPLE COOKED CHIPS

CHICKEN & BACON STACK 12.45

BRIOCHE BUN, EMMENTAL, TOMATO, GHERKIN, GEM, BBQ SAUCE, TRIPLE COOKED CHIPS

OUR 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 19.95 | RIBEYE STEAK 10oz 21.95

CHOICE OF SAUCE: BÉARNAISE SAUCE, BEEF DRIPPING & BEER GRAVY OR GREEN PEPPERCORN SAUCE

BRITISH CURED GAMMON STEAK 8.95/12.95

FRIED FREE RANGE EGG, PINEAPPLE

sides

PEAS & SMOKED BACON	3.25	BREADED MUSHROOMS	3.65	CRUSTY BREADS	4.45
BUTTERED VEGETABLES	3.25	GARLIC & TOMATO		OLIVE OIL & BALSAMIC	
TRIPLE COOKED CHIPS	3.65	FLATBREAD	3.25	OR BUTTER	
SKINNY CHIPS & DIPS	3.65	GARLIC & TOMATO		ALLOTMENT SALAD	3.00
SWEET POTATO FRIES	3.65	FLATBREAD		BEER BATTERED	
		WITH CHEESE	3.75	ONION RINGS	3.25

FRESHLY COOKED SUNDAY ROASTS AVAILABLE – BOOK NOW TO AVOID DISAPPOINTMENT

BOOK ONLINE NOW DESTINATIONINNS.CO.UK

 TWEET OR  INSTAGRAM @MCMULLENS1827  LIKE US ON FACEBOOK

(V) SUITABLE FOR VEGETARIANS. (VE) SUITABLE FOR VEGANS. FISH AND POULTRY DISHES MAY CONTAIN BONES. ALL WEIGHTS ARE APPROXIMATE PRIOR TO COOKING. ALL ITEMS ARE SUBJECT TO AVAILABILITY. **ALLERGEN INFORMATION.** NON-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.

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