



seriously relaxed dining
non-gluten menu

while you wait

GARLIC MARINATED MIXED OLIVES (VE) 3.25

aperitif

GLASS OF PROSECCO 6.25 **APEROL™ SPRITZ** 7.45
APEROL™, PROSECCO, SODA
PINKSTER™ ROYALE 7.25
PINKSTER™ RASPBERRY LIQUEUR, PROSECCO

starters

CAULIFLOWER CHEESE TART (V) 6.95
GREEN SALAD, SUN-BLUSHED TOMATO CHUTNEY, TOASTED SEEDS, OLIVE OIL

CHICKEN LIVER PÂTÉ 6.75
ONION MARMALADE, BUTTER, NON-GLUTEN BREAD

PRAWN COCKTAIL 7.65
PAPRIKA MARIE ROSE SAUCE, TOMATO, CUCUMBER, GEM, LEMON

POSH WHITEBAIT 6.75
SMOKED PAPRIKA, CRISPY ROCKET, HOMEMADE TARTARE SAUCE, LEMON

sharing bundles

ANY FOUR DISHES FOR 22.00 OR 6.50 EACH

VEGETARIAN

HUMMUS & AVOCADO (V)
TOASTED NON-GLUTEN BREAD

HALLOUMI CHIPS (V)
MALDON SEA SALT, SMOKED PAPRIKA MAYONNAISE

GRILLED GOAT'S CHEESE (V)
TRACKLEMENTS™ ONION MARMALADE, PARSLEY

MEAT & SEAFOOD

BAKED CHORIZO
HONEY, CIDER

DEVILLED KING PRAWNS
CRUSHED AVOCADO, LIME, CORIANDER, SRIRACHA CHILLI SAUCE

mains

CHICKEN SUPREME 13.95
ROASTED NEW POTATOES, GARLIC, ASPARAGUS, PEAS, TENDERSTEM BROCCOLI, WHITE WINE, BACON

QUINOA & SUN-BLUSHED TOMATO RISOTTO (VE) 11.95
ROASTED VEGETABLES, HERB OIL

SWEET POTATO ROULADE (VE) 12.45
BABY SPINACH, BEETROOT, FENNEL, PARSLEY NEW POTATOES, HERB OIL, TOASTED ALMONDS

continued overleaf...

..mains continued

GRILLED SEABASS 13.95

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

HOMEMADE SEAFOOD PIE 14.25

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

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CHICKEN JALFREZI CURRY 12.45

MARINATED CHICKEN THIGHS, HERBY RICE, MANGO CHUTNEY

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CHEESE & BACON BURGER 12.95

GLUTEN FREE BUN, TOMATO, GHERKIN, GEM, BURGER RELISH, TRIPLE COOKED CHIPS

CHICKEN & BACON STACK 12.65

GLUTEN FREE BUN, EMMENTAL, TOMATO, GHERKIN, GEM, BBQ SAUCE, TRIPLE COOKED CHIPS

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

SIRLOIN STEAK 8oz 19.95

SOURCED FROM PRIME CUTS OF GRASS FED BEEF, MATURED FOR 28 DAYS.

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

BRITISH CURED GAMMON STEAK 8.95/12.95

FRIED FREE RANGE EGG, PINEAPPLE

sides

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BUTTERED VEGETABLES (V)	3.45	SKINNY CHIPS & DIPS (VE)	3.75	ALLOTMENT SALAD (V)	3.00
TRIPLE COOKED CHIPS (VE)	3.75	SWEET POTATO FRIES (VE)	3.75		




desserts

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GIN SORBET* (VE)	5.00	CHOCOLATE BROWNIE (V)	5.95
RASPBERRIES, RASPBERRY COULIS, MINT		HOT CHOCOLATE SAUCE, VANILLA ICE CREAM	
CRÈME BRÛLÉE (V)	5.95	DAIRY ICE CREAM (V)	5.00
THE SIMPLE FRENCH CLASSIC		THREE SCOOPS: HONEYCOMB, INDULGENT VANILLA, STRAWBERRY OR CHOCOLATE	
SORBET (VE)	5.00	COFFEE & MINI DESSERT	4.75
GREEN APPLE OR BLOOD ORANGE		CHOCOLATE BROWNIE (V), MANGO & RASPBERRY MESS (V) OR CRÈME BRÛLÉE (V)	
MANGO & RASPBERRY MESS (V)	5.95		
CRUSHED MERINGUE, RASPBERRY COULIS, MINT			

FRESHLY COOKED SUNDAY ROASTS AVAILABLE – BOOK NOW TO AVOID DISAPPOINTMENT

BOOK ONLINE NOW DESTINATIONINNS.CO.UK

 TWEET OR  INSTAGRAM @MCMULLENS1827  LIKE US ON FACEBOOK

#DESTINATIONINNS

(V) SUITABLE FOR VEGETARIANS. (VE) SUITABLE FOR VEGANS. FISH AND POULTRY DISHES MAY CONTAIN BONES. ALL WEIGHTS ARE APPROXIMATE PRIOR TO COOKING. *CONTAINS ALCOHOL. 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. 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.