

FOR THE TABLE

Mixed nut bowl, lightly salted Ve	4.75
Lemon & basil marinated Bosciala olives Ve	4.75
Crispy chicken skin, sea salted	4.75

SHARERS

Charcuterie plate, Bresaola, fennel & garlic Salami and Coppa cured meats, sun blushed tomato, rocket, Parmesan, Bosciala & Kalamata olives, toasted non-gluten bread, olive oil & balsamic vinegar <i>Add fresh mozzarella ball V + 4.50</i>	16.50
Honey, pecan & thyme baked Camembert, toasted non-gluten bread V	13.75

CHOOSE 4 FOR 26

Available individually as a starter

Halloumi fries, sweet chilli jam V	8.00
Confit garlic hummus, paprika roasted chickpeas, toasted seeds, toasted non-gluten bread V	7.75
Whipped feta, Roquito honey, toasted seeds V	8.00
Truffle king prawns, truffle & confit garlic butter	8.00
Crispy buttermilk chicken thighs, Stilton mayonnaise	8.00
Crispy cauliflower & broccoli, sweet chilli jam Ve	7.75

STARTERS

Spring greens & potato soup, toasted non-gluten bread, confit garlic butter, olive oil, toasted seeds V	7.50
Seared scallops, browned butter, lilliput capers, lemon, jalapeños, parsley	12.25
Confit cherry tomato & feta toast, Kalamata olives, pine nuts, toasted non-gluten bread V	7.75
Potted prawns, cold water prawns in a lemon, confit garlic and dill butter, toasted non-gluten bread	8.25
Sun blushed tomato & mozzarella salad, Kalamata olives, rocket, baby spinach, pine nuts V	6.75

SIDES

Buttered greens, kale, tenderstem broccoli & fine green beans Ve	4.50
Triple-cooked chips Ve	4.75
Truffle & Parmesan fries V	5.25
Rainbow 'slaw Ve	4.75
Sun blushed tomato & mozzarella salad, Kalamata olives, rocket, baby spinach, pine nuts V	6.75

MAINS

Ribeye steak 10oz, grass-fed, 28-day matured steak, confit garlic butter, triple-cooked chips, watercress	27.00
Steak frites, 6oz flat iron steak, grass-fed, 28-day matured, confit garlic butter, skin-on fries, watercress <i>Add a sauce: béarnaise V, peppercorn V or Stilton & mushroom V +2.50</i> <i>Add grilled king prawns +4.75</i>	15.25
Devonshire crab & asparagus salad, new potato salad with crème fraiche, chives, dill & lemon zest, rocket	15.50
Sun blushed tomato & mozzarella salad, Kalamata olives, rocket, baby spinach, pine nuts V <i>Add grilled chicken breast +3.75, grilled halloumi V +3.00, grilled king prawns +4.75</i>	13.50
Crispy buttermilk chicken burger, BBQ spiced buttermilk chicken thigh, non-gluten bun, chipotle mayo, rainbow 'slaw, baby gem lettuce, red onion pickles, triple-cooked chips	16.25
Market fish, buttered new potatoes, buttered baby spinach & kale, lobster bisque, lemon - <i>Ask our team for today's catch</i>	
Plant-based burger, non-gluten bun, smoky mayo, baby gem lettuce, red onion pickles, triple-cooked chips V	16.00
Warm courgette & halloumi salad, red & white quinoa, pine nuts, spring onion, rocket, lemon & herb crème fraiche, olive oil, pomegranate seeds V	13.50

CLASSICS

Gammon sirloin, maple roasted pineapple, crispy fried egg, triple-cooked chips	17.00
6oz Wagyu burger, non-gluten bun, sticky onions, Barber's Cheddar cheese, smoky mayo, baby gem lettuce, red onion pickles, triple-cooked chips <i>Add smoked streaky bacon +1.50</i>	17.50

DESSERTS

Sticky toffee pudding, caramelised pecans, honeycomb ice cream V	8.00
Toffee chocolate pavlova, whipped vanilla cream, chocolate shavings, Dulce de Leche V	8.00
Chocolate cheesecake sphere, dark chocolate sphere, salted caramel cheesecake, hot salted caramel for pouring V	9.00
Orange crème brûlée, toasted pistachios V	8.00
Sorbet - choose from: green apple or blood orange Ve	7.50
Chocolate brownie, warm Belgian chocolate sauce, clotted cream ice cream V	8.00
Indulgent ice cream - choose three scoops from: honeycomb, clotted cream, strawberry, or chocolate V/Vea	7.50
Cocktail & mini dessert - Choose from: pornstar martini, espresso martini or Tommy's margarita & choose from: salted caramel chocolate brownie V , orange crème brûlée V	11.75
Coffee & mini dessert - choose from: salted caramel chocolate brownie V , orange crème brûlée V	7.00

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