

NON GLUTEN

McMULLEN & SONS

Destination Inns

WHILE YOU WAIT

Mixed nut bowl, lightly salted <b>V</b> 440kcal	4.50
Lemon and chilli marinated Bosciala olives <b>Ve</b> 114kcal	4.50
Confit garlic hummus, black olive tapenade, salsa verde and toasted non-gluten bread <b>V</b> 596kcal	7.75
Crispy chicken skin, sea salted 311kcal	4.50
Honey, pecan & thyme baked Camembert, with toasted non-gluten bread <b>V</b> 1016kcal - perfect for sharing	13.25

APERITIF

Glass of Prosecco	7.05
Aperol Spritz	8.45
Pornstar Martini	9.45
Espresso Martini	9.45

SEE OUR DRINKS MENU FOR OUR FULL RANGE

STARTERS

French onion soup, Barber's Cheddar on toasted non-gluten bread <b>V</b> 629kcal	7.25	Severn & Wye smoked salmon, shredded golden beetroot, horseradish crème fraiche on toasted non-gluten bread 338kcal	8.75
Creamy truffle mushrooms, on toasted non-gluten bread <b>V</b> 488kcal	7.75		

SHARERS

ANY 4 - FOR - 25.00

Halloumi chips and sweet chilli jam <b>V</b> 514kcal	7.75	Italian burrata, cherry tomatoes, cherry tomatoes, 8.50 lilliput capers and salsa verde <b>V</b> 416kcal		Crispy buttermilk chicken thighs and Stilton mayonnaise 708kcal	7.75
Confit garlic hummus, roasted chickpeas, toasted seeds and toasted non-gluten bread <b>V</b> 521kcal	7.75	King prawns pil pil, red chilli & garlic butter with toasted non-gluten bread 602kcal	7.50	Crispy cauliflower & broccoli with sweet chilli jam <b>Ve</b> 338kcal	7.75

MAINS

Pan-roasted chicken supreme, seeded Cheddar crumb, creamy mash, buttered greens, confit garlic butter sauce 1278kcal	16.50	Plant-based burger, non-gluten bun, smoky mayo, baby gem lettuce, red onion pickles, triple-cooked chips <b>V</b> 1099kcal	15.50
Steak frites, grass-fed, 28-day matured 6oz flat iron steak, confit garlic butter and skin-on fries 941kcal - Add a sauce 2.50: béarnaise <b>V</b> 151kcal, Stilton & mushroom <b>V</b> 77kcal or peppercorn <b>V</b> 54kcal - Add grilled king prawns 4.50 108kcal	14.75	Slow roasted lamb shoulder, creamy mash, roasted roots, caramelised red onion, minted lamb jus 1090kcal	19.00
BBQ spiced buttermilk crispy chicken thigh burger, non-gluten bun, chipotle, mayo, rainbow 'slaw, baby gem lettuce, red onion pickles, triple-cooked chips 1217kcal - Add smoked streaky bacon 1.75 130kcal	15.50	Pan-roasted cod loin, roasted baby potatoes, buttered green beans & spinach, lobster bisque 470kcal	18.00

PUB CLASSICS

10oz Ribeye steak, grass-fed, 28-day matured, confit garlic butter, triple-cooked chips 1359kcal - Add a sauce 2.50: béarnaise <b>V</b> 151kcal, Stilton & mushroom <b>V</b> 77kcal or peppercorn <b>V</b> 54kcal - Add grilled king prawns 4.50 108kcal	26.50	6oz Wagyu burger, non-gluten bun, sticky onions, Barber's Cheddar cheese, smoky mayo, baby gem lettuce, red onion pickles, triple-cooked chips 1510kcal - Add smoked streaky bacon 1.75 130kcal	16.75
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DON'T FORGET, ON SUNDAYS WE ROAST. ASK OUR TEAM FOR MORE INFORMATION

SIDES

Seasonal buttered greens, tenderstem broccoli, kale & fine green beans <b>Ve</b> 102kcal	4.50	Truffle & Parmesan fries, sea salted <b>V</b> 660kcal	5.25	Rainbow 'slaw <b>Ve</b> 205kcal	5.00
Triple-cooked chips <b>Ve</b> 448kcal	4.50	Skin-on fries <b>Ve</b> 455kcal	4.50	Barrel aged feta salad, rocket leaves, salsa verde, pine nuts <b>V</b> 241kcal	5.00

DESSERTS

Sticky toffee pudding, caramelised pecans, honeycomb ice cream <b>V</b> 748kcal	7.50	Indulgent ice cream, choose 3 scoops of honeycomb, clotted cream, strawberry or chocolate <b>V/Ve</b> * 450kcal *vegan ice cream available	7.50
Toffee chocolate pavlova, whipped vanilla cream, Dulce de Leche <b>V</b> 660kcal	7.50	Coffee & mini dessert, choose from salted caramel chocolate brownie 588kcal, or coffee crème brûlée 228kcal <b>V</b>	6.50
Coffee crème brûlée, toasted honey pecans <b>V</b> 456kcal	7.50		
Sorbet, choose from green apple 258kcal or blood orange 340kcal <b>Ve</b>	7.50		
Chocolate brownie, clotted cream ice cream <b>V</b> 1084kcal	7.50		



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**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. Adults need around 2000 kcal a day. 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. 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.

McMULLEN & SONS

## Destination Inns

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