

Squires Restaurant

Spring / Summer Menu

SNACKS & BREADS

Stoned baked artisan bread selection £4.00
served with 'house' butter, olive oil & aged Balsamic vinegar

Tomato & basil bites, marinated olives & smoked almonds £5.00

Cheese straws, bread sticks & sour dough shards £5.00
served with Houmous & 'salt & pepper' crème fraîche

STARTERS

Chicken & Chorizo press £7.00
Roasted red pepper puree, garlic scented chive & chickpea salad

Crab & crayfish cocktail £9.50
Shredded fennel & gem, grapefruit crème fraîche

Fresh Rock Oysters £9.50
Lemon & Shallot Vinegar

White onion chowder with shredded smoked chicken £7.50
'Whipped' tarragon & black onion seed cream

Summer vegetable salad with poached ducks egg £8.00
Asparagus, sugar snaps, baby carrots & pine nuts

Market soup of the day (v) £5.50

Guests who are dining on an inclusive package have an allocation of £28 to spend.
Any amount above the £28 allocation will be incurred as a charge.

If you have any concerns regarding food allergens please ask a member of staff and you will be provided with detailed information on each dish

MAINS

Slow cooked boned and rolled Oxtail	£19.50
<i>Okra Polenta, Red Bean Puree & glazed Tenderstem Broccoli</i>	
Pan roasted breast of duck	£18.00
<i>parmentier potato, Cauliflower Puree, Butter Kale & Red Wine Jus</i>	
Goat Cheese & Red Pepper ravioli (v)	£16.50
<i>Fresh basil & black olive tapenade</i>	
Roast rump of lamb	£19.50
<i>Minted Cous Cous, Baby Carrots & Rosemary Jus</i>	
Pan Fried Fillet of sea bass	£17.50
<i>Warm nicoise salad, quail egg, caper & lemon butter</i>	
Breast of corn fed chicken	£16.00
<i>Sundried Tomato & Spinach risotto, parmesan shards & micro watercress</i>	
Roast Mackerel Fillet	£17.50
<i>Red pepper, aubergine, chick pea salad & red pepper sauce</i>	

GRILLS

284g Hereford Rib-eye steak	£24.00
<i>Garlic Portabella mushrooms, roast plum tomato, watercress & chips</i>	
<i>Grass fed Hereford cattle is one of Britain's finest Native Beef Breeds and produce naturally marbled beef. Aged for 28 days, it is succulent and full of flavour. Best cooked Medium / Medium Rare</i>	
150g Dukessmoor Minute Sirloin steak & frites	£15.50
<i>Dukessmoor steaks are exclusively sourced from native British prime steers and heifers including traditional Shorthorn and Aberdeen Angus.</i>	
227g Bavette Steak	£15.00
<i>Garlic Portabella mushrooms, roast plum tomato, watercress & chips</i>	
<i>Sometimes known as "butcher's steak", because butchers would often keep it for themselves rather than offer it for sale. Best cooked Medium / Medium rare</i>	
Gourmet 'British beef short rib' Burger	£15.50
<i>Sourdough bun, crispy fried onions, green tomato relish & fries</i>	
Add, Cheddar cheese, smoked streaky bacon, garlic mushroom, fried egg, blue cheese, jalapenos, onion rings	£1.00 (each)
<i>Béarnaise Sauce, peppercorn sauce, Bourguignon sauce</i>	£1.50

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SIDES

£3.75 / 3 for £9.00

<i>Sea salt baked new potatoes</i>	<i>Roasted Mediterranean vegetables</i>
<i>Buttered creamed potatoes</i>	<i>Steamed spinach & kale</i>
<i>Steamed purple sprouting broccoli, ginger & garlic</i>	<i>Mixed leaf salad, mustard seed dressing</i>
<i>Green beans, shallots & olives</i>	<i>Baby gem Caesar</i>

CHIPS / FRIES

£3.85

<i>Grill chips</i>
<i>French fries</i>
<i>Sweet potato fries</i>

DESSERTS

Warm chocolate brownie, coconut ice cream	£6.50
Ice Cream Trio Selections	£6.50
<i>Coconut, Banana, Vanilla, Chocolate, Strawberry, Pistachio, Cointreau & Orange</i>	
Champagne & red berry jelly, Amaretti Biscuit crumb	£8.00
Sweet treats for two!	£12.00
<i>Selection of mini sweet treats to share</i>	
Selection of local cheeses with spiced russet apple chutney & savoury biscuits	£8.50

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