




SQUIRES  
RESTAURANT - BAR - LOUNGE

# A La Carte Menu


## Starters

Marinated olives 	5.5
Loaded nachos  small	5.5
Cheese, sour cream, guacamole, salsa lge	7.5
Chef's Soup of the day 	5.5
<i>Bread roll &amp; butter or margarine</i>	
Homemade duck & chicken terrine	7.5
<i>Caramel onion chutney &amp; mixed baby leaves, sourdough shards</i>	
Smoked salmon & prawn timbale 	7.5
<i>Served with sourdough shard &amp; lemon crème fraiche</i>	

## Mains

Today's Special	17
<i>Ask your server for today's chef's special</i>	
Succulent lamb rump	18.5
<i>Served pink with creamy mash potato, baby vegetables &amp; Short Mile Bay Shiraz and rosemary Jus</i>	
8oz Bavette steak	18
<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 Add a sauce of your choice—peppercorn, Béarnaise or garlic butter</i>	
Chapel Down salmon papillote 	17
<i>Salmon supreme delicately steamed 'en papillote' with butter &amp; Chapel Down Bacchus—made with grapes grown just 2 miles away! Served with crushed new Potatoes, green beans, Tenderstem broccoli, baby carrots &amp; butter Sauce</i>	

Steakstones® sizzling 4oz Venison & 6oz ribeye steak 35  
*Cooked to your liking Venison and ribeye steaks served full house with grilled flat mushroom, grilled cherry tomatoes and homemade triple cooked chips. Accompanied by a trio of ramekins with peppercorn, Béarnaise and garlic butter sauces. Served sizzling on a Steakstones® platter*

Butternut squash and wild mushroom  Wellington 15.5

*Roasted butternut squash wrapped in wild mushroom thyme & pine nut duxelles. Served with asparagus, sautéed potatoes and spiced tomato passata sauce*

## Desserts

Warm Apple Tarte Tatin  Vanilla Ice Cream or Custard	6.5
Homemade Copper Rivet Dockyard Gin  panna cotta	6.5
<i>Locally distilled Dockyard Gin flavoured panna cotta garnished with pink grapefruit</i>	
Warm Chocolate Fondant 	6.5
<i>With whipped cream &amp; chocolate sauce</i>	
Wookey Hole Cave Aged Cheddar, Cornish Brie & Long Clawson Blue Stilton 	7.5

 Suitable for vegetarians



Suitable for Vegans

Guests who are dining on an inclusive package can choose from the 3 course inclusive table d'hôte (TDH) menu. Or you have an allocation of £28 to spend on any menu on food only. Any amount above the £28 allocation will incur an additional 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**

Chef's Speciality Goat Curry 19.5  
*Served with Basmati rice, garlic butternut squash & greens  
Trinidadian goat curry made by our Head Chef Colin, using a family recipe handed down generations.*