



Squires Menu

CAFE - BAR
SQUIRES

LITE BITES & STARTERS

Bread chunks with olive oil & balsamic vinegar (v)	£2.95
Nachos with cheese, jalapenos & sour cream (v)	£3.95
Freshly made soup, crusty roll	£3.95
Game terrine with apple chutney, charred bread	£5.45
Rosette of seasonal melon with red berries and sorbet (v)	£5.20
Deep fried Camembert, cranberry and orange confit(v)	£5.25
Selection of continental meats with olives, pickles and bread	£6.25
Crispy whitebait with lemon mayonnaise	£5.50

SALADS

Caesar salad - chicken or prawns	£7.95
Cherry tomato, beetroot, goats cheese and rocket salad (v)	£6.75
Salmon fillet with a mild garlic mayonnaise on mixed leaves	£7.25
Classic Greek salad—olives, feta, peppers, onion and tomato (v)	£7.25
Chicken and bacon on mixed leaves with a sour cream dressing	£7.95

CHEF SPECIALITIES

Lamb chump on a warm salsa with a mint and yoghurt dressing	£14.25
Cajun spiced salmon fillet with a warm salsa	£10.75
Confit of duck, orange and thyme sauce	£12.95
Beef stroganoff, paprika sprinkled	£12.25
Chicken with parma ham crisps and a stilton sauce	£11.95
Courgette and cherry tomato risotto (v)	£8.95

All served with:- vegetable & potato selection -or- mixed rice & side salad

PASTA

Spinach and ricotta tortellini, tomato sauce, parmesan shavings (v)	£7.50
Tagliatelle carbonnara with garlic bread	£8.50
Market catch, seafood linguine	£8.95
Classic meatballs marinara	£8.50

GRILLS

10oz (283g) rib eye steak, roasted tomato, mushroom, onion rings, chunky fries	£16.50
8oz (226g) rump steak, mushrooms, salsa verde, chunky fries	£17.25
Choose a sauce or butter to accompany your steak:-	
Pepper, Blue cheese, Dianne, Cafe de paris butter	£1.25
6oz (170g) prime burger or butterflied chicken breast topped with cheese & bacon served in a bap with salad garnish, mayo or relish or bbq sauce & chunky fries	£7.95

OLD FAVOURITES

Beer battered fish, chunky fries, mushy/garden peas or salad garnish	£7.95
Ham, eggs and chunky fries	£7.25
Corned beef hash, poached egg and a bean cassoulet	£7.95
Breaded scampi, garden peas, tartare sauce and chunky fries	£8.50
Chicken curry, naan bread, onion bhaji, mango chutney	£8.95
Jacket potato:- just tell us your preferred filling, salad garnish	£5.95

SIDE ORDERS

Chunky fries	£1.95
Onion rings	£1.95
Garlic bread, with or without cheese	£1.50
Mixed salad bowl	£1.95
Coleslaw	£1.50
Saute potatoes	£1.95
Seasonal vegetable and potato selection	£2.50

SWEET THINGS

Lemon posset with ginger biscuits	£4.95
Raspberry crème brulee	£4.95
Chocolate brownie with pecan praline and raspberry sorbet	£4.95
Winter berry cheesecake, fresh cream	£4.95
Treacle tart with vanilla ice cream or custard	£4.95
Selection of 3 cheeses, water biscuits, grapes	£4.95
Ice cream sundae:- chocolate brownie and cappuccino ice cream	£4.95

SANDWICHES AND PANINIS

*Freshly made sandwiches on white or brown bloomer
and hot paninis with crisps and coleslaw*

Brie, spring onion and rocket sandwich (v)	£4.25
Sliced sausage and tomato relish sandwich	£4.50
100% cod fish fingers & ketchup sandwich	£4.50
Coronation chicken sandwich	£4.50
Gammon ham and English mustard sandwich	£4.50
Mature cheddar cheese and apple chutney sandwich (v)	£4.25
Prawns Marie Rose and lettuce sandwich	£4.50
Bacon, lettuce, tomato and mayo sandwich	£4.50
Tuna, mayo and cheese melt panini	£5.25
Chicken, bacon and mozzarella panini	£5.25
Cheddar, mayo and red onion panini (v)	£5.25

Add today's soup to your sandwich or panini for just £2.50 extra

Guests on an inclusive dinner package are welcome to choose from this menu & an allowance of up to £17.50 will be given

All dishes marked (v) are suitable for vegetarians.

We cannot guarantee that any item on this menu is totally free from nuts or nut derivatives. We never knowingly use genetically modified food products.

SQUIRES WINES

WHITE

1. House Choice - Aimery Sauvignon Blanc £13.55
(France)
A grassy, dry wine with a crisp finish
2. Gulara Colombard - Chardonnay £16.00
(Australia)
Clean & fresh, melon & apple flavours
3. Pinot Grigio Veneto - Ponte 2004 £17.00
(Italy)
Very light with a hint of green fruit
4. Piesporter Michelsberg £14.05
(Germany)
Medium wine from the best of Mosel
5. Ochre Mountain - Sauv Blanc/Semillon £16.30
(Chile)
Fresh and citrusy - a fairtrade wine
6. Muscadet de Sevre et Maine 2004/05 £17.85
(France)
A delicate wine with marked acidity
7. Nobilo White Cloud £19.35
(New Zealand)
Fresh, straw coloured medium dry
8. Millstream - Chenin Blanc £16.60
(South Africa)
Light and fresh with a hint of pear
9. Chablis Moreau 2004/05 £23.45
(France)
Steely and dry with a touch of green

CHAMPAGNE & SPARKLING

11. H Lanvin & Fils Brut £32.20
(France)
House choice - great for any celebration
12. Moet & Chandon NV Brut Imperial £42.65
(France)
The classic most famous 'fizz' in the world
13. Baron d'Arignac-Brut £20.40
(France)
Light and refreshing with a hint of apples

RED

14. House Choice - Aimery Merlot £13.55
(France)
Fruity & agreeably easy to drink
15. Chai de Bordes - Bordeaux 2005 £16.30
(France)
A nicely balanced wine
16. McGuigans Black Label - Shiraz £17.00
(Australia)
Soft & fruity, spicy berry character
17. Rioja - Banda Azul 2001/05 £19.35
(Spain)
Traditional, vanilla, oak & redcurrant
18. Chianti - L Chechi Figli £19.15
(Italy)
A deep ruby wine, fruity, dry finish
19. Millstream - Cinsault/Ruby Cabernet £16.60
(South Africa)
Medium bodied, ripe berry & spice
20. Ochre Mountain -Cab Sauv/Merlot £16.30
(Chile)
Smooth, blackcurrant - a fairtrade wine
21. Lobo Loco Tempranillo £17.15
(Spain)
Dark crimson core with blueberry tastes
22. Bourgogne Louis Jadot - Pinot Noir £25.50
2003/04 (France)
A classic red burgundy

ROSE

24. Jack Rabbit White Zinfandel £16.10
(California)
Medium sweet, strawberry character
25. Sartori Pinot Grigio Blush £17.00
(Italy)
Pale pink, off-dry, soft red fruit flavours
26. Segura Viudas Rosado £20.70
(Spain)
Sparkling, pale pink Cava

BY THE GLASS

	125ml	175ml		125ml	175ml
1. Aimery Sauvignon Blanc	£3.00	£4.00	14. Aimery Merlot	£3.00	£4.00
2. Gulara Columbard	£3.50	£4.60	16. Black Label Shiraz	£3.50	£4.60
3. Pinot Grigio Veneto	£3.50	£4.60	24. White Zinfandel	£3.50	£4.60

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SQUIRES

“Penicillin cures, but wine makes people happy” - Alexander Fleming

(at his first sip of champagne) “Come quickly! I am tasting stars!” - Dom Perignon

“What contemptible scoundrel stole the cork from my lunch?”—W. C. Fields