



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
Duck and orange pate, kumquat chutney, charred bread	£5.25
Deep fried Camembert, cranberry and orange confit (v)	£4.95
Vegetable spring rolls, sweet chilli dip (v)	£4.95
Creamy garlic mushrooms, crusty bread (v)	£4.95
King prawn cocktail, granary bread	£6.25

SALADS

Caesar salad - chicken or salmon	£7.75
Choritzo, tomato and chicken salad	£6.95
Classic, yellow fin tuna nicoise	£7.95
Basil marinated boccocini, cherry tomato, salad leaves (v)	£7.25

CHEF SPECIALITIES

Pork medallions, apple beignets, cider jus	£13.50
Cajun spiced salmon fillet, warm salsa	£10.25
Confit of duck, orange and thyme sauce	£12.95
Beef stroganoff, paprika sprinkled	£11.50
Chicken, ham and leek pie	£10.95
Courgette and cherry tomato risotto (v)	£8.50

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

PASTA

Spinach and ricotta tortellini, tomato sauce, parmesan shavings (v)	£6.95
Traditional lasagne, garlic bread	£7.25
Prawn, garlic, basil & tomato linguine	£7.95
Classic spaghetti bolognese, chefs special sauce	£7.50

GRILLS

10oz (283g) rib eye steak, roasted tomato, mushroom, onion rings, chunky fries	£14.95
Surf and turf - 6oz (170g) fillet steak, king prawns, green beans, chunky fries	£18.95
Choose a sauce to accompany your steak:-	
Pepper, Blue cheese, Dianne, Madeira	£1.05
Tuna steak, red onion and tomato salsa, chunky fries	£10.25
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	£7.25

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OLD FAVOURITES

Beer battered fish, chunky fries, mushy/garden peas or salad garnish	£7.95
Ham, eggs and chunky fries	£6.95
Chicken curry, naan bread, onion bhaji, mango chutney	£8.95
Haddock and spring onion fishcake, salsa, salad garnish, chunky fries	£8.25
Cumberland sausage on mustard mash, red onion gravy	£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	£1.95
Mixed salad bowl	£1.95
Coleslaw	£1.95
Dauphinoise potatoes	£1.95
Seasonal vegetable and potato selection	£2.50

SWEET THINGS

Raspberry creme brulee	£4.95
Vanilla panacotta with spiced plums	£4.95
Chocolate and pecan brownie with vanilla ice cream	£4.95
Winter berry cheesecake, fresh cream	£4.95
Treacle tart with double cream	£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)	£3.95
Sliced sausage and tomato relish sandwich	£4.25
100% cod fish fingers & ketchup sandwich	£4.25
Chunky chicken salad with caesar dressing sandwich	£4.25
Gammon ham and English mustard sandwich	£4.25
Mature cheddar cheese and apple chutney sandwich (v)	£3.95
Prawns Marie Rose and lettuce sandwich	£4.25
Bacon, lettuce, tomato and mayo sandwich	£4.25
Tuna, mayo and cheese melt panini	£4.95
Chicken, bacon and mozzarella panini	£4.95
Cheddar, mayo and red onion panini (v)	£4.95

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.

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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 £12.85
(France)
A grassy, dry wine with a crisp finish
2. Gulara Colombard - Chardonnay £15.25
(Australia)
Clean & fresh, melon & apple flavours
3. Pinot Grigio Veneto - Ponte 2004 £16.15
(Italy)
Very light with a hint of green fruit
4. Piesporter Michelsberg £13.25
(Germany)
Medium wine from the best of Mosel
5. Ochre Mountain - Sauv Blanc/Semillon £15.45
(Chile)
Fresh and citrusy - a fairtrade wine
6. Muscadet de Sevre et Maine 2004/05 £16.95
(France)
A delicate wine with marked acidity
7. Nobilo White Cloud £18.75
(New Zealand)
Fresh, straw coloured medium dry
8. Millstream - Chenin Blanc £15.75
(South Africa)
Light and fresh with a hint of pear
9. Chablis Moreau 2004/05 £21.95
(France)
Steely and dry with a touch of green

CHAMPAGNE & SPARKLING

11. H Lanvin & Fils Brut £30.50
(France)
House choice - great for any celebration
12. Moet & Chandon NV Brut Imperial £40.75
(France)
The classic most famous 'fizz' in the world
13. Baron d'Arignac-Brut £19.65
(France)
Light and refreshing with a hint of apples

RED

14. House Choice - Aimery Merlot £12.85
(France)
Fruity & agreeably easy to drink
15. Chai de Bordes - Bordeaux 2005 £15.45
(France)
A nicely balanced wine
16. McGuigans Black Label - Shiraz £16.15
(Australia)
Soft & fruity, spicy berry character
17. Rioja - Banda Azul 2001/05 £18.95
(Spain)
Traditional, vanilla, oak & redcurrant
18. Chianti - L Chechi Figli £18.25
(Italy)
A deep ruby wine, fruity, dry finish
19. Millstream - Cinsault/Ruby Cabernet £15.75
(South Africa)
Medium bodied, ripe berry & spice
20. Ochre Mountain - Cab Sauv/Merlot £15.45
(Chile)
Smooth, blackcurrant - a fairtrade wine
21. Dos Santos Tempranillo £16.25
(Spain)
Dark crimson core with blueberry tastes
22. Bourgogne Louis Jadot - Pinot Noir £23.95
2003/04 (France)
A classic red burgundy

ROSE

24. Jack Rabbit White Zinfandel £15.25
(California)
Medium sweet, strawberry character
25. Sartori Pinot Grigio Blush £16.25
(Italy)
Pale pink, off-dry, soft red fruit flavours
26. Segura Viudas Rosado £19.85
(Spain)
Sparkling, pale pink Cava

BY THE GLASS

	125ml	175ml		125ml	175ml
1. Aimery Sauvignon Blanc	£2.80	£3.75	14. Aimery Merlot	£2.80	£3.75
2. Gulara Columbard	£3.10	£4.15	16. Black Label Shiraz	£3.10	£4.15
3. Pinot Grigio Veneto	£3.10	£4.15	24. White Zinfandel	£3.10	£4.15

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The average number of grapes it takes to produce a bottle of wine: 600

While in some countries the penalty for driving while intoxicated can be death (!), in Uruguay intoxication is a legal excuse for having an accident while driving!