

# Squires Restaurant

## APPETISERS

<b>Olive Selection</b> , marinated in herbs & olive oil (v)	£3.00
<b>Hummus Dip</b> , smoked paprika & flat bread (v)	£3.00

## STARTERS

<b>Soup of the Day</b> , seasonal finish (v)	£5.00
<b>Feta &amp; Olive Tart</b> , rocket, balsamic (v)	£5.25
<b>Pan Fried Chicken Liver</b> , toasted brioche, raspberry dressing	£5.25
<b>Smoked Duck</b> , watercress, raspberry vinaigrette	£6.50
<b>Crab Salad</b> , frizzee, lemon dressing	£7.50
<b>Rabbit Terrine</b> , gooseberry compote, soda bread	£6.50
<b>Twice Baked Goats Cheese Soufflé</b> , radish, rocket salad (v)	£5.75
<b>Ham Hock Rilette</b> , seared king scallop, sweetcorn puree	£6.50

## PASTA, RISOTTO & SALAD

	STARTER/MAIN
<b>Linguine Carbonara</b> , shallot, smoked bacon, parmesan cream	£6.00/13.00
<b>Wild Mushroom Risotto</b> , truffle oil, rocket salad (v)	£6.00/13.00
<b>Baked Breaded Goats Cheese</b> , pear, walnut salad, lemon dressing (v)	£6.50/13.50

**Guests who are dining on an inclusive package have an allocation of £26 to spend on a three course meal. Any amount above the £26 allocation will be incurred as an additional charge.**

Please advise our staff of any food allergies and we will either identify suitable meals or create them for you  
(v) denotes meals suitable for vegetarians & (g) denotes meal that are gluten free

## MAINS

<b>Chicken Balti</b> , basmati rice, mango chutney, naan bread	£14.00
<b>Red Snapper Supreme</b> , braised fennel, buttered new potatoes	£14.50
<b>Pan Fried Breast of Guinea Fowl</b> , dauphinoise potatoes, carrot puree	£15.00
<b>Pan Fried Sea Bass</b> , chicory, sweet potato, vanilla sauce	£15.25
<b>Duke of Buccleuch Lamb Rump</b> , fondant potato, garlic jus	£18.50
<b>Chart Farm Braised Venison</b> , wild garlic mash, juniper jus	£17.95
<b>Pan Seared Salmon Pavê</b> , crab cake, watercress cream	£15.50
<b>Duo of Pork</b> , confit belly, slow braised cheek, savoy cabbage & bacon, rosti potato, calvados jus	£16.75

All of our steaks and lamb cuts are sourced from Duke of Buccleuch.  
Naturally reared & grass fed then specially selected & dry aged on the bone for the finest flavour

## GRILLS

<b>6oz Duke of Buccleuch Burger</b> , focaccia bun, mozzarella, smoked pancetta	£14.00
<b>8oz Duke of Buccleuch Rib-eye Steak</b> , peppercorn butter, At its best cooked medium	£22.00
<b>7oz Chicken Breast</b> , spiced rub, tomato salsa	£15.25

All grills are served with gourmet fries, watercress and roasted cherry tomatoes

## SIDES

@ £3 each

Market vegetables	Gourmet fries	Spinach, cherry tomato, garlic dressing
Cabbage & bacon	Tender stem broccoli	Green salad, vinaigrette

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## DESSERTS

<b>Chef's Dessert of the Day</b>	£5.50
<b>Peanut Butter Parfait</b> , salt caramel	£5.50
<b>Chocolate Marquis</b> , raspberry	£5.50
<b>Sticky Toffee Pudding</b> , toffee sauce	£5.50
<b>Pineapple Carpaccio</b> , cumin yoghurt, coconut panna cotta	£5.50
<b>Brioche Bread &amp; Butter Pudding</b> , caramelised banana	£5.50
<b>Ice Cream &amp; Sorbet Selection</b>	£5.50
<b>Single Ice Cream Shot</b>	£2.50
<b>Mini Dessert - Eton Mess or Chocolate Honeycomb mousse</b>	£3.00
<b>English Cheese Plate</b> , mature cheddar, Somerset brie & 18 month matured Stilton, wheat biscuits & chutney	£7.25

## COFFEES & DESSERT ACCOMPANIMENTS

Liqueur coffee	£5.95
Americano	£2.95
Espresso	£2.60
Cappuccino	£3.20
Café latte	£3.20
Café mocha	£3.20
Hot chocolate	£3.20
English tea	£2.85
Herbal teas & fruit infusions	£2.85
Brandy & whisky	25ml from £3.50
Port	50ml from £3.50

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