



## SQUIRE'S LOUNGE BAR

### *Evening Menu*

2 COURSES - £25.00 | 3 COURSES - £31.00

#### *Pre Courses*

**Gordal Olives £4 (V,GF)**

**'Fresh from the Oven' Bakery Bread Selection, Extra Virgin Rapeseed Oil, Sherry Vinegar £5 (VE)**

**Sourdough Baguette, Garlic Butter £5 (V)**

#### *To Begin*

**Roasted Game Bird Terrine, Statham Estate Crab Apple Jelly, Granola (GFO)**

**Sautéed Wild Mushrooms on Toasted Locally-baked Sourdough, Marmite Butter (V,VEO)**

**Gin-cured Salmon, Pickled Cucumber, Tonic Gel, Dill Oil, Salmon Skin Crisps (GF)**

**Soup de Jour, Local 'Fresh from the Oven' Bakery Sourdough (V,GFO)**

#### *Main Course*

**Chicken Breast, Shawarma Butter Sauce, Roasted Red Pepper, Gem Lettuce, Hung Yoghurt, Crisp Onions (GFO)**

**Wild British Venison, Potato Rösti, Roast Celeriac, Blackberry, Jus de Viande (GF)**

**Moules Frites, Scottish Mussels, White Wine & Parsley Cream, Skin-on-Fries, Sourdough Baguette (GFO)**

**Cauliflower Steak, Katsu Curry Sauce, Pickled Carrot, Puffed Rice, Golden Raisins (VE,GF)**

**8oz Rib Eye Steak, Café de Paris Butter, Skin-on-Fries (GF)**  
**Supplement £7**

#### *To Finish*

**Honey Financiere, Honey Cremeux, Statham Estate Apple, Honeycomb (N)**

**Mango and Pineapple Trifle, Pineapple Jelly, Mango Crème Pâtissière, Chantilly Cream, Lime (GF)**

**White Chocolate Tart, Raspberry Ripple ice cream, Chocolate Soil (V)**  
**Eccles Cakes, Burt's Blue Cheese (V)**

**Guests dining on a dinner, bed & breakfast package have a £25 allowance to be used towards food only. Any drinks, supplements or additional spend will be paid for separately**

V-vegetarian / VE - vegan / GF - gluten free / VEO- vegan option / GFO- gluten free option  
Alternative options: please ask your server for more information