



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)

Sauteed 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*