

SPRING SUMMER MENU

We are delighted you have chosen to dine with us here at Squires.

Our Head Chef Colin West and his brigade are passionate about using seasonal and local produce, and have access to hundreds of ingredients.

We have designed a range of dishes to suit all palates and taste buds.

Our team are more than happy to modify any dishes to suit your personal preferences- please ask your server for more information.


SHARING BOARD

Crisp bread & crudités board: Flat bread, Grissini, mixed crudités, Red pepper houmous, Tzatziki & olives. **£9.50**

Fish platter: Spiced calamari, hot smoked salmon & horseradish, Bisque 'shot', prawn cocktail, breaded, crisp whitebait **£15.50**


Smoked & pulled meat board: Smoked chicken with honey & thyme, pulled 'sticky & sweet' pork, smoked ham & pears, pulled chilli beef **£15.50**

Guests who are dining on an inclusive package have an allocation of £28 to spend.
Any amount above the £28 allocation will be incurred as a charge.



 *Healthy & nutritional options*

If you have any concerns regarding food allergens please ask a member of staff and you will be provided with detailed information on each dish

STARTERS


Traditional smoked salmon , capers, horseradish crème fraîche, Rye bread with lemon butter	£7.50
Chickpea, tahini & hazelnut terrine , pickled vegetable & sesame salad (v)	£6.50
Goat's cheese & dill cream , beetroot Carpaccio, charred baby gem lettuce (v) Sour dough shards	£7.00
Market soup of the day (v)	£6.00
Crab & cod fish cake , Thai spiced mayonnaise.	£7.50
Pressed ham terrine , piccalilli puree, red chicory & rye bread	£6.50
Trout, asparagus & endive salad  Shallot & cider vinegar dressing	£7.00 / £13
Fresh pea risotto (v) Pea shoots, poached hens egg & cheese tuilles	£6.50 / £12

MAINS

Fish pie with spinach and leeks, cauliflower and celeriac gratin  Smoked haddock, salmon, prawns and mussels in a light crème fraîche sauce	£16.00
Confit leg of duck , cinnamon scented Freekeh grain & pine nut pilaf, sauce vierge	£15.50
Breast of chicken , smoked cheese & chorizo risotto, crispy fried sage	£14.50
Parmesan polenta cakes , artichoke, roasted pepper & sun blushed tomato salad (v)	£14.00
Fillet of sea bass , edamame bean, green bean & shallot salad, ratatouille dressing 	£16.50
Fritto Misto of vegetables , black rice, Quinoa & ginger salad (v) Lemon & lime crème fraîche	£13.50
QHotels Competition winning dish	
Grilled Mackerel fillets , smoked paprika courgette, parmentier potatoes, white bean puree, rocket & samphire salad	£18.00

"Inspired by seasonality & sustainability" by Chloe Gardner, Chef, Stratford Manor Hotel

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Q GRILL

All of our steaks have been carefully selected from Heritage British herds, and are aged for 28 days.

227g Rib-eye steak **£22.00**

150g Minute sirloin steak & frites **£16.00**

567g Dingley Dell pork T-bone with glazed apple **£21.00**

6 hour cooked Shoulder of spring lamb finished on the grill **£18.00**

½ Roast chicken, chilli, lemon, coriander & honey glaze **£15.00**

Served with baked portabella mushrooms, garlic & herb roasted tomato, grill chips, Béarnaise Sauce, black pepper sauce or mint chutney.

QBurger served with smoked bacon, crispy fried onions, mature Cheddar cheese, brioche bun, green tomato relish & fries **£15.50**

SIDES

£3.50

Grill chips

Sea salt baked new potatoes

Buttered creamed potatoes

Green beans & edamame beans with chilli & ginger


Roasted peppers, red onions & courgettes

Tender stem broccoli

Mixed leaf salad, house dressing


Baby gem wedge Caesar

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DESSERTS

White chocolate & raspberries , White chocolate mousse, fresh raspberries Dark chocolate sauce	£7.00
Vanilla crème brulee , Viennese biscuits	£6.50
Treacle tart , gingerbread ice cream	£6.50
Iced Banana parfait , hazelnut brittle, peanut butter caramel	£6.50
Rhubarb Eton Mess  Vanilla roasted rhubarb, meringue, low fat ricotta, agave nectar, amaretti biscuits	£7.00
Strawberries & cream , macerated strawberries, raspberries & blueberries Clotted cream	£7.00
Selection of local cheeses with spiced pear chutney & savoury biscuits	£8.50

HOT BEVERAGES

Espresso Single ~ small fresh strong coffee	£3.00
Double Espresso ~ small fresh strong coffee	£3.20
Americano ~ hot water topped with an espresso	£3.25
Cappuccino ~ frothy coffee with a hint of chocolate on top	£3.50
Café Latte ~ long milky coffee	£3.50
Café Mocha ~ latte mixed with our finesse chocolate	£3.50
Hot Chocolate ~ long milky hot chocolate	£3.50
Selection of Speciality Teas	£3.10

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