

Squiffy's  RESTAURANT



www.squiffysrestaurant.co.uk



OUR FLAT BREADS, NACHOS & NIBBLES

So there you are enjoying a tippie in your local and you're maybe chatting with friends or even just sitting in the bar listening to the conversation going on around you, or you could even be soaking up the sunshine and atmosphere on the patio. The gentle aroma of Vinny's cooking is wafting past your nostrils and you're wanting a little something, but not a lot, and not sure what? Well my friend we have the ideal solution for you...

NIBBLE MENU

Olive & Pickles Jar	£3.95
Hot Baked Stone Bread & Aioli with Smoked Paprika	£3.50
Charcuterie Board with Manchego	£8.50
Sweet Potato Fries & BBQ Dipping Sauce	£3.50
Hummus, Hot Pitta & Crudités	£3.95
Camembert Red Onion Bake with Bread & Olives for Two	£9.95

FLAT BREADS

Blackened King Prawn & Garlic	£7.95
Grilled Goat's Cheese, Red Wine, Marinated Onion & Rocket	£6.95
Spicy Chorizo & Grilled Red Peppers	£7.95
Garlic, Vine Tomato & Olive Oil	£6.95
Parma Ham & Pecorino Cheese	£6.95

NACHOS

Toasted Nachos with Onions, Peppers & Melted Cheese	£9.95
Pimp Up Your Nachos with Chicken & Bacon	£12.95

Please place orders at the Bar or with our Waiting Staff

Thank You

Allergen information for all menu items is available from our staff – please ask for details. With prior notice, it may be possible to adjust some menu items to meet specific dietary requirements.





OUR MENU

MAIN COURSES

The Naughty Chef's Daily Choice of Fish Grilled with Lemon & Chive Butter.....	£17.95
Chicken & Chorizo or Seafood or Vegetable Paella.....	£14.95
Rib Eye Steak with a choice of Goat's Cheese & Red Onion, Roasted Tomato & Bacon or Peppercorn Sauce.....	£22.95
Pork Belly with Apple Chili Sauce.....	£14.95
Gourmet Burger, Onion Rings, Melted Cheese, Bacon & Fries.....	£12.95
Squiffy's Moroccan Spiced Chicken Salad.....	£12.95
Linguine with Squid, Prawns, Mussels, Crayfish & Garlic.....	£14.95
Chicken Wing, Sticky Rib & Chip Platter.....	£12.95
Fish & Chips in Beer Batter.....	£12.50
Peasant Chicken, Baked with Patatas, Onions & Bravas Sauce.....	£14.95
Naughty Chef's Thai Pork Balls & Noodles with Lime, Coconut & Mint.....	£14.95

DESSERTS

Crème Catalana.....	£5.95
Churros with Chocolate Dipping Sauce.....	£5.95
Sticky Toffee Pudding, Toffee Sauce & Cold Pouring Cream.....	£5.95
Toasted Marshmallows with Strawberries & Chocolate Sauce.....	£5.95
Chocolate & Salted Caramel Brownie with Ice Cream.....	£5.95
Squiffy's Raspberry & Cream Meringue Millefiori.....	£5.95
Cheese & Cracker Selection.....	£7.95

**Liqueur Coffee, Coffee, Tea, Herbal Infusions,
Hot Chocolate & Digestif Menu Available**



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OUR TAPAS

Spanish Rice.....	£4.50
Squiffy's Cheesy Onion Rings.....	£4.75
Patatas with Bravas or Aioli or Both.....	£4.75
Spanish Tortilla with Peppers & Red Onion.....	£5.25
Squiffy's House Salad with Marinated Cherry Tomato & Red Onion.....	£4.75
Fried Baby Bell Peppers & Aioli.....	£6.50
Creamy Garlic Mushrooms with Toasted Almonds.....	£6.50
Grilled Mushrooms with Melted Goat's Cheese Crust.....	£6.95
Fried Goat's Cheese Balls, Red Onion & Honey.....	£6.25
Fried Manchego Cheese with Red Onion Syrup.....	£6.95
Smoked Haddock with Baby Spinach & Parmesan Gratin.....	£8.95
Green Lipped Mussels with Tomato & Toasted Cheese.....	£8.95
Pulpo a la Gallega.....	£7.95
Salt & Pepper Squid.....	£6.95
King Prawns with Thai Red Coconut & Lime, Chick Peas & Sweet Potato.....	£8.95
Fillet Fish Selection in Light Batter with Lime Mayo.....	£8.95
King Prawns, (shell off) in a light Garlic Sopa.....	£8.95
Pulled Pork BBQ Sliders.....	£7.25
Naughty Chef's Spicy Meatballs with Tomato Salsa.....	£6.50
Naughty Chef's Thai Pork Balls & Noodles.....	£6.50
Honey Roasted Baby Back Ribs.....	£6.50
Squiffy's Own Chorizo & Manchego Salchicha.....	£6.50
Chorizo Cooked with Red Onion.....	£6.50
Honey Chicken Skewers.....	£6.50
Spanish Ham & Cheese Croquettes.....	£6.50
Chicken Dumplings Steamed or Crispy with Plum Sauce.....	£6.25
Steak & Potatoes with Peppercorn Sauce.....	£9.95
Mediterranean Infused Spiced Lamb Skewer.....	£7.95
Crispy Pork Belly, Chili, Coriander & Sesame Seed.....	£6.50
Crackling Pork Belly with Apple Sauce.....	£6.50
Patatas, Chorizo Fried Egg & Smoked Paprika.....	£6.95

Small Plates with Attitude!

Squiffy's



RESTAURANT

APERITIFS

- | | | 125ml | bottle |
|----------|---|-------------|--------------|
| 1 | Fino Jerez, Spain | 5.50 | 18.95 |
| | Pale straw in colour with intense yet delicate aromas of fresh bread & almonds. The palate is light, fresh & bone-dry. | | |
| 2 | Amontillado Jerez, Spain | 5.50 | 18.95 |
| | Amber in colour with complex, intense, saline aromas of hazelnuts and bitter almonds. Bone-dry and goes on... and on... and on... | | |

SPARKLING WINE

- | | | 175ml | bottle |
|----------|---|-------------|--------------|
| 3 | Prosecco Brut, Stelle d'Italia, Veneto, Italy | 7.00 | 24.50 |
| | A lively, crisp, sparkling wine with a delicate lemon character and an aromatic, dry, refreshing finish. | | |
| 4 | Mas Pere Brut Reserva, Pere Ventura, Cava, Spain | 7.00 | 24.50 |
| | Fresh and balanced with a creamy texture. This is an elegant and distinctive cava with aromas of apple, nuts and honey. | | |
| 5 | Mas Pere Brut Rosado, Pere Ventura, Cava, Spain | 7.50 | 25.50 |
| | Delicate pale pink colour with tiny, persistent bubbles. Fresh, balanced and very creamy. Elegant aromas of white flowers complemented by ripe red fruits and blackcurrant. | | |

CHAMPAGNE

- | | | 175ml | bottle |
|----------|---|-------------|--------------|
| 6 | Ferrari Maximum Brut, Trentino Alto-Adige, Italy | 9.00 | 37.50 |
| | Notes of ripe fruit accompanied by hints of crusty bread, hazelnuts and variegated floral aromas. Dry, elegant and well-balanced. | | |
| 7 | Baron De Marck Brut, Gobillard, Champagne, France | | 37.50 |
| | Clean and soft with stylish character and a fruity nature bursting with apples and pears. | | |
| 8 | Gobillard Brut Rosé, Champagne, France | | 46.50 |
| | Juicy ripe red fruits on the nose, good body and structure in the mouth and a long elegant finish. | | |
| 9 | Cordon Rouge Brut, Mumm, Champagne, France | | 52.50 |
| | Rich and yellow in colour, peach and apricot flavours with subtle hints of toasted nuts and hints of vanilla. | | |

ROSÉ WINE

- | | | 175ml | 250ml | bottle |
|-----------|--|-------------|-------------|--------------|
| 10 | Alma de Vid Rosado, Valdepenas, Spain | 4.75 | 6.50 | 18.95 |
| | Pale strawberry colour with light aromas of red fruit. The palate is delicate and fruity with a soft finish and great balance. | | | |
| 11 | Pretty Gorgeous Rosé, IGP Pays d'Oc, France | 5.75 | 7.50 | 21.95 |
| | Delightful and dainty with intense lychee, strawberry notes and hints of violet. | | | |
| 12 | Pinot Grigio Blush IGT Veneto, Il Sospiro, Italy | 6.95 | 7.95 | 22.95 |
| | An aromatic nose of freshly crushed cranberries and mineral elements. The palate is light, dry and crisp, with a delicious balance between zingy citrus and fruity red berry flavours. | | | |

All wines contain sulphites

All wines by the glass are also available in 125ml measures



WHITE WINE

- | | 175ml | 250ml | bottle |
|--|-------|-------|--------|
| 13 Alma de Vid Blanco, Fernando Castro, Spain | 4.75 | 6.50 | 18.95 |
| Subtle aromas of green apple and apricots are detected on the nose with an all over fresh and aromatic experience on the palate. | | | |
| 14 Sauvignon Blanc, Lanya, Central Valley, Chile | 5.75 | 7.95 | 22.95 |
| Crisp and juicy on the palate, with lime, pear and herbal flavours in delicate balance, with a soft finish. | | | |
| 15 Chenin Blanc, Stormy Cape, South Africa | 5.50 | 7.25 | 21.95 |
| Pale in colour with an enticing citrus nose. This is a typically racy South African Chenin with a good concentration of sub tropical fruit, a fresh citrus acidity and a dry finish. | | | |
| 16 Pinot Grigio, Via Nova, Veneto, Italy | 6.25 | 7.95 | 23.95 |
| Lemony on the nose, with a delicious balance in the mouth. Dry white with a gorgeous lingering finish. | | | |
| 17 Garnacha Blanca, Cop de Ma, Catalunya, Spain | 5.95 | 7.50 | 23.50 |
| An elegant, vibrant white with a crisp, refreshing bite. Notes of wild blossom, green apple and lemon peel are matched by a creamy, weighty texture and long lemony finish. | | | |
| 18 Heredad de Tejada White Rioja, Bodega, Spain | 6.25 | 7.95 | 24.50 |
| Ripe fruit, dates and banana notes with the nuances of a crianza, making it an interesting and complex wine. | | | |
| 19 Alma de Blanco Godello, Pazo das Tapias, Spain | 6.95 | 8.95 | 26.95 |
| Like its more renowned cousin, Albariño, this 100% Godello is crisp and fresh with light peach notes and a floral finish. | | | |
| 20 The Stump Jump White Blend, d'Arenberg, Australia | 7.50 | 9.50 | 27.95 |
| An exotic mix of citrus, stone fruits, passionfruit, guava and tinned pineapple which develops into a long savoury, nutty like finish. | | | |
| 21 Lugana Le Quaiare DOC, Bertani, Veneto, Italy | 7.75 | 9.95 | 29.95 |
| A straw-yellow colour with greenish highlights. On the nose floral notes with delicate fruity hints of peach and apricot. Sapid, fresh with a good balance on the palate. | | | |
| 22 Sauvignon Blanc, The Frost Pocket, New Zealand | 7.95 | 10.25 | 30.95 |
| Deliciously crisp and fresh, packed full of vibrant and long lasting lime, gooseberry and tropical fruit flavours. | | | |
| 23 Eidosela Albariño, Bodegas Eidosela, Spain | 8.95 | 11.50 | 33.95 |
| Fresh and balanced with pure flavours showing good mineral character; with a good length and texture on the palate. | | | |
| 24 Chablis, Domaine de Vauroux, Burgundy, France | | | 39.50 |
| Medium bodied with crisp, apple acidity, pure fruit flavours of white peaches and pears and a classic, steely, dry finish. | | | |
| 25 Sancerre, Le Petit Broux, Les Celliers de Ceres, France | | | 43.50 |
| Good concentration of green fruits and crisp citrus flavours with a racy, mineral streak, finishing clean and refreshing. | | | |

DESSERT WINE

- | | 125ml | bottle |
|---|-------|--------|
| 26 PX Jerez, Spain | 5.50 | 18.95 |
| Deep ebony with dense aromas of raisins, dates and honey. The palate is unctuous and complex with a long, candied fruit finish. | | |

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RED WINE

175ml 250ml bottle

- 27 Alma de Vid Tinto, Fernando Castro, Spain** 4.95 6.50 18.95
The nose is intense, full of black cherry and cassis.
A very round, fruity and elegant red, with a prolonged finish.
- 28 Merlot, Lanya, Central Valley, Chile** 5.75 7.95 23.95
Red cherry and plum aromas. Filled with currant, ripe plum, cherry, vanilla and blackberry flavours, complemented by sweet ripe tannins.
- 29 Rioja Tempranillo, Heredad de Tejada, Rioja, Spain** 6.25 8.25 23.95
Notes of red fruits and liquorice, characteristic of Tempranillo. Typical aromas of the barrel.
- 30 Just Nuisance Merlot Pinotage, Paarl, South Africa** 6.50 8.50 24.95
Berry fruits with hints of liquorice and spice aromas and flavours. The palate is round and smooth with supple tannins and a persistent aftertaste.
- 31 Reserve Shiraz, Tooma River, Australia** 6.75 8.95 25.95
A rich nose redolent with red and black berry aromas and a smooth, textured palate dripping with juicy dark fruits, hints of chocolate and lively spices.
- 32 Podere Montepulciano d'Abruzzo, Abruzzo, Italy** 6.75 8.95 25.95
This medium bodied, dry wine has a finely textured structure and ripe, plummy fruit.
- 33 Carménère Reserva, De Gras, Chile** 6.50 8.50 24.95
A full bouquet of spice, oak and black fruit precedes a firm but juicy palate of plum and currant characters alongside well integrated toasty oak.
- 34 El Mago Organic Garnacha, Massard, Spain** 6.50 8.50 24.95
Ripe and fruity on the nose with a concentration of ripe, summer fruits on the palate.
- 35 Cabernet Sauvignon Reserva, Viña Leyda, Chile** 6.95 9.25 26.95
Soft and structured Cabernet Sauvignon with red fruit and gentle toast. Plums and cherries in the up front well integrated with hints of tobacco and mocha.
- 36 The Stump Jump GSM, d'Arenberg, Australia** 7.50 9.50 27.95
Concentrated dark plum fruits, blueberries and liquorice with a little white pepper and a hint of dried herbs.
- 37 Pinot Noir, Madfish, Western Australia** 8.50 10.50 30.95
Medium intensity in colour with a bouquet of damask rose, cherry, earth and spice. Vibrant and succulent cherry fruit and underlying mushroom and earthy nuances fill the palate.
- 38 Rioja Crianza, Vina Cerrada, Rioja, Spain** 31.95
Well structured with a good concentration of savoury, spicy fruit, well integrated oak, supple tannins and a balanced, lengthy finish.
- 39 Valpolicella Classico Novare, Bertani, Veneto, Italy** 32.95
Dry and well rounded with flavours of red berries and an appealing hint of almond.
- 40 Black Label Pinot Noir, Yealands, Marlborough, New Zealand** 37.95
A bright, ruby hued wine with aromas of black cherry, violets and savoury spice on the nose. A fleshy palate with notes of plum and spice, silky tannins and a firm finish.
- 41 Rioja Reserva, Vina Cerrada, Rioja, Spain** 42.50
Spicy cherry bouquet and plum aromas blending with notes of tobacco. The body is full and powerful, with an excellent balance between wood and fruit.
- 42 Barolo DOCG, Fontanafredda, Piemonte, Italy** 54.00
Classic dark tar and perfumed roses on the nose with great power; concentration and well balanced, ripe tannins.