



MAIN MENU

Available Monday-Thursday 11.30am-3pm & 5pm-9.30pm . Friday & Saturday 11.30am-9.30pm

FLAT BREADS

Blackened King Prawn & Garlic	10.00
Grilled Goats Cheese, Red Wine, Marinated Onion	9.00
Spicy Chorizo & Grilled Red Peppers	9.50
Garlic, Vine Tomato & Olive Oil	8.50
Mushroom, Bacon & Manchego	9.50

NACHOS

Toasted Nachos with Onions, Peppers & Melted Cheese	11.50
Pimp up your Nachos with Chicken & Bacon	14.50

NIBBLES

Hot Baked Stone Bread & Aioli with Smoked Paprika	5.50
Panko Breaded Manchego with Honey Thyme & Chilli Dip	7.50
Humus, Hot Pitta & Crudités	6.50
Haloumi Fries with Chili Mayo	7.50

OUR TAPAS Small plates with attitude!

Spanish Rice.....	5.50
Falafels on Aubergine with Beetroot Humus	8.00
Patatas with Bravas or Aioli or both	5.50
Spanish Tortilla with Peppers & Red Onion	7.50
Mushroom and Three Cheese Arancini	7.50
Squiffy's Baby Gem Avocado Salad.....	5.50
Grilled Mushrooms with Melted Goats Cheese Crust.....	8.50
Fried Goats Cheese Balls, Red Onion & Honey	8.00
Salt & Pepper Squid	9.50
King Prawns with Garlic Oil	11.50
Smoked Haddock with Baby Spinach & Parmesan Gratin	11.50
Naughty Chef's Spicy Meatballs with Tomato Salsa.....	8.50
Baby Chorizo Roasted with Red Onion	8.50
Honey Chicken Skewers	9.00
Crispy Chicken or Vegetable Dumplings with Plum Sauce	7.00
Steak & Potatoes with Peppercorn Sauce	12.50
Crispy Pork Belly, Chili, Coriander & Sesame Seed	9.00



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MAIN COURSES

Gammon Steak with Bubble & Squeak Fried Egg & Rosemary Butter	16.50
Chicken & Chorizo or Seafood or Vegetable Paella.....	10.00/16.00
Steak and Potatoes with Peppercorn Sauce or Garlic King Prawns	26.50/32.00
Grilled Trio of Chicken Prawn & Lamb Skewers on Spanish Rice.....	18.00
Chicken Tender Burger, Garlic Mayo, Jarlsberg Cheese & Skinny Fries.....	16.00
Gourmet Burger, Griddled Onion, Melted Cheese, Bacon & Fries	16.00
Spicy Thai Veggie Burger with Cooling Cucumber, Mint & Coriander Salsa	14.00
Fish & Chips in Beer Batter	17.50
Mrs Squiffy's Proper Steak & Ale Pie	17.50

DESSERTS

Crème Catalana	7.00
Churros with Chocolate Dipping Sauce	7.00
Sticky Toffee Pudding, Toffee Sauce & Cold Pouring Cream.....	7.00
Toasted Marshmallows with Strawberries & Chocolate Sauce	7.00
Zesty Limoncello Mess Lemon Crumb	7.00
Toasted Waffle with Chocolate & Salted Caramel Sauce & Honeycomb Ice-cream	7.00
English Cheese & Cracker Selection (Shropshire Blue, Cornish Brie & Mature Cheddar).....	10.50

If you would like to eat in the restaurant, please book at the bar the night before or call us, *thank you*

LIQUEUR COFFEE COFFEE TEA
HERBAL INFUSIONS HOT CHOCOLATE &
DIGESTIF MENU AVAILABLE

12.5% will be added to your bill if eating in the Restaurant

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.



WINE LIST

SPARKLING & CHAMPAGNE

		125ml	bottle
1	Prosecco Zia, IGT Veneto, Italy Fresh, crisp and aromatic.....	7.50	29.00
2	Prosecco Zia Rose IGT Veneto Italy Fruity, elegant, clean and typically aromatic.....	7.50	29.00
3	Crémant de Bourgogne Brut, France Fine and expressive, dried stone fruits.....	8.50	33.00
4	Crémant de Bourgogne Rosé, France Elegant mousse combined with red fruits & peaches.....	8.50	33.00
5	Champagne Castelnau Brut Classique, France A bright champagne with a lovely freshness.....		55.00
6	Champagne Castelnau Rosé, France Red fruits and almond with a crisp finish.....		55.00

ROSÉ WINES

		175ml	250ml	bottle
7	Syrah Rose Patriarche vin de France Rich & fruity	6.75	9.00	25.00
8	Pinot Grigio Mimi Kiss, Pavia, Italy Aromatic, red fruits with a tangy finish	7.50	9.50	28.00
9	Rioja Rosado, Ermita de San Felices, Spain Raspberry & Strawberry aromas which are mirrored on the palate	8.50	12.00	32.00
10	Provence Rosé, Pigoulet Premiere, France Peach hints of melon and white fruits	9.50	13.00	37.50

WHITE WINES

		175ml	250ml	bottle
11	Estaciones Tempranillo, Spain Dry, citrusy and crisp	6.75	9.00	25.00
12	Sauvignon Blanc, Vilcun, Colchagua, Chile Very pleasant with pineapple & citrus notes	7.50	9.75	29.00
13	Pinot Grigio IGT Veneto, Conte Lorenzo Sormani, Italy Delicate with a green apple finish	7.75	10.25	30.00
14	Chardonnay, Apple Tree Flat, NS Wales, Australia Stone fruit aroma with pear & nectarine on the palate	8.50	12.00	34.00
15	Xenna Chenin Blanc, Swartland, South Africa A fresh, crisp wine with green apples notes	8.50	12.00	34.00
16	Rioja Blanco, Ermita de San Felices, Spain Aromas of white flowers with a delicious citrus end	8.75	12.50	35.00
17	Cottas Branco, Douro Valley, Portugal Tropical fruit aromas, with a round long finish			37.00
18	Garnacha Blanca, La Picossa, DO Terra Alta, Spain Floral, citrus with mineral after tones			37.00
19	Marlborough Sauvignon Blanc, Tiki Estate, NZ Passion fruit, peach upfront & a underlay of gooseberry	9.50	12.75	38.00

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



WINE LIST

WHITE WINES CONT.

	175ml	250ml	bottle
20 Albariño, Rias Baixas, Eidos de Padrinan, Spain			40.00
More depth than the average Albariño, stone fruit flavours			
21 Pouilly Fumé, Jean-Jacques Bardin, Loire, France			42.00
Sancerre neighbour, with notes of elderflower and green apple			
22 Chablis, Patriarche Père et Fils, Burgundy, France			48.00
Well-balanced and expressive, combining green plums & lemon			

RED WINES

	175ml	250ml	bottle
23 Estaciones Tempranillo, Spain	6.75	9.00	25.00
Vanilla, strawberry and autumn fruits			
24 Merlot, Vilcun, Colchagua, Chile	7.50	9.75	29.00
Cherry and raspberry with floral notes			
25 Shiraz, Apple Tree Flat, New S. Wales, Australia	8.50	11.00	33.00
Blackberry and plum aromas with a richly-textured palate			
26 Rioja Tinto, Ermita de San Felices, Spain	8.50	11.00	33.00
Fruity, fresh hint of vanilla with a youthful red fruit finish			
27 Côtes du Rhône, Domaine Vincent Moreau, France			33.00
Raspberry and cherry aromas mirrored onto the palate			
28 Ribera del Duero Joven, Abadía de Acón, Spain			38.00
Violet red fruit aromas with a fresh youth taste of strawberries			
29 Cottas Tinto, Douro Valley, Portugal			38.00
Aromas of blackcurrants and toasted cinnamon with soft tannins			
30 Carménère Grand Reserve, Sutil, Colchagua Valley, Chile	9.25	12.00	35.00
Dark berry aromas, also notes of coffee and spice finish			
31 Rioja Crianza, Ermita de San Felices, Spain	10.50	14.00	40.00
Aromas of black fruit , full bodied but elegant			
32 Pinot Noir, Cycles Gladiator, California, Usa	10.50	14.00	40.00
Aromas of cherries with a very elegant finish			
33 Rioja, Santalba Natural, Spain			42.00
100% natural, no added sulfites, organic and unfiltered. Vibrant & fruity			
34 Malbec, Annexkloof, Swartland, South Africa	11.00	14.25	42.00
A full bodied red wine black plum and mulberry. Delicious			
35 Brouilly, Patriarche Père et Fils, Burgundy, France			42.00
Light and elegant with cherry flavours			
36 Rioja Reserva, Ermita de San Felices, Spain			48.00
Aromas of ripe fruit and vanilla, elegant wine with a long finish			
37 Ribera del Duero Reserva, Abadía de Acón, Spain			60.00
Very intense black fruits and full bodied, a delicious bold wine			



DRINKS

Aperitifs	Price £	Spirits	25ml	Price £
Gin & Fever-Tree Tonic	7.75	Smirnoff		4.50
Vodka & Fever-Tree Tonic	7.75	Stolichnaya		6.00
Prosecco Royale..... 175ml.....	9.50	Bacardi		5.00
Aperol Spritz	9.50	Mount Gay		6.00
		Captain Morgan Spiced		6.00
Bottled Beers	Price £	Lamb's.....		5.00
Budva or Budweiser	330ml..... 4.80	Kracken.....		6.00
Becks	330ml..... 4.80	Gordon's.....		4.50
Birra Moretti	330ml..... 4.80	Fruit Gins		6.00
Peroni	330ml..... 4.80	Bell's		4.50
Lefte	330ml..... 6.50	Famous Grouse.....		4.50
Estrella Damm.....	330ml..... 4.80	Martell		5.50
Heineken 00	330ml..... 4.50	Remy Martin		7.50
Bottled Cider	Price £	Southern Comfort		5.50
Various Flavours.....	568ml..... 6.75	Jack Daniel's.....		5.50
On Draught	Price £	Malt Whiskys.....		from 7.50
Guinness	7.00	Artisan Gins		from 6.00
Foster's	5.80	Digestifs & Liqueurs	Price £	
Heineken Export.....	6.90	Limoncello	25ml.....	6.50
Birra Moretti	6.90	Port Special Reserve.....	50ml.....	8.00
Inches Cider.....	6.50	Grand Marnier	25ml.....	6.50
London Lager.....	7.25	Amaretto.....	25ml.....	6.50
Bever Town Neck Oil.....	7.20	Remy Martin	25ml.....	7.50
Cruzcampo Sevilla Lager.....	6.70	Tia Maria	25ml.....	6.50
On The Pumps	Price £	Drambuie.....	25ml.....	6.50
Hopback Summer Lightning.....	5.80	Malibu	25ml.....	5.50
Courage	5.30	Pernod	25ml.....	5.50
Local independent Breweries		Soft Drinks	Price £	
Guest Ales.....	from 5.30	Coke or Diet Coke.....		2.75
<i>(Ask for this week's selection)</i>		Elderflower / Ginger Beer / Apple Presse.....		3.25
		Fever-Tree Tonic / Slim Line		3.25
		Orange & Passion Fruit / Apple & Mango /		
		Apple & Raspberry		3.25
		Baby Juices.....		3.00
		Baby Mixers.....		3.00

Please ask a member of staff for any drinks that do not appear on the drinks menu as we do have other options available. **Chin Chin Everyone!**

LIQUEUR COFFEES AVAILABLE JUST ASK FOR YOUR FAVOURITE