



MAIN MENU

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

NIBBLES

Hot Baked Stone Bread & Aioli with Smoked Paprika (G, E).....	6.00
Panko Breaded Manchego with Honey Thyme & Chilli Dip (G, D)	8.00
Hummus, Hot Pitta & Crudités (G, CL, SS, SY).....	7.00
Halloumi Fries with Chili Mayo (E, D).....	8.50
Andalusian Aubergine Crisps with Honey (G).....	8.00

FLAT BREADS

Blackened King Prawn & Garlic (G, C, D).....	11.50
Grilled Goat's Cheese, Red Wine, Marinated Onion (G, D)	9.50
Spicy Chorizo & Grilled Red Peppers (G, D).....	10.00
Garlic, Vine Tomatoes & Olive Oil (G, D)	9.50
Mushroom, Bacon & Manchego (G, D)	10.50

NACHOS

Toasted Nachos with Onions, Peppers & Melted Cheese (G, D)*.....	13.00
Pimp up your Nachos with Chicken & Bacon (G, D)*.....	16.00

OUR TAPAS Small plates with attitude!

Spanish Rice (GF).....	6.00
Falafels on Aubergine with Beetroot Hummus (G, E, D, SS).....	8.50
Patatas with Bravas (V,GF) or Aioli or both (E).....	6.00
Spanish Tortilla with Peppers & Red Onion (E, SD).....	8.00
Squiffy's Baby Gem Avocado Salad (G, E, D)*	7.00
Grilled Mushrooms with Melted Goat's Cheese Crust (D)	9.50
Fried Goat's Cheese Balls, Red Onion & Honey (G, D)*	9.00
Salt & Pepper Squid (G,M)*	11.50
King Prawns Tempura with Squiffy Sriracha (G, C, Sy, D, M)*.....	12.50
Smoked Haddock with Baby Spinach & Parmesan Gratin (F, D).....	12.50
Naughty Chef's – Spicy Meatballs with Tomato Salsa (GF).....	9.50
Baby Chorizo Roasted with Red Onion (GF, SD).....	9.50
Honey Chicken Skewers (G, Sy)	10.00
Crispy Chicken or Vegetable Dumplings with Plum Sauce (G, Sy, SS).....	8.00
Steak & Potatoes with Peppercorn Sauce (G, D)*	14.00
Crispy Pork Belly, Chili, & Coriander (G)	10.50



MAIN MENU

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MAIN COURSES

Gammon Steak with Bubble & Squeak Fried Egg & Rosemary Butter (D, E).....	17.50
Chicken & Chorizo or Seafood (C,F,M) or Vegetable Paella (V, GF).....	14.00/20.00
Steak and Potatoes with Peppercorn Sauce (G, D)*	28.50
<i>Add Garlic King Prawns</i> (GF, C, D)	35.00
Grilled Trio of Chicken Prawn & Lamb Skewers on Spanish Rice (G, C)	20.00
Chicken Tender Burger, Garlic Mayo, Jarlsberg Cheese & Skinny Fries (G, E, D).....	17.00
Gourmet Burger, Griddled Onion, Melted Cheese, Bacon & Fries (G, E, D).....	17.50
Spicy Thai Veggie Burger with Cooling Cucumber, Mint & Coriander Salsa (G, Sy).....	15.00
Fish & Chips in Beer Batter (F, G)*	18.50
Mrs Squiffy's Proper Steak & Ale Pie (G, E, D, M).....	18.50
Chef's Skinny & Ribs – Meaty Ribs & Skinny Fries with Squiffy's BBQ sauce (G, Sy)	18.50

SQUIFFY SUPER BOWLS

Bowls of seasonally available Vegetables, Succulent Noodles in a Thai Curry Coconut Broth with Crispy Onions

Chicken £15.00 (G) **Prawn** £16.00 (G, C) **Veggie** £14.00 (G)

DESSERTS

Crème Catalana (GF, D, E)	8.00
Churros with Chocolate Dipping Sauce (G, E, D)	8.00
Sticky Toffee Pudding, Toffee Sauce & Cold Pouring Cream (G, E, D).....	8.00
Toasted Marshmallows with Strawberries & Chocolate Sauce (GF, D).....	8.00
Lemon Meringue Ice-Cream Sandwich (GF, E, D)	8.00
Baileys Brûlée Cheesecake (G, E, D)	8.00
English Cheese & Cracker Selection (Shropshire Blue, Cornish Brie & Mature Cheddar) (G, D, CL, SS).....	12.50

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

An optional 12.5% gratuity will be added to your bill if eating in the Restaurant. Please inform staff of allergies and intolerances

*Gluten free options available please ask.

G = Gluten, SS = Sesame Seeds, D = Dairy, E = Eggs, F = Fish, Sy = Soya, M = Mollusc, C = Crustacean, GF = Gluten Free, V = Vegan



WINE LIST

SPARKLING & CHAMPAGNE

		125ml	bottle
1	Prosecco Zia, IGT Veneto, Italy Fresh, crisp and aromatic	8.00	30.00
2	Prosecco Serenello Rose Fruity, elegant, clean and typically aromatic.....	8.00	30.00
3	Cava Vega Medien Brut, Nature, Requena, Spain Aromas of white fruit with subtle citrus note finish	9.00	35.00
4	Cava Vega Medien Brut Rosado Requena, Spain Ganacha, scents of violets & roses with red fruits	9.00	35.00
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	Estaciones Rose Spain	7.50	10.50	28.00
	Rich & fruity			
8	Pinot Grigio Trebbiano Rose Terre Siciliana, Italy	8.25	11.00	31.00
	Delicate with a crunchy green apple finish			
9	Rioja Rosado, Ermita de San Felices, Spain	9.25	13.00	35.00
	Raspberry & strawberry aromas which are mirrored on the palate			
10	Provence Rosé, Pigoudet Premiere, France	10.25	14.50	41.00
	Peach Hints of melon and white fruits			

WHITE WINES

		175ml	250ml	bottle
11	Estaciones Rioja Blanco Spain	7.50	10.50	28.00
	Dry, citrusy and crisp			
12	Sauvignon Blanc, Viñun, Colchagua, Chile	8.25	11.00	31.00
	Very pleasant with pineapple & citrus notes			
13	Pinot Grigio Trebbiano Terre Siciliana La Musa, IT	8.75	12.50	34.00
	Delicate with a green apple finish			
14	Chardonnay, Apple Tree Flat, New South Wales, Australia	9.25	13.00	37.00
	Stone fruit aroma with pear & nectarine on the palate			
15	Xenna Chenin Blanc, Swartland, South Africa	9.25	13.00	37.00
	A fresh, crisp wine with green apple notes			
16	Rioja Blanco, Ermita de San Felices, Spain	9.75	13.50	39.00
	Aromas of white flowers with a delicious citrus end			
17	Que Vida Viura Rioja Alta, Spain			41.00
	Mandarin, quince with citrus & stone fruits			
18	Gavi di Gavi Scrimaglio Piedmont Italy			41.00
	Cortese, aromas of chamomile, bay leaf on a palate of crisp stone fruit			

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



WINE LIST

WHITE WINES CONT.

	175ml	250ml	bottle
19 Marlborough Sauvignon Blanc, Tiki Estate, New Zealand	10.75	14.50	41.00
Passion fruit, peach upfront and an underlay of gooseberry			
20 Albariño, Rias Baixas, Eidos de Padrinan, Spain			41.00
More depth than the average Albariño, stone fruit flavours			
21 Pouilly Fumé, Jean-Jacques Bardin, Loire, France			48.00
Sancerre neighbour, with notes of elderflower and green apple			
22 Chablis, Patriarche Père et Fils, Burgundy, France			55.00
Well-balanced and expressive, combining green plums & lemon			

RED WINES

	175ml	250ml	bottle
23 Estaciones Tempranillo, Spain	7.50	10.50	28.00
Vanilla, strawberry and autumn fruits			
24 Merlot, Vilcun, Colchagua, Chile	8.25	11.50	32.00
Cherry and raspberry with floral notes			
25 Shiraz, Apple Tree Flat, New South Wales, Australia	9.25	13.00	37.00
Blackberry and plum aromas with a richly-textured palate			
26 Rioja Tinto, Ermita de San Felices, Spain	9.25	13.00	37.00
Fruity, fresh hint of vanilla with a youthful red fruit finish			
27 Côtes du Rhône, Domaine Vincent Moreau, France			34.00
Raspberry and cherry aromas mirrored onto the palate			
28 Que Vida Tempranillo Natural Rioja Alta, Spain			41.00
Black cherry aroma with vibrant fruity character			
29 Chateau Lamothe Castera, Bordeaux Superieur, France	8.25	11.00	32.00
Cabernet Sauvignon & Merlot grape, elegant with red fruit & vanilla notes			
30 Carménère Grand Reserve, Sutil, Colchagua Valley, Chile			39.00
Dark berry aromas, also notes of coffee and spice finish			
31 Rioja Crianza, Ermita de San Felices, Spain			43.00
Aromas of black fruit, full bodied but elegant			
32 Malbec, Domaine Canet Languedoc, France	9.25	12.50	36.00
Delicious big juicy wine, black fruits and plums			
33 Brouilly, Patriarche Père et Fils, Burgundy, France			48.00
Light and elegant with cherry flavours			
34 Rioja Reserva, Ermita de San Felices, Spain			54.00
Aromas of ripe fruit and vanilla, elegant wine with a long finish			
35 Ribera del Duero Reserva, Abadía de Acón, Spain			65.00
Very intense black fruits and full bodied, a delicious bold win			



DRINKS

Aperitifs Price £

Gin & Fever-Tree	8.75
Vodka & Fever-Tree	8.75
Prosecco Royale 175ml	9.50
Aperol Spritz	9.50

Bottled Beers Price £

Budweiser 330ml	5.00
Peroni Gluten Free 330ml	5.00
Peroni 330ml	5.00
Lefte 330ml	6.50
Estrella Damm 330ml	5.00
Heineken 0.0% 330ml	4.50

Bottled Cider Price £

Various Flavours 568ml	7.00
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Canned Price £

Guinness 0.0% 500ml	5.50
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On Draught Price £

Guinness	7.80
Foster's	6.20
Heineken Export	7.50
Birra Moretti	7.50
Inches Cider	7.00
London Lager	7.80
Beavertown Neck Oil	7.80
Cruzcampo Sevilla Lager	7.20

On The Pumps Price £

Hopback Summer Lightning	6.00
Local Independent Breweries	
Guest Ales	from 5.50

(Ask for this week's selection)

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!**

Spirits 25ml Price £

Smirnoff	5.50
Bacardi	6.00
Mount Gay	6.50
Kraken Rum	6.50
Lamb's	5.50
Gordon's	5.50
Bombay Sapphire	7.00
Bell's	5.50
Famous Grouse	5.50
Martell	6.50
Remy Martin	8.00
Southern Comfort	6.00
Jack Daniel's	6.00

Digestifs & Liqueurs Price £

Limoncello 25ml	6.50
Port Special Reserve 50ml	8.00
Grand Marnier 25ml	6.50
Amaretto 25ml	6.50
Remy Martin 25ml	8.00
Tia Maria 25ml	6.50
Drambuie 25ml	6.50
Malibu 25ml	5.50
Pernod 25ml	5.50

Soft Drinks Price £

Coke or Diet Coke	3.00
Elderflower Presse	3.50
<i>Ginger Beer or Apple Presse</i>	
Fever-Tree Tonic/Slim Line	3.25
Orange & Passion Fruit	3.25
<i>Apple & Mango or Apple & Raspberry</i>	
Baby Juices	3.00
Baby Mixers	3.00

LIQUEUR COFFEES AVAILABLE JUST ASK FOR YOUR FAVOURITE