



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	6.00
Panko Breaded Manchego with Honey Thyme & Chilli Dip	8.00
Humus, Hot Pitta & Crudités	6.50
Halloumi Fries with Chili Mayo	8.00
Andalusian Aubergine Crisps with Honey	7.00

FLAT BREADS

Blackened King Prawn & Garlic	10.50
Grilled Goats Cheese, Red Wine, Marinated Onion	9.50
Spicy Chorizo & Grilled Red Peppers	10.00
Garlic, Vine Tomato & Olive Oil	9.50
Mushroom, Bacon & Manchego	10.50

NACHOS

Toasted Nachos with Onions, Peppers & Melted Cheese	12.00
Pimp up your Nachos with Chicken & Bacon	15.00

OUR TAPAS Small plates with attitude!

Spanish Rice	5.50
Falafels on Aubergine with Beetroot Humus	8.50
Patatas with Bravas or Aioli or both	6.00
Spanish Tortilla with Peppers & Red Onion	8.00
Squiffy's Baby Gem Avocado Salad	6.00
Grilled Mushrooms with Melted Goats Cheese Crust	9.50
Fried Goats Cheese Balls, Red Onion & Honey	8.50
Salt & Pepper Squid	10.50
King Prawns Tempura with Squiffy Sriracha	12.50
Cod Cheeks Sautéed on Spinach Cassoulet / <i>Add Chorizo</i>	10.50 / 11.50
Smoked Haddock with Baby Spinach & Parmesan Gratin	12.50
Naughty Chef's – Spicy Meatballs with Tomato Salsa	9.00
Baby Chorizo Roasted with Red Onion	9.00
Honey Chicken Skewers	10.00
Crispy Chicken or Vegetable Dumplings with Plum Sauce	7.50
Steak & Potatoes with Peppercorn Sauce	14.00
Crispy Pork Belly, Chili, Coriander & Sesame Seed	10.00



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MAIN COURSES

Gammon Steak with Bubble & Squeak Fried Egg & Rosemary Butter	16.50
Chicken & Chorizo or Seafood or Vegetable Paella.....	12.00/18.00
Steak and Potatoes with Peppercorn Sauce	28.50
<i>Add Garlic King Prawns</i>	35.00
Grilled Trio of Chicken Prawn & Lamb Skewers on Spanish Rice.....	20.00
Chicken Tender Burger, Garlic Mayo, Jarlsberg Cheese & Skinny Fries.....	16.00
Gourmet Burger, Griddled Onion, Melted Cheese, Bacon & Fries	17.50
Spicy Thai Veggie Burger with Cooling Cucumber, Mint & Coriander Salsa	14.00
Fish & Chips in Beer Batter	18.50
Mrs Squiffy's Proper Steak & Ale Pie.....	18.50
Chef's Skinny & Ribs – Meaty Ribs & Skinny Fries with Squiffy's BBQ sauce.....	16.00

DESSERTS

Crème Catalana.....	7.50
Churros with Chocolate Dipping Sauce.....	7.50
Sticky Toffee Pudding, Toffee Sauce & Cold Pouring Cream	7.50
Toasted Marshmallows with Strawberries & Chocolate Sauce	7.50
Lemon Meringue Ice-Cream Sandwich.....	7.50
Toasted Waffle with Chocolate & Salted Caramel Sauce & Honeycomb Ice-cream.....	7.50
English Cheese & Cracker Selection	10.50

(Shropshire Blue, Cornish Brie & Mature Cheddar)

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 <i>Fresh, crisp and aromatic</i>	8.00	29.00
2 Prosecco Serenello Rose <i>Fruity, elegant, clean and typically aromatic</i>	8.00	29.00
3 Cava Vega Medien Brut, Nature, Requena, Spain <i>Aromas of white fruit with subtle citrus note finish</i>	9.00	33.00
4 Cava Vega Medien Brut Rosado Requena, Spain <i>Ganacha, scents of violets & roses combined with red fruits</i>	9.00	33.00
5 Champagne Castelnau Brut Classique, France <i>A bright champagne with a lovely freshness</i>		55.00
6 Champagne Castelnau Rosé, France <i>Red fruits and almond with a crisp finish</i>		55.00

ROSÉ WINES

	175ml	250ml	bottle
7 Estaciones Rose Spain <i>Rich & fruity</i>	7.25	10.00	27.00
8 Pinot Grigio Trebbiano Rose Terre Siciliana, Italy <i>Delicate with a crunchy green apple finish</i>	8.00	10.50	30.00
9 Rioja Rosado, Ermita de San Felices, Spain <i>Raspberry & strawberry aromas which are mirrored on the palate</i>	9.00	12.50	34.00
10 Provence Rosé, Pigoulet Premiere, France <i>Peach Hints of melon and white fruits</i>	10.00	14.00	40.00

WHITE WINES

	175ml	250ml	bottle
11 Estaciones Rioja Blanco Spain <i>Dry, citrusy and crisp</i>	7.25	10.00	27.00
12 Sauvignon Blanc, Vilcun, Colchagua, Chile <i>Very pleasant with pineapple & citrus notes</i>	8.00	10.50	30.00
13 Pinot Grigio Trebbiano Terre Siciliana La Musa, IT <i>Delicate with a green apple finish</i>	8.50	12.00	33.00
14 Chardonnay, Apple Tree Flat, New South Wales, Australia <i>Stone fruit aroma with pear & nectarine on the palate</i>	9.00	12.50	36.00
15 Xenna Chenin Blanc, Swartland, South Africa <i>A fresh, crisp wine with green apple notes</i>	9.00	12.50	36.00
16 Rioja Blanco, Ermita de San Felices, Spain <i>Aromas of white flowers with a delicious citrus end</i>	9.50	13.00	37.50
17 Que Vida Viura Rioja Alta, Spain <i>Mandarin, quince with citrus & stone fruits</i>			40.00

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



WINE LIST

WHITE WINES CONT.

	175ml	250ml	bottle
18 Gavi di Gavi Scrimaglio Piedmont Italy <i>Cortese, aromas of chamomile, bay leaf on a palate of crisp stone fruit</i>			40.00
19 Marlborough Sauvignon Blanc, Tiki Estate, New Zealand <i>Passion fruit, peach upfront and an underlay of gooseberry</i>	10.50	14.00	40.00
20 Albariño, Rias Baixas, Eidos de Padrinan, Spain <i>More depth than the average Albariño, stone fruit flavours</i>			40.00
21 Pouilly Fumé, Jean-Jacques Bardin, Loire, France <i>Sancerre neighbour, with notes of elderflower and green apple</i>			46.00
22 Chablis, Patriarche Père et Fils, Burgundy, France <i>Well-balanced and expressive, combining green plums & lemon</i>			52.00

RED WINES

	175ml	250ml	bottle
23 Estaciones Tempranillo, Spain <i>Vanilla, strawberry and autumn fruits</i>	7.25	10.00	27.00
24 Merlot, Vilcun, Colchagua, Chile <i>Cherry and raspberry with floral notes</i>	8.00	10.50	31.00
25 Shiraz, Apple Tree Flat, New South Wales, Australia <i>Blackberry and plum aromas with a richly-textured palate</i>	9.00	12.50	36.00
26 Rioja Tinto, Ermita de San Felices, Spain <i>Fruity, fresh hint of vanilla with a youthful red fruit finish</i>	9.00	12.50	36.00
27 Côtes du Rhône, Domaine Vincent Moreau, France <i>Raspberry and cherry aromas mirrored onto the palate</i>			33.00
28 Que Vida Tempranillo Natural Rioja Alta, Spain <i>Black cherry aroma with vibrant fruity character</i>			38.00
29 Chateau Lamothe Castera, Bordeaux Superieur, France <i>Cabernet Sauvignon & Merlot grape, elegant with red fruit & vanilla notes</i>	8.00	10.50	31.00
30 Carménère Grand Reserve, Sutil, Colchagua Valley, Chile <i>Dark berry aromas, also notes of coffee and spice finish</i>			38.00
31 Rioja Crianza, Ermita de San Felices, Spain <i>Aromas of black fruit, full bodied but elegant</i>			42.00
32 Malbec, Domaine Canet Languedoc, France <i>Delicious big juicy wine, black fruits and plums</i>	9.00	12.00	35.00
33 Brouilly, Patriarche Père et Fils, Burgundy, France <i>Light and elegant with cherry flavours</i>			46.00
34 Rioja Reserva, Ermita de San Felices, Spain <i>Aromas of ripe fruit and vanilla, elegant wine with a long finish</i>			52.00
35 Ribera del Duero Reserva, Abadía de Acón, Spain <i>Very intense black fruits and full bodied, a delicious bold win</i>			65.00

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DRINKS

Aperitifs	Price £	Spirits	25ml Price £
Gin & Fever-Tree.....	8.25	Smirnoff.....	5.00
Vodka & Fever-Tree.....	8.25	Bacardi.....	5.50
Prosecco Royale.....	175ml 9.50	Mount Gay.....	6.00
Aperol Spritz.....	9.50	Kraken Rum.....	6.00
		Lamb's.....	5.00
		Gordon's.....	5.00
		Bombay Sapphire.....	7.00
		Bell's.....	5.00
		Famous Grouse.....	5.00
		Martell.....	6.00
		Remy Martin.....	7.00
		Southern Comfort.....	5.50
		Jack Daniel's.....	6.00
Bottled Beers	Price £	Digestifs & Liqueurs	Price £
Budweiser.....	330ml 4.80	Limoncello.....	25ml 6.50
Peroni Gluten Free.....	330ml 4.80	Port Special Reserve.....	50ml 8.00
Peroni.....	330ml 4.80	Grand Marnier.....	25ml 6.50
Lefte.....	330ml 6.50	Amaretto.....	25ml 6.50
Estrella Damm.....	330ml 4.80	Remy Martin.....	25ml 7.00
Heineken 0.0%.....	330ml 4.50	Tia Maria.....	25ml 6.50
		Drambuie.....	25ml 6.50
		Malibu.....	25ml 5.50
		Pernod.....	25ml 5.50
Bottled Cider	Price £	Soft Drinks	Price £
Various Flavours.....	568ml 6.75	Coke or Diet Coke.....	2.95
		Elderflower Presse.....	3.25
		<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
Canned	Price £		
Guinness 0.0%.....	500ml 5.00		
On Draught	Price £		
Guinness.....	7.50		
Foster's.....	6.00		
Heineken Export.....	7.20		
Birra Moretti.....	7.20		
Inches Cider.....	6.80		
London Lager.....	7.60		
Beavertown Neck Oil.....	7.60		
Cruzcampo Sevilla Lager.....	7.00		
On the Pumps	Price £		
Hopback Summer Lightning.....	5.80		
Local Independent Breweries			
Guest Ales.....	from 5.30		
<i>(Ask for this week's selection)</i>			

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