



THE  
**SODBURY**  
— STEAK HOUSE —  
AT THE SQUIRE

# SUNDAY LUNCH MENU

## How to Order

If dining in our Bar or Garden areas, please place your order at the bar. Full table service is offered in our restaurant.

## Dietary Info

v vegetarian vo vegetarian optional ve vegan veo vegan optional  
ngi no gluten-containing ingredients ngo no gluten-containing optional  
Full allergen information is available upon request and on our website. We take steps to minimise the risk of cross contamination, however we do not have specific allergen-free zones in our kitchens and it is **NOT** possible for us to guarantee separation of all allergens.

## Our “Fair Tip” Policy

For those tables that have been waited upon, we apply a discretionary 10% service charge which is fully shared amongst all kitchen and serving staff that have looked after you today. If, for whatever reason, you would like this service charge removed, please just ask a member of the team.

# OUR OFFERS

We do hope you've enjoyed your visit with us today. If so, we have some offers that may tempt you back to visit us during the week...

## Weekday Lunch Menu

Available Monday to Friday lunchtimes, our special lunchtime menu offers the best value food in Sodbury High St!



## Marshfield Ice-Cream Mondays

Get a free 2 scoop ice-cream dessert with every main course on a Monday



## Double Burger Tuesdays

Any two of our Burgers for just £28!!!



## Steak & Wine Thursdays

Buy any two steaks and get a bottle of Australian Shiraz or Chilean Sauvignon Blanc on the house!



*Please ask us for more details or to  
reserve your table*

## Starters & Snacks

<b>Cheesy Garlic Ciabatta</b>	£6.95
Garlic butter, herbs and grilled smoked cheddar & mozzarella v	
<b>Pulled Pork &amp; Smoked Cheddar Croquettes</b>	£7.95
BBQ sauce, ranch dressed leaves ngi	
<b>Salt &amp; Pepper Calamari</b>	£9.50
With a lemon wedge, tartare sauce and sweet pickled chillies	
<b>Mozzarella &amp; Green Pesto Arancini</b>	£8.50
Tomato & basil sauce, pickled shallots, Gran Levanto tuile v ngi	
<b>Classic Mac 'n' Cheese</b>	£5.50
Baked with cheddar, mozzarella and Parmesan cheese v	
ADD <b>Chorizo</b> OR <b>Pulled Pork</b> OR <b>Bacon</b> +£2 each	
<b>Crispy Halloumi &amp; Chickpea Salad</b>	£8.50
With roasted red peppers and a sriracha dressing v ngo	
<b>ALSO AVAILABLE AS A MAIN COURSE</b>	£15.95

## Roast Dinners

Our roasts are served with seasoned roast potatoes, parsnips, honey glazed carrots, market vegetables and a rich red wine gravy

<b>Roast Topside of Beef</b> ngo	£18.95
With a homemade Yorkshire pudding	
<b>Roast Leg of Lamb</b> ngo	£20.95
With a homemade Yorkshire pudding	
<b>Roast Breast of Turkey</b>	£17.95
With stuffing and a homemade Yorkshire pudding	
<b>Roast Loin of Pork</b>	£17.95
With crackling and a homemade Yorkshire pudding	
<b>The Squire Mixed Roast</b>	£22.95
A large selection of up to three roasted meats, with crackling, stuffing and a homemade Yorkshire pudding ngo	
<b>Cheddar Cheese &amp; Bean Roast</b> v	£15.95

## Sunday Extras

<b>Pigs in Blankets</b> ngi £4.95	<b>Bowl of Cauliflower Cheese</b> £4.95
<b>Extra Yorkshire</b> £1.50	

## Other Mains

- 10<sup>oz</sup> “Ruby & White” Sirloin Steak** £32.50  
Topped with a garlic & herb butter and served with onion rings and seasoned skin-on chips ngo
- Oven Baked 10<sup>oz</sup> Cod Fillet** £18.50  
Chive and butter sauce, buttered greens & blush tomato medley ngo
- The “Low & Slow” Burger** £18.50  
Prime British steak mince burger, topped with BBQ pulled pork and melted smoked cheddar cheese ngo
- Quorn™ Buttermilk Style Burger** £16.95  
With smoked garlic mayo, vegan brioche bun and vegan cheese v vo ngo

## Lighter Bites

Served in our bar and garden only, a selection of freshly baked ciabattas served with a pot of our homemade coleslaw and a handful of lightly sea salted crisps

- Roasted Beef & Horseradish** ngo £8.50
- Roast Turkey, Stuffing & Cranberry Sauce** ngo £7.95
- BBQ Pulled Pork & Cheddar Cheese** ngo £8.50

## Room for More?

Our desserts are served with your choice of vanilla ice-cream, custard or pouring cream

- Rhubarb, Apple & Stem Ginger Crumble** v ngo £7.95
- Peanut Butter & Chocolate Brownie** v veo ngo £8.50
- Biscoff & Caramac Cheesecake** v £8.50
- Tarte au Citron** v £8.50
- Sticky Toffee Pudding** v £7.95
- “Boozy” Affogato** £8.95  
Vanilla ice-cream, espresso, Frangelico liqueur, Biscoff biscuit v veo
- Marshfield Farm Ice-Cream Sundae** £8.95  
Chantilly cream, wafer, chocolate motif and brownie bits, all with three scoops of ice-cream v veo ngo
- VERY VANILLA | CHOCOLATE HEAVEN | SALTED CARAMEL |  
SUCCULENT STRAWBERRY | TRUE COFFEE | VEGAN VANILLA