

THE
SODBURY
— STEAK HOUSE —
AT THE SQUIRE

MAIN MENU

Monday to Thursday 12pm-2:30pm & 6pm-9:30pm

Friday & Saturday 12pm-9:30pm

Sunday 6pm-8pm

We care about the food we serve at The Squire and that means choosing the right suppliers. We source all of our meat from “Ruby & White” Butcher’s of Whiteladies Road, Bristol. All of our 28-day dry-aged steaks are from West Country reared “Ruby Red Devon” & “British White” cattle. All of our fruit & vegetables come from “Ian’s Fruit & Veg” across the road from us, our fish is provided by “Moby Nicks”, based on Fish Quay, Plymouth and all the ice-cream & sorbets for our desserts comes from Marshfield Dairy just up the road. To find out more about our butchers and why we chose them as our supplier, please visit their website

RUBYANDWHITE.COM/OUR-MEAT

RUBYANDWHITE.COM/OUR-MEAT#/DRY-AGEING

SPECIAL OFFERS

EARLY BIRD OFFER

ORDERS PLACED BETWEEN 6PM AND 7PM
MONDAY TO THURSDAY

**6OZ SIRLOIN & CHIPS OR VEGGIE BURGER & CHIPS
PLUS**

**125ML GLASS OF WINE OR PT ST AUSTELL ALE OR CARLING OR
THATCHER’S GOLD OR COKE ZERO/LEMONADE**

FOR JUST £12

★ ★ ★ ★ ★

TUESDAY NIGHT IS BURGER NIGHT

**ANY TWO BURGERS FROM OUR
COLLECTION FOR JUST £20**

★ ★ ★ ★ ★

WEDNESDAY NIGHT IS
“STEAK & WINE NIGHT”

**TWO 8OZ RUMP STEAKS & A BOTTLE OF EITHER
“THE BUTCHER OF BUENOS AIRES MALBEC”**

OR “AZABACHE RIOJA BLANCO”

FOR JUST £30

★ ★ ★ ★ ★

THURSDAY NIGHT IS BYO NIGHT

BRING YOUR OWN WINE NIGHT

Limited to one bottle per couple dining in our restaurant only

★ ★ ★ ★ ★

WE DON’T CHARGE FOR SERVICE, TIPS ARE SHARED AMONGST ALL STAFF MEMBERS

THE SQUIRE INN FREE WIFI PASSWORD “THESQUIREINN”

67 BROAD STREET, CHIPPING SODBURY, BS37 6AD

WWW.THESQUIREINN.CO.UK 01454 312121 INFO@THESQUIREINN.CO.UK

NIBBLES, STARTERS & SHARERS

Perfect for grazing with a drink, a light lunch, a starter or even an accompaniment to a main meal...our range of smaller plates will satisfy all your needs

“OLIVES ET AL” MIXED OLIVES v ngi £3.50
Marinated, stuffed and pitted olives

BAKED BREADS v ngo £4.50
Olive oil and balsamic vinegar

GARLIC CIABATTA v ngo
PLAIN £3.75
THREE CHEESE TOPPING £4.95

MAC ‘N’ CHEESE
Most dishes are “optional”, our mac ‘n’ cheese almost reaches compulsory!

CLASSIC v £3.95
BACON £4.50
PULLED PORK £4.75

CRISPY TORTILLA NACHOS v £5.95
Tomato arrabbiata sauce, cheddar and sour cream
WITH BEEF CHILLI £7.95

SOUP OF THE DAY vgo ngo £5.95
Ciabatta wedges and butter

HERB & PEPPER CRUSTED CRISPY MOZZARELLA v £6.75
With a rich tomato chutney

CREAMY GARLIC & PEPPER MUSHROOMS v ngo £6.95
Toasted ciabatta and crumbled stilton cheese

CHICKEN LIVER, PANCETTA & SMOKED GARLIC PÂTÉ ngo £7.50
Bacon jam and Melba toast

1/2 RACK OF LOUISIANA STYLE RIBS ngi £8.50
Dry rubbed, slow roasted, with a BBQ bourbon glaze

SIDE DISHES

ONION RINGS £3 | COLESLAW £2

SIDE SALAD £2.50 | SWEET POTATO FRIES £4

SEASONED CHIPS £3 | CHEESY CHIPS £3.50

SEASONAL VEGETABLES £3

ALLERGEN INFO

All our allergen information is recorded, available upon request and viewable on our websites. Please let your server know about any allergy or intolerance you may have, and we will be able to provide information on our ingredients. We take steps to minimise the risk of cross contamination when preparing your food, however we do not have specific allergen-free zones in our kitchens and it is therefore **not** possible for us to fully guarantee separation of all allergens. If you would like further information on our preparation methods, please ask one of our team members.

v vegetarian vgo vegetarian option available

vg vegan vgo vegan option available

ngi no gluten-containing ingredients, but risk of cross-contamination

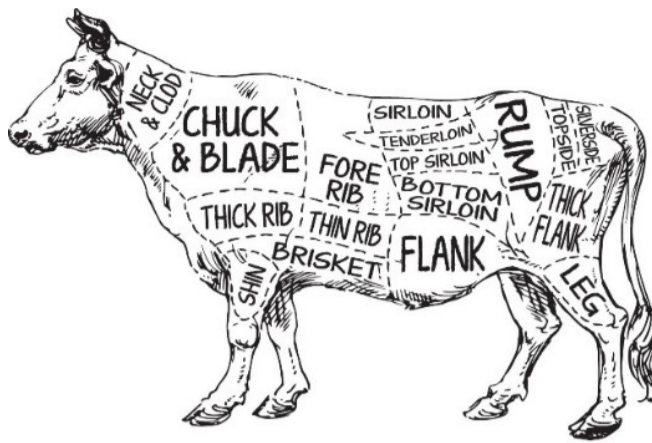
ngo this dish has a no gluten-containing ingredients option, but risk of cross-contamination

Scan this QR code to be taken to our full allergen information on our website



STEAK COLLECTION

All of our steaks are served with a butter roasted open mushroom, garlic & rosemary grilled tomato, beer-battered onion rings and seasoned chips



TOURNEDOS ROSSINI ngo £29.95

RECOMMENDED RARE
8oz fillet steak served on a brioche crouton with pâté and finished with a rich Madeira wine sauce

8OZ “FLAT IRON” STEAK ngo £14.95

RECOMMENDED MEDIUM/RARE
Taken from the “feather” muscle between the chuck and blade, nicely marbled, lean steak

8OZ RUMP STEAK ngo £16.95

RECOMMENDED MEDIUM OR MEDIUM/WELL
Single muscle cut, thick with a beautiful texture

12OZ RIB-EYE STEAK ngo £25.95

RECOMMENDED MEDIUM OR MEDIUM/WELL
From the fore rib, marbled with fat, producing the juiciest steaks

10OZ SIRLOIN STEAK ngo £23.95

RECOMMENDED RARE
Very tender, rich flavour

8OZ FILLET STEAK ngo £25.95

RECOMMENDED RARE
The royalty of steaks, stunning texture, centre cut from the tenderloin

STEAK EXTRAS

+ SWEET POTATO FRIES UPGRADE	£1.50
+ 1/2 RACK OF RIBS	£7.00
+ OUR “SMOKEHOUSE” RUB	£1.50
+ RED WINE SAUCE	£2.00
+ BLUE CHEESE SAUCE	£2.00
+ BOURBON & PEPPERCORN SAUCE	£2.00

BURGER COLLECTION

Served on a toasted brioche with lettuce, tomato, gherkins, bacon jam and seasoned chips

“BURGER OF THE DAY” ngo £15.95

The naughtiest, nastiest, tastiest, “bad-boy” meat creations our chefs can think of!

“LOW & SLOW” BURGER ngo £14.50

11oz prime British beef burger, BBQ pulled pork, smoked cheddar cheese

“BLACK & BLUE” BURGER ngo £14.50

11oz prime British beef burger, black pepper & spices, Stilton cheese

“SOUTHERN FRIED CHICKEN” £13.50

BURGER ngo
Smoked garlic mayo, crispy bacon

“VEGGIE” BURGER v ngo £12.95

Butternut squash, Goats’ cheese & beetroot burger, smoked garlic mayo

BRISTOL
GOOD
FOOD
AWARDS 2018

We were delighted to have been nominated and to have won “Best Burger” at the Bristol Good Food Awards in 2018. Thanks to all the customers who voted for us!

CHOICE CUTS

The most extravagant cuts of meat, worthy of a special occasion. Please give us 24hrs notice to guarantee availability

18OZ CHATEAUBRIAND ngo £49.95

The “Chateaubriand” is the prized cut from the fillet head, lean and exquisitely tender. When served sliced, this cut is perfect for sharing on special occasions. Served with your choice of two sauces, seasoned chips, onion rings and a side salad

42OZ “PICHANA” RUMP CAP ngo £57.95

The whole cap of the rump, a popular cut in Latin America, slow-braised and smoked with our signature rub, presented sliced and served with beer-battered onion rings and seasoned chips. Hell of a challenge to eat on your own, but probably best shared

24OZ PORTERHOUSE STEAK ngo £33.95

The “King of the T-Bones”! A Porterhouse cut from the rear end of the tenderloin contains a larger piece of fillet steak than a T-bone as well as a larger piece of sirloin. We’ve roasted ours with rosemary, garlic and lots of butter and serve with onion rings and seasoned chips

Due to the cut, we can’t guarantee both sides of this steak will be cooked exactly the same way.

MAIN EVENTS

FULL RACK OF “LOUISIANA” RIBS ngo £15.95

Dry rubbed, slow roasted, with a BBQ bourbon glaze, seasoned chips

TRIBUTE ALE BATTERED COD ngo £13.50

With seasoned chips, peas & tartare sauce

CLASSIC CAESAR SALAD ngo £11.25

Romaine lettuce, Caesar dressing, anchovies, garlic croutons and Parmesan

WITH SMOKED CHICKEN BREAST £13.25

WITH PAN-SEARED SALMON FILLET £15.50

RISOTTO OF THE DAY v vgo ngo £13.25

Served with garlic bread

PAN-SEARED SALMON FILLET ngi £15.95

On a bed of crushed new potatoes with a lemon butter sauce and carrot escabeche

DESSERTS

GINGER BREAD CHEESECAKE v £6.75

Cinnamon biscuit base topped with stem ginger sponge, vanilla cheesecake, caramel sauce and ginger cube served with Marshfield vanilla ice-cream

SUMMER BERRY ETON MESS v ngi £6.75

Summer berries mixed with honey, topped with whipped double cream and crushed meringue

PEANUT BUTTER & CHOCOLATE BROWNIE v £6.75

Chef’s own decadent creation, served warm and finished with Marshfield vanilla ice-cream

STICKY TOFFEE PUDDING v ngo £6.75

A rich toffee pudding with sticky toffee sauce and recommended with Marshfield salted caramel ice-cream

MARSHFIELD DAIRY ICE-CREAM v ngi £2.00

Sold by the scoop:

CHOCOLATE HEAVEN | VERY VANILLA
SUCCULENT STRAWBERRY | RUM & RAISIN
SALTED CARAMEL | MINT CHOC CHIP
RASPBERRY SORBET | LEMON SORBET