

THE  
**SODBURY**  
STEAK HOUSE  
AT THE SQUIRE

SPRING & SUMMER MENU

## SPECIAL OFFERS



### TUESDAY NIGHT

ANY TWO BURGERS FROM OUR  
COLLECTION  
FOR JUST  
£20



### WEDNESDAY NIGHT

TWO 8OZ RUMP STEAKS +  
A BOTTLE OF WINE  
FOR JUST  
£30



### THURSDAY NIGHT

BYO NIGHT IN OUR  
RESTAURANT  
ONE BOTTLE OF WINE PER COUPLE  
DINING



### EARLY BIRD OFFER FOR £12

MONDAY – THURSDAY  
EVENINGS

FOR ORDERS PLACED BY 7PM  
6OZ SIRLOIN STEAK & CHIPS  
OR

BEEF BURGER & CHIPS  
PLUS

A 125ML GLASS OF WINE  
OR

A PINT OF ALE OR CIDER



V – VEGETARIAN

GF – GLUTEN FREE

GFO – GLUTEN FREE OPTION

#### FOOD PREPARATION INFO

PLEASE NOTE, ALL FOOD IS PREPARED IN A KITCHEN WHERE NUTS, CEREALS CONTAINING GLUTEN AND OTHER ALLERGENS ARE PRESENT AND MENU DESCRIPTIONS DO NOT INCLUDE ALL INGREDIENTS. FULL ALLERGEN INFORMATION IS AVAILABLE UPON REQUEST. PLEASE LET US KNOW OF ANY INTOLERANCES AND WE WILL LIAISE WITH THE KITCHEN TEAM TO CONFIRM WHICH DISHES ARE SAFE FOR YOU TO EAT. SOME DISHES CONTAIN ALCOHOL, PLEASE ASK US FOR FURTHER DETAILS

## FIXED PRICE LUNCH MENU

TWO COURSES £12

THREE COURSES £15

SERVED MONDAY TO SATURDAY  
12:00PM – 2:30PM

### STARTERS

SOUP OF THE DAY v GFO

CHICKEN CAESAR SALAD GFO

CRISPY-FRIED BREADED

BRIE WEDGES v

CHICKEN LIVER & MADEIRA

PÂTÉ GFO



### MAIN COURSES

COD & CHIPS

Peas, tartar sauce GFO

6OZ SIRLOIN STEAK

SUPPLEMENT +£2

Grilled tomato, field mushroom, seasoned chips  
GFO

HAM HOCK & EGG

Bubble 'n' squeak GFO

BREADED CHICKEN  
GOUJONS

Peas, seasoned chips

ROAST ONION & BLUE  
CHEESE RISOTTO

Buttered greens v



### DESSERTS

HOT CHOCOLATE  
FUDGE CAKE

STICKY TOFFEE PUDDING

CRUMBLE OF THE DAY

MIXED ICE-CREAM

## LIGHT BITES

SERVED MONDAY TO THURSDAY

12:00PM – 2:30PM

FRIDAY & SATURDAY

12:00PM – 5:30PM

### CIABATTAS & SANDWICHES

YOUR CHOICE OF GRANARY BREAD  
SANDWICH OR CIABATTA ROLL, SERVED  
WITH SEASONED CHIPS, COLESLAW AND A  
SALAD GARNISH All GFO

**ADD SWEET POTATO FRIES +£1.50**

SMOKED BACON, CRISPY FRIED  
BRIE & CRANBERRY TOMATO  
RELISH £5.25

ROASTED VEGETABLES & GOATS'  
CHEESE v £5.95

CLASSIC TUNA MAYO MELT £6.50

SMOKED CHICKEN, CRISPY  
PANCETTA & COLESLAW £6.50

PULLED PORK, BOURBON BBQ  
SAUCE, THREE GRILLED  
CHEDDARS £6.50

CHARGRILLED SIRLOIN STEAK &  
ROASTED ONIONS £7.95

### JACKET POTATOES

WITH A SALAD GARNISH & COLESLAW All GFO

TUNA MAYONNAISE £5.50

SMOKED CHEDDAR & BACON  
£6.25

PULLED PORK & SMOKED  
CHEDDAR £6.50

CHARGRILLED VEGETABLES &  
GOATS' CHEESE £5.50

### DESSERTS

ALL SERVED WITH YOUR CHOICE OF  
CREAM, VANILLA ICE CREAM OR CUSTARD

HOT CHOCOLATE FUDGE CAKE  
£5.25

CRUMBLE OF THE DAY £5.25

BLACKBERRY & BLACKCURRANT  
FRANGIPANE £5.25

SUMMER BERRIES "ETON MESS"  
£5.25

PEANUT BUTTER & CHOCOLATE  
BROWNIE £5.25

STICKY TOFFEE PUDDING £5.25

CLASSIC MAPLE PECAN PIE £5.25

CHEESECAKE OF THE DAY £5.25

BRITISH CHEESE BOARD

A changing selection of British cheeses with  
biscuits, chutney and grapes.

3 CHEESES £6 4 CHEESES £8 5 CHEESES £10

Please ask us for a copy of  
our Children's Menu,  
including details of our "Kid's  
Eat Free" Offer during the  
School Summer Holidays



### SIDE DISHES

MAC & CHEESE

Our signature side, the perfect addition  
to any meal!

CLASSIC v £2.50

BACON £2.95

PULLED PORK £2.95

ONION RINGS £2.50

BABY NEW POTATOES £2.50

SEASONED CHIPS £2.95

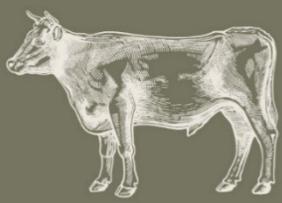
WITH CHEESE £3.50

SWEET POTATO FRIES £3.50

COLESLAW £1.50

BABY CAESAR SALAD £2.95

VEGETABLE PANACHE £2.50



THE  
**SODBURY**  
STEAK HOUSE

AT THE SQUIRE  
SPRING & SUMMER MENU

## TO START

### BAKED BREADS & OLIVES

Olive oil and balsamic vinegar **v** £3.50

### GARLIC BREAD

PLAIN **v** £2.95 WITH CHEESE **v** £3.50

### CHEF'S SOUP OF THE DAY

Baked breads and butter **GFO** £4.95

### HONEY & SALT-BAKED PORK BELLY BITES

Ginger & soy dressing, shredded pickles, garlic dip **GF** £6.50

### NACHO BOWLS

Tortilla chips, melted smoked cheddar cheese, sour cream, guacamole and salsa **v**

FOR ONE £4.95 TO SHARE £7.95

Add beef chilli

FOR ONE £5.95 TO SHARE £8.95

### CHICKEN LIVER & MADEIRA PÂTÉ

Date & apple compote, rosemary toast **GFO** £5.75

### CRISPY FRIED BREADED BRIE

Spiced cranberry jam **v** £5.50

### THE MEAT BOARD SHARER

Pulled pork, maple ham hock, 1/2 rack of ribs, bacon mac 'n' cheese, pickles, bacon jam and baked breads **GFO** £12

### ROAST SHALLOT & BLACK PUDDING SCOTCH EGG

Chive & mustard dip £5.95

### WHOLE BAKED CAMEMBERT

Baked breads, smoked garlic & rosemary, big enough to share **GFO** £8.50

### ½ RACK "LOUISIANA" RIBS

Dry rubbed, slow roasted with a BBQ Bourbon glaze **GF** £6.95

### SHREDDED DUCK & MANGO SPRING ROLLS

Sweet chilli salad and pickled relish £6.75

## SALADS

### OAK SMOKED CHICKEN CAESAR

Caesar dressing, anchovies, garlic croutons and parmesan **GFO**

STARTER £5.50 MAIN £10.95

### CRUMBLLED BLUE CHEESE, HAM HOCK & PICKLED SHALLOTS

Garlic & herb croutons **GFO**

STARTER £5.50 MAIN £10.95

## CHOICE CUTS

WE HAVE A SELECTION OF CHOICE CUTS THAT OUR BUTCHER PREPARE FOR US SPECIALLY WE MAINTAIN A LIMITED STOCK OF THESE STEAK CUTS, PLEASE GIVE US ONE DAY'S NOTICE TO GUARANTEE AVAILABILITY

### 18OZ CHATEAUBRIAND FOR TWO TO SHARE

The "Chateaubriand" cut, named after a French diplomat, is the prized cut from the fillet head, lean and exquisitely tender. Almost heart shaped when sliced, this cut is perfect for sharing on special occasions **GFO** £44.95

### 14OZ COTE DU BOEUF

Bone in, thick rib steak, all the tenderness of prime rib, all the gutsiness of a T-bone, all the elegance of a Chateaubriand **GFO** £26.50

### ROSEMARY & GARLIC

### 18OZ PORTERHOUSE STEAK

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 **GFO** £26.95

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

## STEAK COLLECTION

ALL SERVED WITH BUTTER ROASTED OPEN MUSHROOMS, GARLIC & ROSEMARY TOMATOES AND SEASONED CHIPS

**ADD SWEET POTATO FRIES +£1.50**

**ADD A ½ RACK OF RIBS +£6**

**ADD OUR "SMOKEHOUSE" RUB +£1.50**

### TOURNEDOS ROSSINI

RECOMMENDED RARE

Fillet steak served on a brioche crouton with pâté and finished with a rich Madeira wine sauce **GFO** £25.95

### 8OZ "FLAT IRON" STEAK

RECOMMENDED MEDIUM/RARE

Taken from the "feather" muscle between the chuck and blade, nicely marbled, lean steak **GFO** £12.95

### 8OZ RUMP STEAK

RECOMMENDED MEDIUM OR MEDIUM/WELL Single muscle cut, thick with a beautiful texture **GFO** £15.95

### 12OZ RIB-EYE STEAK

RECOMMENDED MEDIUM OR MEDIUM/WELL From the fore rib, marbled with fat, producing the juiciest steaks **GFO** £22.95

### 10OZ SIRLOIN STEAK

RECOMMENDED RARE

Very tender, rich flavour **GFO** £22.95

### 8OZ FILLET STEAK

RECOMMENDED RARE

The royalty of steaks, stunning texture, centre cut from the tenderloin **GFO** £24.95

**STEAK SAUCES All GF**

**RED WINE & MUSHROOM £2**

**CREAMY BLUE CHEESE £2**

**BOURBON & PEPPERCORN £2**

## OUR MEAT

WE SOURCE ALL OF OUR MEAT FROM "RUBY & WHITE" BUTCHERY OF WHITELADIES ROAD, BRISTOL. ALL OF OUR 28-DAY DRY-AGED STEAKS ARE FROM WEST COUNTRY REARED "RUBY RED DEVON" & "BRITISH WHITE" CATTLE. TO FIND OUT MORE ABOUT THE MEAT WE OFFER AND DRY-AGEING STEAKS, PLEASE VISIT OUR SUPPLIER'S WEBSITE:

[RUBYANDWHITE.COM/OUR-MEAT](http://RUBYANDWHITE.COM/OUR-MEAT)

[RUBYANDWHITE.COM/OUR-MEAT#/DRY-AGEING](http://RUBYANDWHITE.COM/OUR-MEAT#/DRY-AGEING)



## BURGER COLLECTION

SERVED ON A TOASTED BRIOCHE OR SOURDOUGH BUN WITH A SIDE OF BACON JAM (SOUNDS STRANGE, TASTES GREAT!) AND SEASONED CHIPS

BRISTOL  
**GOOD FOOD AWARDS 2018**

★ WINNERS ★  
**BEST BURGER**

### BURGER OF THE DAY

The naughtiest, nastiest, tastiest "bad boy" meat creations our chefs can think of. Please ask us for more details of today's burger **£14.95**

### THE "LOW & SLOW"

11oz prime British beef burger, BBQ pulled pork, smoked cheddar cheese **GFO** £13.95

### THE "BLACK & BLUE"

11oz prime British beef burger, black pepper and spices, Stilton cheese **GFO** £13.95

### SOUTHERN FRIED CHICKEN

Breast of chicken burger, smoked garlic mayo, crispy bacon **GFO** £12.95

### VEGGIE BURGER

Sweet potato, roasted peppers, a hint of chilli, garlic mayo, crumbled goat's cheese **v GFO** £11.95

## MAIN EVENTS

### FULL RACK "LOUISIANA" RIBS

Dry rubbed, slow roasted, with a BBQ Bourbon glaze, seasoned chips **GF** £13.95

### PIRI-PIRI CHICKEN BREAST

Cajun braised rice, smoked tomato ragu **GF** £12.95

### POT BRAISED BELLY PORK

Buttered spring greens, fondant potato, cider butter sauce **GF** £13.95

### BEER-BATTERED COD

Peas, tartare, seasoned chips **GFO** £11.95

### PULLED MAPLE HAM HOCK

Bubble 'n' squeak, poached eggs **GF** £11.95

### BUTTERNUT SQUASH & ROAST ONION RISOTTO

Garlic bread **v GFO** £11.50

### SEA-BASS FILLETS

Garlic & parsley spaghetti, confit tomato, butter & parmesan crumb £13.95

### BUTTERMILK SOUTHERN FRIED CHICKEN BREAST

Blue cheese mashed potato, peppered gravy **GFO** £12.95

### 10OZ GAMMON STEAK

Fried egg, seasoned chips **GF** £13.50

