

THE
SODBURY
— STEAK HOUSE —
AT THE SQUIRE

AUTUMN & WINTER EVENING MENU

THE SQUIRE INN FREE WIFI - Password "TheSquireInn"

If you have an allergy or intolerance, please talk to a member of our staff before you order any food or drink.

All our food is prepared in kitchens where nuts, gluten and other allergens could be present and our menu descriptions cannot contain all ingredients. We regret that we cannot guarantee that any of our products are free from nuts or derivatives of nuts or that our fish or poultry dishes do not contain bones. We source fish from sustainable sources. (v) dishes are suitable for vegetarians and (ve) dishes are suitable for vegans. Where we state a weight, it's a raw weight and 1oz equals approximately 28 grams. If you have a food allergy, please let us know before you order as full allergen information is available. For any more information on our menu, please ask a member of our team.

01454 312121

WWW.THESQUIREINN.CO.UK

67 BROAD ST. CHIPPING SODBURY, BS37 6AD

OUR FOOD

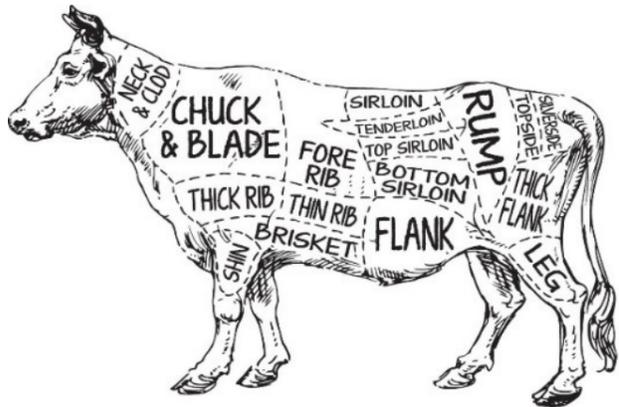
We care about the food we serve at The Squire and that means choosing the right suppliers. We source all of our meat from "Ruby & White" Butchery of Whiteladies Road, Bristol. All of our 28-day dry-aged steaks are from West Country reared "Ruby Red Devon" & "British White" cattle.



To find out more about the meat we offer and dry-ageing steaks, please visit our supplier's websites:

RUBYANDWHITE.COM/OUR-MEAT

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



BRISTOL
GOOD
FOOD
AWARDS 2018

We were delighted to be nominated and to win "Best Burger" at the Bristol Good Food Awards in 2018. Thanks to all the customers who voted for us!

STARTERS

- "Olives et al" marinated, stuffed and pitted olives (v) £3.00
- Baked breads, olive oil and balsamic vinegar (v) £3.95
- Garlic ciabatta (v)
PLAIN £3.25
THREE CHEESE TOPPING £4.00
- Crispy tortilla nachos, tomato arrabbiata sauce, cheddar and sour cream (v) £5.25
WITH BEEF CHILLI £7.50
- Soup of the day, ciabatta wedges and butter £5.95
- Crispy mozzarella in a herb & pepper crust with a rich tomato chutney (v) £6.50

THE MEAT BOARD SHARER

Pigs in blankets, southern fried chicken bites, bacon mac 'n' cheese, beer battered onion rings, beef chilli nachos, pickles and breads £14.95

Goats' cheese mousse with a red pesto crumb, nachos, pepper dressing (v) £6.95

Creamy garlic & pepper mushrooms, toasted ciabatta and crumbled stilton cheese (v) £6.75

Chicken liver, pancetta & smoked garlic pâté, bacon jam and Melba toast £7.25

1/2 Rack of Louisiana style ribs, dry rubbed, slow roasted, with a BBQ bourbon glaze £7.95

SIDE DISHES

MAC 'N' CHEESE

Most sides are "optional", our mac 'n' cheese almost reaches compulsory!

- CLASSIC** £3.50
- BACON** £3.95
- PULLED PORK** £3.95

ONION RINGS £3

COLESLAW £2

SIDE SALAD £2.50

SWEET POTATO FRIES £4

SEASONED CHIPS £3 | CHEESY CHIPS £3.50

GARLIC BREAD £3.25 | CHEESY GARLIC BREAD £4

SEASONAL VEGETABLES £3

SPECIAL OFFERS

TUESDAY NIGHT
ANY TWO BURGERS FROM OUR COLLECTION
FOR JUST £20

★ ★ ★ ★ ★

WEDNESDAY NIGHT
TWO 8oz RUMP STEAKS & A BOTTLE OF
EITHER "THE BUTCHER OF BUENOS AIRES
MALBEC" OR "AZABACHE RIOJA BLANCO"
FOR JUST £30

★ ★ ★ ★ ★

THURSDAY NIGHT
BRING YOUR OWN WINE NIGHT
Limited to one bottle per couple dining

★ ★ ★ ★ ★

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 of St Austell Ale OR
Carling OR Stowford Press OR Coke Zero/Lemonade
FOR JUST £12

★ ★ ★ ★ ★

STEAK COLLECTION

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

TOURNEDOS ROSSINI

RECOMMENDED RARE
8oz fillet steak served on a brioche crouton with pâté and finished with a rich Madeira wine sauce texture £29.95

8oz "FLAT IRON" STEAK

RECOMMENDED MEDIUM/RARE
Taken from the "feather" muscle between the chuck and blade, nicely marbled, lean steak £14.95

8oz OR 16oz RUMP STEAK

RECOMMENDED MEDIUM OR MEDIUM/WELL
Single muscle cut, thick with a Beautiful texture £16.95 / £26.95

12oz OR 24oz RIB-EYE STEAK

RECOMMENDED MEDIUM OR MEDIUM/WELL
From the fore rib, marbled with fat, producing the juiciest steaks £25.95 / £36.95

10oz OR 20oz SIRLOIN STEAK

RECOMMENDED RARE
Very tender, rich flavour £23.95 / £32.95

8oz FILLET STEAK

RECOMMENDED RARE
The royalty of steaks, stunning texture, centre cut from the tenderloin £25.95

STEAK EXTRAS

SWEET POTATO FRIES £1.50 | 1/2 RACK OF RIBS £7
OUR "SMOKEHOUSE" RUB £1.50
RED WINE SAUCE £2 | BLUE CHEESE SAUCE £2
CREAMY BOURBON & PEPPERCORN SAUCE £2

BURGER COLLECTION

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

UPGRADE TO SWEET POTATO FRIES +£1.50

The "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 £15.95

The "Low & Slow" burger, 11oz prime British beef burger, BBQ pulled pork, smoked cheddar cheese £14.50

The "Black & Blue" burger, 11oz prime British beef burger, black pepper & spices, Stilton cheese £14.50

The "Southern Fried Chicken" burger, smoked garlic mayo, crispy bacon £13.50

The "Veggie" burger, sweet potato, roasted peppers, a hint of chilli, garlic mayo, crumbled goat's cheese (v) £12.50

CHOICE CUTS

We maintain a limited stock of these special steak cuts, please give us 24hrs notice to guarantee availability

18oz CHATEAUBRIAND

The "Chateaubriand" 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. Served with your choice of two sauces, seasoned chips, onion rings and a side salad £49.95

42oz "PICANHA" RUMP CAP

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 £57.95

ROSEMARY & GARLIC 24oz 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 and serve with onion rings and seasoned chips £33.95

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, dry rubbed, slow roasted, with a BBQ bourbon glaze, seasoned chips £14.95

Beer-battered cod, with peas, tartare sauce and seasoned chips £13.50

Shin of beef in a shallot & mushroom sauce with smoked garlic tagliatelle £13.95

Chargrilled 10oz gammon steak, butter roasted open mushroom, garlic & rosemary grilled tomato, fried eggs and seasoned chips £13.50

Creamy leek, brie & shallot tagliatelle, served with garlic bread (v) £12.95

Southern style chicken bites, nachos, mac 'n' cheese, smoked cheddar & peppercorn sauce £13.95

Pan-seared halibut fillet, Provençal ragu, butter roasted new potatoes £15.50

Chicken breast, chorizo & spinach on a bed of roasted onion risotto, tender-stem broccoli and a Madeira jus £13.95

Risotto of the day, served with garlic bread (v) £12.95

DESSERTS

We have a constantly changing range of desserts that we will show you on our dessert board after your meal. Below are some of our ever present favourites

- Chocolate fudge cake
- Crumble of the day
- Blackberry frangipane
- Pecan pie
- Cheesecake of the day
- Sticky toffee pudding

All served with your choice of cream, ice-cream or custard

ALL £5.95

Ice-cream & Sorbet per scoop £2.00

- VANILLA**
- CHOCOLATE FUDGE**
- PISTACHIO**
- CLOTTED CREAM VANILLA**
- SALTED CARAMEL CRUNCH**
- LEMON SORBET**
- RASPBERRY SORBET**

British cheese board
3 CHEESES £6 | 4 CHEESES £8 | 5 CHEESES £10