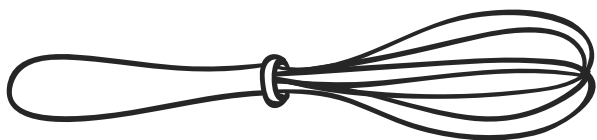


SQUIRRELS DREY MENU

GF - Gluten Free on Request
V - Vegetarian



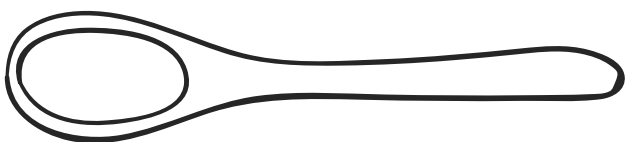
STARTERS

Sourdough, balsamic oil, herbed olives £5

Crispy whitebait and calamari,
sweet chilli red wine vinegar GF £6.50

Ham hock and cheddar rarebit, piccalilli,
honey and mustard leaf salad £6.50

Crispy thyme breaded brie, spiced apple
and beetroot salad GF V £6.50



BURGERS

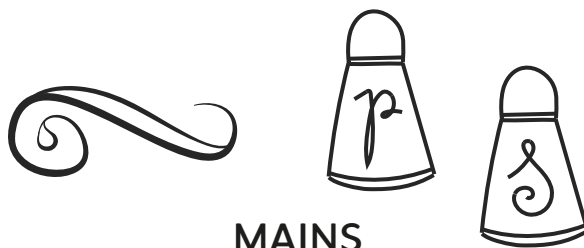
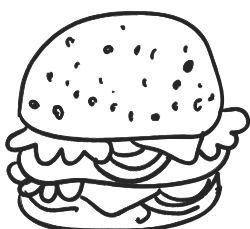
Classic beef, bacon and cheddar

Lamb, caramelised onion and rosemary

Harissa spiced chickpea and broadbean

All served with chunky chips, onion rings,
onion marmalade, salad

GF £13



MAINS

Beer battered cod, chunky chips, minted
mushy peas, tartar sauce GF £13

Slow braised beef and ale pie, shortcrust
pastry, wilted greens, chunky chips £13

Honey and clove baked ham, chunky chips,
fried egg, piccalilli GF £12

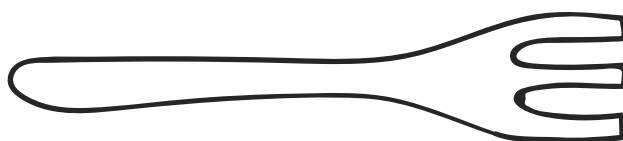
Pan seared pork loin, smoked bacon bubble
and squeak, pork jus GF £14

Mediterranean veg and harissa quiche, olive
salad, harissa aioli, sautéed potatoes V £12

Poached salmon, sautéed potatoes, peas and
pancetta, white wine veloute sauce GF £14

Pan seared chicken, green beans, roast new
potatoes, stilton sauce, pancetta crisp GF 14

Pan seared steak, roast tomato, sautéed
mushrooms, onion rings, chunky chips GF £18



DESSERTS

Warm sticky date pudding, butterscotch
sauce, clotted ice cream £6.50

Apple, blackberry and oat crumble,
cardamon creme anglaise GF £6.50

Chocolate tart, salted caramel sauce,
Baileys cream £6.50

Ice Cream £2.50

Honeycomb - Chocolate
Clotted - Salted Caramel