

Squires

& ROXANA BAR

Nibbles

Fresh Breads, Olive Oil & Aged Balsamic	£3.50
Crispy Cod Cheeks & Tartare Sauce	£6.00
Bocconcini Bonbons, Tomato Chutney	£3.50
Newmarket Chipolatas, Honey & Mustard	£4.00
Tempura Prawns & Chilli Sauce	£7.50
Cheesy Gougères	£3.75

Starters

Serrano Ham & Melon <i>Strawberry & Black Pepper Dressing</i>	£7.50
Plum Tomato & Mozzarella (v) <i>Basil & Pinenut Pesto, Balsamic Pearls</i>	£7.00
BBQ Spare Ribs <i>Asian slaw</i>	£8.50
East Coast Crab Croquetas <i>Romesco dip & Lemon</i>	£9.50
Local Smoked Salmon & Lemon <i>Sour Dough Bread, Capers, Shallots, Horseradish</i>	£9.50
Moules-Frites <i>Mussels, Garlic, Parsley & White Wine Sauce & Fries</i>	£8.00/£16.00
Wild Mushroom & Rocket Risotto (v) <i>White Truffle & Porcini Cream, Crispy Poached Egg</i>	£8.00
Double Baked Blue Cheese Soufflé (v) <i>Pear, Walnut & Cream Sauce</i>	£7.00

To Share

Mature Cheddar Cheese Glazed Nachos <i>Guacamole, Crème Fraîche, Salsa, Jalapeños (v)</i>	£9.95
Mediterranean Meat Board <i>Olive Oil, Balsamic, Olives, Grilled Vegetables, Breads</i>	£17.00
Maldon Native Oysters 3 or each <i>Shallot vinegar, Tabasco and Lemon</i>	£11/ £4.00
Iberico Bellota Ham & bread <i>48month matured Black label a Spanish delicacy</i>	£17.00
Three Counties Cheese board <i>Quince jelly, Chutneys, Shaved Celery and Grapes</i>	£15.00

Toasted Sandwiches or Panini's

Served with Hand Cut Chips & Salad Garnish

Tuna & Cheddar Cheese Melt	£8.95
Bacon, Brie & Cranberry	£9.50
Grilled Vegetables, Cajun Spices, Tofu (v)	£8.50

Sandwiches or Wraps

Served with Kettle Chip & Salad Garnish

Smoked Salmon & Dill Creamed Cheese	£8.00
Poached Chicken, Cajun Mayonnaise, Iceberg	£7.50
Humus, Grilled Vegetables, Feta Cheese (v)	£8.50

From the Char Grill

Prime Beef Fillet	£33.00
Aged T-Bone Steak	£32.00
Norfolk Rib Eye Steak	£26.00
Scotch Sirloin Steak	£29.00
Tomahawk Ribeye Steak For Two	£65.00
Lemon & Thyme Chicken	£17.00
English Lamb Cutlets	£28.00

All served with hand cut chips, rocket & parmesan salad
All our cuts of beef are 42 days matured from our local butcher

Sauces £2.50

Mixed peppercorn sauce, Blue cheese sauce,
Red wine jus, Béarnaise sauce, Garlic butter

Sea & Shell

Whole Dover Sole off the Bone <i>Sauce Meunière, Lemon, Crushed Potato & Herbs, Buttered Baby Spinach</i>	£31.00
Char Grilled Tuna Steak Niçoise <i>Potatoes, Olives, Beans, Egg, Tomatoes (Tuna steak is served pink unless stated otherwise)</i>	£19.00
Scallops & Bacon Jam <i>Shredded Pork, Apple Compote & Watercress</i>	£10.00/£16.00
Fresh Pasta & Seafood <i>Mussels, Clams, Crab, Crayfish, Red Chilli, Garlic, Tomato, Coriander</i>	£21.00
Fresh Dressed Crab Salad <i>Celeriac, Mustard & Apple Slaw, Baby Gem Salad</i>	£16.50

Side Orders £4.00

Creamed Potato, Hand Cut Chips,
French Fries, Minted New Potatoes,
Sweet Potato Fries,
Chips with Parmesan & Truffle Oil,
Beer Battered Onion Rings,
Baby Spinach, Ratatouille,
Tenderstem Broccoli & Hollandaise,
Mixed Side Salad
Rocket & Parmesan Salad

Mains

Beer Battered Fish & Hand Cut Chips <i>Lemon, Mushy Peas, Tartare Sauce</i>	£14.00
Braised Beef & Ale Pie <i>Mash Potato, Buttered Greens Beans, Beef Liquor</i>	£16.50
Chicken Tikka Masala & White Rice <i>Mango Chutney, Poppadum Roll</i>	£12.00
Prime Beef Burger, Cheese & Tomato <i>Brioche Bun, Gherkin, Relish, Hand Cut Chips</i>	£13.95
Newmarket Sausages, Peas, Mash <i>Red Wine, Thyme & Onion Gravy</i>	£12.50
Grilled Chicken Caesar	£12.00
Local Smoked Salmon Caesar <i>Cos Lettuce, Poached Egg, Croutons, Parmesan Anchovies</i>	£16.00
Quorn Chilli Con Carne & White Rice <i>Guacamole, Crème Fraîche, Salsa, Corn Chips (v)</i>	£11.95

Fixed Price Menu

Courgette, Lemon & Fennel Soup
Courgette ribbons, Fennel shavings, Lemon balm (v)

Citrus Cured Salmon
Pimm's jelly, Strawberry, Mint, Cucumber, Rocket & Beetroot

Rabbit Terrine
Chargrilled Peaches, pickled Shallot, Pistachio crumb, Watercress gel

Beef Fillet on the Bone
Wild Mushrooms, Silver Skin Onions, Stroganoff Sauce, braised Rice

Seared Sea Trout
Chervil, Radish, Spring Onion, charred Onion puree, Dill creamed Potato

Open Lasagne of Herb Roasted Butternut & Artichoke
Sautéed Pearl Onions, Pea Cream & Parmesan Tuille (v)

Peanut Butter Parfait with Apricot gel
Strawberry jam, Ginger Tuille, poached Apricots

Bread & Butter Pudding
Grand Marnier soaked Raisins, Crème Anglaise & Caramel sauce

Coconut & Strawberry ice cream cake
Raspberries, Chocolate sauce, toasted Almonds

Main Course	£22.00
Two Courses	£26.00
Three Courses	£30.00
Tea, Coffee & Petit Fours	£3.50

Some dishes may contain nuts or traces of nut oils. We cannot guarantee any of the wild game is totally free of lead shot.

All the dishes on the menu are inclusive of VAT. We try and use sustainable fish wherever possible.

A 10% discretionary service charge is added to all bills. Gratuities are paid directly to all hotel staff with no deductions made.

If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before ordering your meal

17/05/17 All dishes are subject to change at anytime

AA Rosettes – for culinary excellence

Local Suppliers

Fruit & Vegetables: Fisher & Woods Ltd, Carlton Place, Saffron Walden, Essex CB11 3AQ.

Meat: P.J. Sands Meats, Abbey Farm, Suffolk IP19 0LQ. Powters Ltd, Wellington Street, Newmarket, Suffolk CB8 0HT.

Wild Game: Denham Estate, Denham, Barrow, Bury St Edmunds, Suffolk, IP29 5EQ.

Fish: iFish Ltd, Carlton Place, Saffron Walden, Essex CB11 3AQ. Marrfish Ltd, Start Hill, Bishop Stortford, CM22 7DG.

Dairy: Cambridge Fine Food Company, Papworth, Cambridgeshire, CB23 5YE.

Dry Stores: Thomas Ridley & Sons Ltd. Rougham Ind Est, Bury St Edmunds, Suffolk, IP30 2ND.