

# Squires

## Starters

Corn Fed Chicken £8.00

*Smoked chicken with pistachio & cranberries, mango gel, popcorn, barbeque sauce & charred corn bon bon*

Ladies who shoot their lunch Chardonnay, Australia 125ml £7.95

Sea Bream Fillet £7.50

*Red & golden beets, smoked bacon aioli, apple & mustard remoulade, black truffle shavings*

Are you Game Pinot Noir, Australia 125ml £4.95

Sea Trout Escabeche £7.00

*Pak choi, pickled cucumber, carrot, radish & coriander, red onion gel, red pepper coulis*

Tooma River Reserve Shiraz, South Eastern Australia 125ml £4.80

Truffle Ravioli £10.50

*Buffalo Mozzarella, shaved Summer Truffle Parmesan Butter, Sautéed Wild mushrooms, Truffle oil & Chive sticks (v)*

Rioja Réserve Marques De Riscal 125ml £7.90

Cambridge Asparagus £9.00

*Char grilled Asparagus, 48month Bellota Iberico Ham, Saffron aioli, Broad beans & Parisienne Potato*

Pinot Grigio Grave del Friuli, Ponte del Diavolo, - 125ml £5.00

Lambs Liver Parfait £7.00

*Topped with rosemary butter, cherry chutney, citrus brioche muffin, steeped gooseberries & spring leaves*

Chablis, Laroche, *Burgundy* – France 125ml £7.00

09/05 /17 All dishes are subject to change at anytime.

AA  Rosettes – for culinary excellence

Some dishes may contain nuts or traces of nut oils. 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 without deductions.

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

## Mains

Macha Tea Monkfish £29.00

*Pan fried East Coast Monkfish tail rolled in Macha Tea, Caramelised Baby Carrots, Sweet Potato cake, Dill sponge, Carrot puree & Macha Tea gel*

Viognier, Mas La Chevaliere, France 125ml France £5.50

Rendez vous Riesling £38.00

*Seared Halibut, poached Razor clam & Mussels, Basil puree & Mash. Dulse and Laitue Seaweed with a Flinty Riesling butter Sauce*

Soave Classico, Veneto, Italy 125ml £4.00

Pork Tenderloin £26.00

*Bubble & squeak croquette, black pudding, pork pie sauce, salt baked pine apple, buttered baby spinach, apple gel*

Ana, Sauvignon Blanc, New Zealand 125ml £5.50

Denham Venison £32.00

*Seared loin Fillet of Venison, Purple Vitatlotte potatoes, Chestnut Mushrooms, Winter Kale, baby Turnips, Truffle shavings & Port wine jus*

Brouilly Chateau de Pierreux, Beaujolais 125ml £6.45

Beef Fillet & Morels £39.00

*32day aged Beef fillet, Potato turrets, Sautéed Spinach, Forest mushrooms & Morel sauce, Shaved Truffle*

Are you Game Pinot Noir Victoria Australia 125ml £4.95

Spinach & Tarragon Rosti

£20.00

*Quinoa, Sea Asparagus, Salt Baked Beetroot, Celeriac & Butternut puree, Parsley Sponge, Wild Mushrooms & Onion Seed Glass (v)*

Chablis, Laroche, *Burgundy*, France 125ml £7.00

## Desserts

Blackberry Braille £9.50

*Blackberry Bavoires with Cassis Jelly, Fennel & Ginger base, Lime and Violet macaron, fresh Blackberries, Blackberry & Liquorish sorbet, with Black Jack Braille.*

La Brouette Rose, VDP – France 125ml £3.70

Retro- Roll £8.75

*Pistachio & Cherry Arctic Roll, Pistachio and Almond Nougatine, Peach puree crispy and Jelly, white chocolate crumb.*

Ana, Sauvignon Blanc, New Zealand 125ml £5.50

Apple and Pears with

Rosy Lee gel £10.00

*Vanilla parfait filled with Calvados caramel, robed in Apple gel, with a Ginger staircase and Tea gel, Thyme Poached Pear filled with Honey Cremeux.*

Chablis, Laroche, *Burgundy* – France 125ml £7.00

Terra “Cotta Pot” £10.50

*Carrot, ginger & Cumin infused Panna Cotta, Cola jelly, strawberry mushrooms, chocolate & honeycomb soil popping candy with a chocolate snail.*

Sancerre Rosé Domaine Tissier, *Loire* – France 125ml £7.70

The Newmarket Gin Fondant

£10.00

*Juniper infused Chocolate fondant, white chocolate soil, Seville orange & Horseradish sorbet, Devils Dyke Orchid gel with the “Newmarket Stripe” racing colours in coulis. This dish includes the botanical essences of The Newmarket Gin.*

Château Mayne-Graves, *Bordeaux* – France £5.00

Yuzu Tart £8.50

*Sharp Citrus Japanese Yuzu on a sweet paste base, Italian Meringue, Blueberry gel, Thai Basil with Blueberry & ginger sorbet*

Chamuyo Malbec, *Mendoza* – Argentina 125ml £4.25

Cheese Plate £10.00

*Quince & walnut jelly, biscuits, celery shavings, grapes, celery cress*

Rioja Réserve Marques De Riscal 125ml £7.90