

Squires

Sunday Lunch Menu

Clam & Chorizo Chowder
Dates, Radish, Baron Bigod Toastie

Baked butternut Gnocchi
Vine Tomatoes, Burnt Parmesan & Pesto Cheese Cake

Duck Mousse “Old Fashioned”
Pastry Ash, Orange Snow, Smoke Essence, Duck Liver Parfait

Roast Sirloin of grass fed Beef & Yorkshire Pudding
Roast Potatoes, seasonal vegetables, Thyme Gravy

Roast Loin of Suffolk Pork
Roast Potatoes, Apple Compote, Crackling & Cider Apple Sauce

Billingsgate Red Mullet
Steamed Fillets, Red Mullet Crisp, Fried Belly, Poached Shallot, Turned New Potato & Caviar

Fruits of the Earth
Baked Potato Puree, Mushroom soil, Turnips, Toffee Carrot, Nasturtium, Onion Bristle


Warm Marmalade Glazed Bread & Butter Pudding
Orange Anglaise, White Chocolate Ice Cream

Lemon & Blueberry Cheese Cake
Lemon Curd, Blueberry Gel, Candied Blueberries

Elderflower Crème Brulee Tart
Strawberry Textures, Strawberry Gel, Strawberry Sorbet, Strawberry Crisps

. 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 the 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.

18/11/18 All dishes are subject to change at anytime

 Rosettes – for culinary excellence