

Squires

Sunday Lunch Menu

Green Vegetable Veloute
Charred Fennel

Smoked Salmon
Lemon Crème Fraiche, Prawn Salad, Granary Bread

Bacon & Mushroom Bourguignon
Herb Mash

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

Roast Leg of Lamb
Fondant Potato, Purple Broccoli, Redcurrant & Mint Gravy

Herb Crusted Salmon fillet
Crushed, New Potatoes, Sautéed Savoy, Brown Shrimp Butter

Forest Mushroom & Rocket Risotto
Garlic & Herb Baked Mushrooms, Crispy Hens Egg

Spotted Dick
Golden Raisins & Custard

Milk Chocolate & Orange Tart
Orange Curd, White Chocolate Ice Cream

Pineapple & Coconut Parfait
Mango Gel, Pineapple Crisps, Sugared Coconut

. 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.