

Squires

Sunday Lunch Menu

Roasted Carrot & Cumin Soup
Carrot crisps, Coriander Crème Fraiche

Braised Pork Belly Terrine
Apple Gel, Pickled Red Cabbage, Bacon jam, Crackling

Tuna Carpaccio
Tonka Bean, Wasabi Mayo, Mango Gel, Frisse

Roast Sirloin of Grass-fed Beef & Yorkshire Pudding
Roast Potatoes, Seasonal vegetables, Thyme Gravy

Roast Leg of Suffolk Lamb
Smoked Garlic Mash, sautéed Kale, Redcurrant Jus, Mint Sauce

Hot Cuttlefish Terrine
Cauliflower, Prosciutto, Sauce Nero, Tomato & Garlic Puree

Pumpkin Ragu
Pickled Pumpkin, Pumpkin Puree, Smoked Ricotta

Blood Orange Panna cotta
Chocolate Shards, White Chocolate Ice Cream

Peanut Butter Parfait
Strawberry Jelly, Strawberries, Caramelized Brioche

Apple Cake
Granny Smith Gel, Apple Crisp, Lemon Sorbet

. 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.
3/03/19 *All dishes are subject to change at anytime*