

Squires

Sunday Lunch Menu

Classic Borscht Soup
Beef Tartare & Candied Beetroot

Twice Baked Suffolk Blue cheese Souffle
Smoked Haddock & Crispy Bacon Lardons

Bruschetta of Yellow Cherry & Beef Tomato
Mozzarella, Basil Pesto

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

Rosemary studded Roast Leg of Suffolk Lamb
Smoked Garlic Mash, Spring Greens, Redcurrant Jus

Pan roasted Barramundi
Dressed Native Oyster, Yellow Courgette & Saffron

Sautéed Gnocchi
Roasted Red Pepper, Tomato, Rocket, Aged Parmesan

Cappuccino Crème Brulee
Mini Cookies, Cantucci Crunch

Lime Eton Mess
Lime Curd, Meringue, Chantilly & Strawberry Ice Cream

Double Chocolate Mousse
Orange Sorbet, Hazelnut Praline

. 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.

14/04/19 *All dishes are subject to change at anytime*