

Squires

Fathers Day

Cream of Cauliflower Soup
Stilton Arancini, Roasted Cauliflower

Smoked Duck & Confit Duck bon bon
Cherries, Orange Gel, Frisse, Pickled Baby Veg

Beetroot Cured Salmon
Avocado Salsa, Mustard pickled Cucumber, Coriander Oil

Roast Beef Rib Eye & Yorkshire Pudding
Roast Potatoes, seasonal vegetables, Thyme Gravy

Black pudding & Apple stuffed Pork Loin Chop
Fondant Potato, Creamed Leeks, Aspall Cyder jus

Pan seared Bass Fillet, Nobashi Prawn Tempura
Saffron New Potatoes, Tender stem Broccoli, Mussel Chowder

Cambridge Asparagus Risotto
Glazed Suffolk Gold, Cavalo Nero, Broad Bean Salsa

Blackberry Crème Brulee
Sugar Puff Pastry Tuille, Wickhambrook Honey, Blueberry Sorbet

Warm Salted Caramel Brownie
Double Chocolate Sauce, White Chocolate Ice cream

Sticky Toffee Stilton
Toffee Sauce, Tonka Bean Ice Cream

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.