

Squires

Sunday Lunch Menu

St. George's Mushroom Veloute (v)
Bulls Blood & Thyme Oil

Prosecco Chicken & Parmesan Risotto
Crispy Bacon, White Wine Gel

Breaded Monkfish Cheek
Boudin Noir Crumb, Textures of Mango & Crispy Potato

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

Roast Loin of Suffolk Pork
Crackling Mash, Sautéed Spring Greens, Cider Apple Cream

Seared Seatrout Fillet
Bulgur Wheat, Chickpeas, Quinoa, Pomegranate, Pistachios, Feta

Crispy Moroccan Spiced Falafel (v)
Lentils in a Tomato & Vegetable Sauce, Sultanas, Fresh Chili

Pear and Ginger Cheese Cake
Caramelized Pears, Ginger nut Crumb, Honeycomb Ice Cream

Chocolate Ganache
Salted Caramel Cream, Caramelized Puff Pastry

Summer Berries with Oat & Nut Crumble
Vanilla Anglaise, Orange 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.
12/05/19 All dishes are subject to change at anytime