

Squires

Sunday Lunch Menu

Teriyaki Cured Salmon
Wasabi Asian Slaw Served in a Steam Bao Bun

Oxtail Soup
Sage & Onion Sausage Croquette

Potato Terrine (v)
Creamed Spinach, Herb Oil

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

Roast Loin of Suffolk Pork with Sage & Onion Stuffing
Roast Potatoes, Creamed Leeks, Apple compote, Cyder Jus

Herb Crusted Cod Fillet with Crispy Whitebait
Chive Crushed New Potatoes, Mussel Sauce, Fine Beans & Shallot

Roasted Garlic, Parsley & Wild Mushroom Pithivier (v)
Ratatouille, Sautéed Spinach, Baby Carrots

Deconstructed Key Lime Pie
Lime Curd, Biscuit Crumble, Chantilly Cream, Lime Meringues

Cappuccino Crème Brûlée
Mini Chocolate Cookies, Cinnamon Crunch

White Chocolate Panna Cotta
Dark Chocolate Sauce, Mixed Berry Compote & Chocolate 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.

08/09/19 *All dishes are subject to change at anytime*