

# Squires

## Sunday Lunch Menu

Mediterranean Soup (v)

Red Pepper, Aubergine, Courgette, Red Pepper Oil

Confit Red Onion & Potato Salad

Garlic & Thyme Corn Fed Chicken, Parma Ham Crisp

Beetroot & Horseradish Risotto

Smoked Mackerel Fish Cake

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Roast Sirloin of Grass-fed Beef & Yorkshire Pudding

Roast Potatoes, Swede Puree, Seasonal vegetables, Thyme Gravy

Roast Leg of Abbey Farm Lamb

Roast Potatoes, Creamed Leeks, Roasted Vegetables, Redcurrant Jus

Pan Seared Gurnard Fillet

Langoustine, Herb Risotto, Squid Ink Tuille, Samphire, Sea Purslane

Panisse Chips(v)

Charred Roscoff Onions, Corn, Avocado, Cauliflower Florets

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70% Dark Chocolate & Caramel Terrine

Chocolate Soil, Hazelnuts, Banana Gel, Banana Ice Cream

Sloe Gin, Blackberry Jelly

Mixed Berry Gel, Macerated Blackberries, Apple & Elderflower Sorbet

Passionfruit & Ginger Cheesecake

Ginger Sable Biscuit, Mascarpone 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.