

# Squires

## Dessert Menu

<b>Cheese Plate</b>	£9.95
<i>Quince &amp; walnut jelly, biscuits, celery shavings, grapes, celery cress</i>	
<b>The Newmarket Gin Fondant</b>	£9.95
<i>Rich Chocolate Fondant, Newmarket Gin Ice Cream. This dish includes the botanical essences of The Newmarket Gin.</i>	
<b>Apricot Crème Brûlée</b>	£8.25
<i>Caramelised Puff Pastry Palmier, Blueberry Sorbet</i>	
<b>Affogato Rich Vanilla Ice cream</b>	£7.50
<i>with a shot of Espresso and Cantucci biscuits</i>	
<b>Sticky Toffee Pudding</b>	£8.25
<i>Salted Caramel Sauce, Tonka Ice Cream</i>	
<b>White Chocolate mousse</b>	£8.50
<i>70% Dark Chocolate Shell, Honeycomb, Raspberry Sorbet</i>	
<b>Selection of Ice Creams &amp; Sorbet</b>	£7.50

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.

17/08/20 All dishes are subject to change at anytime