

Squires Sunday Lunch Menu

STARTERS

Carrot & Corriander Soup (v)

Crispy Onion

Smoked Mackerel Mousse

Garlic Crostini, Pickled Carrot, Chilli & Herb Salad

Parma Ham, Blow Torched Goats cheese

Fig, Salad, Onion Jam, Sour Dough

MAINS

Roast Sirloin of Grass-fed Beef & Yorkshire Pudding

Duck Fat Roast Potatoes, Swede Puree, Seasonal vegetables, Thyme Gravy

24hr Roast Suffolk Pork Belly

Garlic Mash, Creamed Leeks, Seasonal vegetables & Cider Sauce

Grilled Haddock Fillet

Curried Carrot Puree, Spinach, New Potatoes, Chickpeas, Onion Bhaji Scraps

Wild Mushroom, Artichoke & Asparagus Open Lasagne (v)

Rocket Pesto, Extra Virgin Olive Oil

DESSERT

Banana Textures

Banana Cake, Caramelised Banana, Chantilly, Chocolate Sauce & Ice Cream

Peanut Butter Parfait

Strawberry Jam, Strawberries & Strawberry Ice Cream

Tiramisu

Espresso & French Meringue

One course, £22.00

Two courses, £26.00

Three courses, £30.00

Tea, coffee & petit fours £3.95

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.