Squires
RESTAURANT

Set Lunch Menu | October

Chicory, Goat's Cheese, Pear & Walnut Salad
(dairy, nuts, sulphites)

Cured Trout, Apple, Compressed Kohlrabi, Creme Fraiche
(dairy, celery)

Crispy Lamb Sweetbreads, Black Garlic & Pickled Shallots
(gluten, egg, sulphites)

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6 oz Flat Iron Steak, Chimichurri & Fries
(sulphites)

Pan Fried Sea Bream, Warm Potato Salad, Salsa Verde
(fish, dairy, sulphites)

Parsley Risotto, Pickled Shiitake Mushrooms, Mustard Seeds
(dairy, sulphites, mustard)

Peach Melba, Chantilly, Raspberry Gel, Macaron Crumb & Vanilla Ice Cream
(dairy, egg, nuts)

Chocolate Brownie, Chocolate Sauce, Honey & Caramel Ice Cream
(gluten, dairy, egg, soya)

Selection of Ice Creams & Sorbets
(dairy)

£25.00 Two Courses
£31.00 Three Courses

Tea, Coffee & Petit Fours £4.50

All the dishes on the menu are inclusive of VAT.
A 12.5% discretionary service charge is added to all bills. Gratuities are paid directly to all the hotel staff without deductions.
If you have a food allergy, intolerance, or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen
Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.