Squires
& ROXANA BAR

Snacks

House Bread (V) £6
with Chicken Butter *(gluten, dairy)*

Newmarket Cocktail Sausages £6
Honey Mustard *(sulphites, gluten, mustard)*

Merguez & Manchego Cheese Croquette £8
Ajo Blanco, Chilli Salsa *(gluten, dairy, nuts, egg)*

Padron Peppers £8
Garlic, Chilli & Parmesan *(mustard, dairy, sulphites, egg)*

Small Plates

Soup of the Day £10
Served with Crouton and Crusty Bread *(gluten, celery, mustard, sulphites)*

Newmarket Pork Sausage Roll £8
Brown Sauce *(gluten, dairy, mustard, sulphites, egg)*

Mackerel Pate £13
Cucumber, Pickled Red Onions & Sourdough *(fish, dairy, gluten, sulphites)*

Smoked Ham Hock Terrine £13
Piccalilli & Focaccia Croute *(gluten, sulphites, mustard,)*

Autumn Squash Salad (VG) £12
Pomegranate, Pickles & Balsamic Vinegar *(nuts, sulphites)*

Mains

Fish & Chips £23
Crushed Peas, Tartare Sauce & Bedford Lodge Chips *(gluten, egg, sulphites, fish)*

Beef Burger £22
Bacon, Cheese, Burger Sauce, Fries *(gluten, dairy, egg)*

Buttermilk Chicken Burger £22
Sriracha & Sesame Sauce, Pickled Cabbage Slaw, Fries *(sesame, gluten, sulphites, egg, soya, dairy)*

Thai Green Curry £19
Red Pepper, Green Beans, Sugar Snap Peas, Jasmin Rice & Som Tam *(fish, sulphites)*
With Chicken £24

Cumberland Curl Sausage £20
Braised Red Cabbage, Mash, Crispy Onions & Onion Gravy *(gluten, dairy, celery, sulphites)*

Classic Caesar Salad £19
Anchovies, Croutons, *(gluten, fish, dairy)*
With Chicken £24
With Smoked Salmon £24

Suffolk Grass Fed Home Farm Beef, Dry Aged for 35 Days
All served with Green Tomato Chutney & King Oyster Mushroom & Bedford Lodge Chips or Fries

8oz Fillet £46
10oz Sirloin £44

Peppercorn Sauce, Béarnaise Sauce, Sauce Diane £5
(milk, egg, fish, barley, sulphites)

‘Pie and a Pint’

Pie and a Pint £30
Braised Venison, Smoked Bacon & Chestnut Mushroom Pie, Mash, Broccoli & Gravy
accompanied with a pint of draught beer of your choosing.
(gluten, sulphites, dairy, egg, celery)

‘Fizz & Chip Fridays’

Fizz & Chips £34
Battered Fish, Crushed Pea, Tartare, Bedford Lodge Chips
served with a glass of Billecart Salmon Champagne
(gluten, egg, fish)

Sides

Duck Fat & Rosemary Fries *(egg, milk)* (V) £6
Truffle & Parmesan Chips *(egg, dairy)* (V) £8
Bedford Lodge Chips (V) £6
Bitter Leaf Salad, Pickles & House Dressing *(sulphites,* (V) £6
Onion Rings, Vinegar, Salt *(sulphites, gluten)* (V) £6
Mac & Cheese, Crispy Onions *(gluten, dairy)* (V) £7
Invisible Chips £5
This is a donation to our chosen charity for the hotel.

Sandwiches

All Served with Salad & Salted Crisps - Available until 6:00pm

Croque Monsieur, Cheese, Ham & Rarebit £13
(gluten, dairy, mustard, egg)
Coronation Chicken, Baby Gem £12
(gluten, dairy, nuts, mustard, egg)
Smoked Salmon, Pickled Cucumber, Lemon & Dill Mascarpone £12
(dairy, gluten, fish, mustard, sulphites)
Beef, Pickled Red Onions, Horseradish, & Rocket £14
(dairy, gluten, egg, mustard)
Egg Mayonnaise, Chive & Watercress (V) £11
(gluten, dairy, egg, mustard)

On a choice of Freshly Baked White or Brown Bloomer Bread. Served with Salted Crisps, Seasonal Mixed Leaf Salad

Squires & ROXANA BAR

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.