

Nibbles

Marinated Olives (V) £6

Homemade Bread Selection (V) £6

with Flavoured Butter (*gluten, dairy*)

Starters

Soup of the Day £10

Served with Warm Bread (*gluten, dairy*)

Pan Seared Scallops £18

Crab, Jerusalem Artichoke Puree, Blood Orange Gel and Segments, Micro Fennel, Artichoke Crisps and Wild Garlic Oil (*dairy, molluscs, crustaceans, sulphates*)

Suffolk Cured Ham, Crispy Duck Egg £14

Free Range Cured Ham, Crispy Duck Egg, Truffle Hash Brown, Chorizo Oil (*gluten, eggs*)

Maldon Sea Salt Baked Beets £12

Vegan Feta Mousse, Maple, Granola (*gluten*)

Sutton Hoo Chicken & Black Pudding Terrine £14

Apple, Piccalilli & Toasted Hazelnut Crumb, Garden Herbs (*nuts, dairy*)

Norfolk Portwood Farmed Asparagus £14

Citrus Yogurt with Grapefruit, Orange & Lime Segments, Fresh Mint, Dill & Chives (*dairy*)

Mains

Pork Belly £28

Dauphinoise, Tenderstem Broccoli, Baby Apple, Apple Puree, Rosemary & Calvados Split Cream Sauce (*dairy*)

Suffolk Lamb Rump & Mint Crusted Cutlet £38

Courgette, Basil Puree, Grilled Baby Gem, Asparagus, Fondant Potato & Garlic Lamb Jus (*dairy, mustard, sulphates*)

Maze-Fed Chicken £29

Roast Supreme, Thigh Ballontine & Confit Leg in Savoy Cabbage, Crispy Potato Galette & Seasonal Green Vegetables, Roast Chicken Juices (*sulphites, dairy, egg*)

Powers Grass Fed Smoked Blade of Beef £32

Sweet Potato, Baby Onions, Smoked Cheese & Truffle Pomme Puree, Smoked Beef Jus (*dairy*)

Gnocchi £26

Pan Fried with Grilled Vegetables, Pesto and Broccoli (*gluten, dairy*)

Cornish Sole £36

Sea Vegetables, New Potatoes, Lemon and Capers Butter Sauce (*fish, gluten, dairy*)

Pearl Barley Risotto £26

Wild Mushroom, Truffle, Leek, Parmesan Crisp (*gluten, dairy*)

Suffolk Grass Fed Home Farm Beef, Dry Aged for 35 days
Served with Bedford Lodge Chips or Skin on Fries. Air Dried Plum Tomato and Slow Roasted Garlic,
Portabella Mushroom

12oz Ribeye on the Bone £56

8oz Fillet £44

18oz Chateaubriand £110

Peppercorn, Bearnaise Sauce or Bone Marrow & Garlic Butter (*eggs, dairy, sulphates*) £5

Sides

Skinny Fries (V) £6

Truffle & Parmesan Chips (*dairy*) (V) £8

Hand Cut Chips (V) £6

Mixed Leaf Salad & House Dressing (V) £6

Seasonal Vegetable Selection (*dairy*) (V) £6

Minted New Potatoes (*dairy*) (V) £6

Tenderstem Broccoli, Chilli & Lemon Butter (*dairy*) (V) £6

Cider Battered Onion Rings (*gluten*) £6

Mac & Cheese (*gluten, dairy*) £6

Invisible Chips £5

This is a donation to our chosen charity for the hotel.



Squires
RESTAURANT

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.