Squires
RESTAURANT

Snacks

Nocellara Olives (V) £6

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

Achill Island Oysters, Mignonette, Tabasco & Lemon - £22 for 4
(molluscs, sulphites)

Starters

King Scallop Carpaccio, Compressed Plum, Blackberries, Lemon Olive Oil £18
(sulphites, molluscs)

Steak Tartare, Egg Yolk Puree, Croute £15
(gluten, celery, egg, soya, mustard, sulphites, fish)

Sweetcorn Velouté, Mushroom Ravioli & Chilli (V) £14
(gluten, egg, milk)

Duck Terrine, Confit leg, Smoked Breast, Foie Gras, Spiced Apple Chutney & Brioche £15
(celery, gluten, egg, milk, sulphites)

Summer Squash Salad, Pine Nuts, Pomegranate, Salsa Verde (VG) £12
(nuts, sulphites)

Mains

Stone Bass £36
Bouillabaisse, Brown Shrimp, Pink Fir Potato & Samphire *(crustaceans, celery, molluscs, fish, milk)*

Celeriac Risotto (V) £26
Suffolk Blue & White Truffle *(celery, mustard, milk)*

Roasted Lamb Cannon £38
Shepherd's Pie, Burnt Butter Broccoli & Jus *(celery, sulphites, milk)*

Dingley Dell Pork £34
Burnt Apple, Hispi Cabbage, Cheese & Onion Croquette Jus *(milk, gluten, sulphites)*

Monkfish £38
Chicken Butter Sauce, Pancetta, Baby Onions & Spinach *(fish, celery, milk, mustard, soya, sulphites)*

Grill

35-day Dry-Aged Steaks
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)

1kg Cote de Boeuf to share £120
Green Tomato Ketchup, King Oyster Mushroom, Bitter Leaf Salad, Choice of two sauces & Bedford Lodge Chips or Fries
(milk, sulphites, mustard, fish barley)

Sides

Duck Fat & Rosemary Fries *(milk, egg)* (V) £6
Bedford Lodge Chips (V) £6
Bitter Leaf Salad, Pickles & House Dressing *(sulphites)* (V) £6
Seasonal Greens *(milk)* (V) £6
Tender stem Broccoli, Chilli & Lemon Butter *(milk)* (V) £6
Invisible Chips £5
This is a donation to our chosen charity for the hotel.

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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.