

Squires

Celebrating Indian Week
18th to 24th of May 2016

Bombay Potato Soup
Crisp Shallot Rings Coriander oil

Beef & Lentil Samosa
Tandoori Spices, Mango, Raita Dip, Coriander Cress

Onion & Chick Pea Bhaji
Tomato, Coriander, Curry Oil, Natural Yogurt

Rogan Josh Spiced Monkfish
Tomato Chutney, Bombay Potato, Mango Gel and Tomato Foam

Chicken Makhani
Pan Fried seasoned Chicken Breast, Boiled Rice & Creamy Makhani Sauce

Vegetable Jalfrezi
Cumin & Coriander White Rice (v)

Cardamom Cheesecake
Mango and Lime Concasse, Mango Gel, Lime Crisps

Pistachio Kulfi
Pistachio Sponge, Candied Pistachios, Pomegranate Gel, Pomegranate Seeds

Gulab jamun
Saffron Ice Cream, Toasted Almonds

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.