

# Squires

## Great British Food Celebration

“Classics from the Local area”

Cream of Cauliflower soup

*Stilton Croutons*

Suffolk Ham Hock Terrine

*Coleman's Mustard Pickled Vegetables, Sour Dough Bread*

Chapel & Swan Oak Smoked Salmon

*Shallots, capers, lemon, dill & cream cheese*

Salted Baked Norfolk Beetroot & Suffolk Goats Cheese

*Garden peas, radishes, Norfolk Lavender honey dressing*

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Adnams Beer Battered East Coast Haddock & Chips

*Mushy peas, lemon, tartare sauce*

Newmarket Toad in the Hole

*Mash potato, Fine beans & Onion Gravy*

Roast Suffolk Pork Loin & Apple Compote

*Sage crushed new potatoes, braised savoy cabbage, Aspall cyder sauce*

Pan Fried Bubble & Squeak Cake

*Truffle infused Hollandaise, poached hens egg, Broad Beans, Shallot puree (v)*

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Bread & Butter Pudding

*Whiskey soaked Raisins, brown sugar glaze, rich double cream custard*

Blackberry & Apple Crumble Tart

*Vanilla ice cream*

Classic Sherry Trifle

*Sherry soaked sponge, fruits, jelly, set custard, whipped cream*

Selection of English Cheese

*Grapes, biscuits, celery shavings, ale chutney*

Some dishes may contain nuts or traces of nut oils.

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 staff.

If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before ordering your meal.