

Squires

A Celebration of Great British Apples

Cream of Parsnip & Apple soup

Parsnip & Apple crisps

Suffolk Pork Shoulder Terrine

Apple & Sultana Chutney, Sour Dough Bread

Salted Baked Norfolk Beetroot, Cox Apples & Suffolk Goats Cheese

Grain Mustard and Honey dressing, Pea shoot salad

Gloucester Old spot Pork “n” Apple Sausages

Shallot Mash, Minted Peas, Sage gravy

Pan seared Sea Bream

Sage crushed new potatoes, Turned Apples, braised savoy cabbage, Aspall cyder sauce

Pan Fried Bubble & Squeak Cake

Apple infused Hollandaise, poached hens egg, Broad Beans, Apple gel (v)

Bread & Butter Pudding

Cider soaked Raisins, brown sugar glaze, rich double cream custard

Blackberry & Bramley Apple Crumble Tart

Vanilla ice cream

Apple Tart Tartin

Milk Ice cream & Apple Foam

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.

20th to 22nd /10/17 *All dishes are subject to change at anytime.*

AA 🌸🌸 Rosettes – for culinary excellence