

# Squires

## A Celebration of British Food & Drink

18<sup>th</sup> to 24<sup>th</sup> April 2018

Cauliflower Cheese Soup  
Cheesy Leeks on Toast (v)

Suffolk Venison brioche pudding  
Sautéed Wild mushrooms, Kale, Port wine jus

Potted Shrimp & Smoked Haddock mousse  
Tarragon gel, Round lettuce & Pickled Radish

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Pan fried Cod fillet, Beer Battered Scampi  
Triple cooked Jenga Chips, Malt vinegar gel, Crushed Pea's & Tartare Sauce

Gressingham Duck  
Seared Breast & Confit Leg, Quince gel, Braised Red cabbage, Dauphinoise  
Potato

Bubble & Squeak Potato Cakes  
Creamed Leeks, Carrot Chips, sautéed Spinach, tomato Hollandaise (v)

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Rhubarb Crumble  
Hazelnut crumble, Vanilla Ice cream & Custard

Orange Blossom & Almond Milk Blanc Mange  
Spiced Shortbread, Aspalls Cider Apples & Pears

Banoffee Pie  
Caramelised Banana & Tropical fruit, Clotted Cream Ice Cream

Main Course	£22.00
Two Courses	£26.00
Three Courses	£30.00
Tea, Coffee & Petit Fours	£3.50

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.