

Squires Restaurant Menu

Starters

Chicken Liver Parfait £12.50

Shallot Marmalade, Roast Onion Puree, Leek Ash, Puff Pastry Crumbs, Brioche

Roasted Courgette & Garlic Soup (v) £9.50

Pickled Fennel Shavings, Red Pesto, Viola

Pan Seared King Scallops £12.00

Curried Parsnip Puree, Parsnip Crisp, Pomegranate, Watercress

Main Courses

Pork Tomahawk Chop 10oz £29.00

Served with Hand Cut Chips, Grilled Mushroom Vine Cherry Tomatoes, Pea shoot Salad.

Prime Aged Fillet Steak 8oz £41.00

Served with Hand Cut Chips, Grilled Mushroom Vine Cherry Tomatoes, Pea shoot Salad.

Béarnaise/Garlic Butter £4.50

Suffolk Cider Battered Fish & Hand Cut Chips £21.50

Bedford Lodge Peas, Warm Tartare Sauce

Pan Seared Gressingham Duck Breast £30.00

Beef Dripping Fondant, Braised Red Cabbage, Orange & Star Anise Jus

Hasselback Sweet Potato £18.50 (v)

*Stuffed with Baron-Bigod Cheese & Basil Leaves, Jerusalem Artichoke Puree, Baby Spinach
Finished with Grated Truffle & Pecorino*

Side Orders

Hand Cut Chips or Fresh French Fries £4.50

Seasonal Mixed Vegetables £5.50

Cider Battered Onion Rings £5.50

Tenderstem Broccoli, Satay, Chilli nuts £6.50

Halloumi Fries, Basil & Lime Mayo, Jalapeno Ketchup £8.50

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.