

Squires Sunday Lunch Menu

STARTERS

Salt Hake Fritters

Sun Dried Tomato Ailoi, Basil Oil, Roasted Cherry Tomatoes

Korean Pulled Pork

Asian Slaw, Soy, Honey, Toasted Sesame, Crispy Rice Noodles

Carrot & Orange Soup (v)

Carrot Crisps, Carrot Tops, Carrot Cake Crumb

MAINS

Roast Sirloin of Grass-fed Beef & Yorkshire Pudding

Duck Fat Roast Potatoes, Swede Puree, Seasonal vegetables, Thyme Gravy

Roasted Rolled Leg of Lamb, Studded with Rosemary & Garlic

Roast Potatoes, Swede Puree, Carrot, Parsnip, Minted Gravy

Pan Seared Fillet of Seabass

Herb Mash, Fine Beans, Warm Tartar Sauce

Truffle & Porcini Mushroom Risotto (v)

Pea Shoot Salad

DESSERT

Cappuccino Crème Brûlée

Mini Cookies, Vanilla Ice Cream

Bailey's Mousse

Brownie Pieces, Baileys Ganache, Chocolate Soil, White Chocolate Ice Cream

Steamed Treacle Sponge

Fresh Custard, Berry Compote, Vanilla Tuille

One course, £22.00

Two courses, £26.00

Three courses, £30.00

Tea, coffee & petit fours £3.95

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.