

Squires Restaurant Menu



Small plates

Free range pork croquettes kimchi kewpie mayonnaise	£5
Beef dripping potatoes burnt onions reggiano parmigiano	£5
Beetroot aranchini cashew cheese (VE)	£5
Chapel and swan smoked salmon crumpet cucumber emulsion caviar	£6

Starters

Line caught mackerel granny smith buttermilk toasted rye	£9
Rabbit, duck liver and pork terrine prune ketchup radish	£12
Goats cheese canoli bbq pineapple piquillo pepper	£8
Acorn squash veloute tahini kale crisps maple syrup (VE)	£9
Tandoori carrots labneh wild rice (VE)	£9

Main Courses

Aged longhorn beef onions bone marrow crumbs Barolo	£26
Loch Duart salmon sea vegetables Kohlrabi crab dashi yuzu	£23
Cauliflower almond croquette sauerkraut (VE)	£22
Sutton hoo chicken charred leeks girolles black truffle	£25
Bourride of Hake fennel saffron mussels	£25

Grilled

Centre cut 8oz Fillet steak	£41
Dry aged Sirloin	£35
<i>Served with hand cut chips / vine tomatoes / mushroom / peppercorn or bearnaise sauce</i>	

Shared (based on two people sharing)

Chateaubriand vine tomatoes mushroom hand cut chips Bordelaise sauce	£70
Autumn lamb saddle Shoulder and bean braise confit carrots	£75
<i>(Please allow 20 minutes cooking time)</i>	

Side Orders

Hand Cut Chips or Fresh French Fries	£4
Seasonal Mixed Vegetables	£4
Cider Battered Onion Rings	£5
Winter greens Satay Chilli Nuts	£4
Roast new potatoes thyme Maldon salt	£4
Mixed leaf salad	£4

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.