

Squires Sunday Lunch Menu

Starters

Carrot & Coriander Soup | Coriander Oil | (VE)

Mackerel | Sourdough | Cucumber

Smoked Partridge | Poached Pear | Walnuts

Mains

Roast Sirloin Beef | Roast Potatoes | Yorkshire Pudding | Thyme Gravy

Roast Loin of Pork | Roast Potatoes | Crackling | Apple Compote | Cider Sauce

Seared Seabass | Samphire | Baby Turnip | Mussel Cream | Dill

Truffled Salsify | Almond & Cauliflower Puree | Torched Leek | Enoki (VE)

Desserts

Passionfruit Crème Brûlée | Raspberry Salsa | Blueberry Sorbet | Tuille Biscuit

Pumpkin Pie | Vanilla Mascarpone | Ginger Crumb | Vanilla ice Cream

Chocolate & Hazelnut Delice | Chocolate Soil | Cappuccino Ice Cream

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.