

Squires Lunch Menu

Served 12 – 2.30pm (Wednesday – Saturday)

Snacks

Buttermilk Fried Cauliflower “KFC” (V) £5

Korean BBQ Sauce and Mission Spice *(Gluten, Milk, Soya, Sulphites)*

Beef Dripping Potato £6

Burnt Onions, Parmigiano Reggiano and Black Truffle *(Sulphites, Milk)*

Cheese and Onion Arancini £6

HP Sauce *(Gluten, Mustard, Sulphites, Egg, Fish)*

Sliced Suffolk Coppa £6

Early Harvest Olive Oil *(Sulphites)*

Starters

Creamed Cauliflower Soup (V)

Stilton and Sourdough Croutons *(Gluten, Milk)*

Croque Madame

Smoked Ham, Sauce Mornay and a Fried Hens Egg *(Sulphites, Milk, Gluten, Mustard, Egg)*

Salmon Scotch Egg

Kimchi slaw *(Gluten, Soy, Sesame, Egg, Milk, Fish)*

Main courses

Lamb Rump

Wild garlic gratin potato, Charred Leek and lamb jus *(Egg, Gluten, Milk)*

Skrei Cod

Haricot beans, Chive Cream Sauce and Sea Herbs *(Fish, Egg, Milk)*

Hispi Cabbage (V)

Celeriac Puree, Ash Rolled Goats Cheese, Granny Smith Apple and Walnuts *(Celery, Milk, Nuts (Walnut))*

Desserts

Sticky Toffee Pudding (V)

Caramel Sauce, Tonka Bean Ice Cream and Ginger Crumb *(Gluten, Egg, Milk)*

Milk Chocolate Pannacotta, Banana Caramel and Hazelnut Ice Cream (V)

Banana caramel and hazelnut ice cream *(Milk, Soya, Egg, Nuts (hazelnut))*

Selection of Ice Cream & Sorbet (V)

(Gluten, Egg, Milk)

2 courses - £22

3 courses - £29

Hand Cut Chips or Fresh French Fries *(V) (Gluten) £4*

Malt Roasted Carrots, Vadouvan *(V) (Gluten, Milk) £4*

Cider Battered Onion Rings *(V) (Gluten) £5*

New Potatoes, Herb Butter, Smoked Maldon Salt *(V) (Milk) £4*

Fine Beans, Shallot Butter *(V) (Milk) £4*



(PB) – Plant based ingredients are used for the production of this dish

(V) – Vegetarian based ingredients are used

All the dishes on the menu are inclusive of VAT.

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. Where certain allergens are highlighted the allergen may relate to just one component of the dish, which may easily be substituted or removed.

We work closely to allergen guidelines for all our menu items, but due to the presence of some ingredients used in our kitchens, we can never guarantee a dish is completely free from any allergens or specific ingredients.