



SQUERRYES

Sunday Roasts

While you wait

Freshly baked bread from the kitchen *served with whipped local butter* £6

Orange and garlic/harissa marinated Gordal olives £5

Starters

Foraged wild mushroom risotto, fresh autumn truffle, chive oil (su)

Estate lamb faggot, spiced carrot puree, Ruby port jus, crispy artichoke (d,su)

Torched pickled Mackerel, tomato fondue, pickled turnip, horseradish creme fraiche (d,f,su)

Estate beef carpaccio, pickled walnut ketchup, confit potato (f,e,mu,su)

Gin & dill cured chalk stream trout, roasted beetroot ketchup, fresh apple (f,su)

Main Dishes

Treacle cured 60-day aged Estate roast beef (d,e,g,su)

Served with beef dripping potatoes, seasonal vegetables, Yorkshire pudding & Red wine jus

Estate duo of grass-fed lamb (d,e,g,su)

Served with beef dripping potatoes, seasonal vegetables, Yorkshire pudding, mint sauce & Red wine jus

Slow braised sage & garlic porchetta (d,e,g,su)

Served with Estate roasted apple purée, beef dripping potatoes, seasonal vegetables, Yorkshire pudding & Red wine jus

Estate roast venison haunch (d,e,g,su)

Served with beef dripping potatoes, seasonal vegetables, Yorkshire pudding & Red wine jus

Mixed roast - beef, lamb and porchetta (d,e,g,su) (£5 supplement)

Served with beef dripping potatoes, seasonal vegetables, Yorkshire pudding & Red wine jus

Potato & beetroot terrine (su)

Rosemary, sage and garlic roast potatoes and seasonal vegetables, Roasted onion jus

Squerryes market fish, sea vegetables & girolles, Squerryes brut, chive & trout caviar beurre blanc (d,f,su)

Slow cooked Estate lamb shoulder finished on the green egg to share (d,e,g,mu,su) (£35 PP.. Min 2 people)

Served with beef dripping potatoes, cauliflower cheese, honey roasted roots, Yorkshire pudding, mint sauce & Red wine jus to shar

Sides (£5 each)

Smoked Mayfield cauliflower cheese (d,mu) / Beef dripping roast potatoes / Honey roasted root vegetables (d)
/ Yorkshire pudding (d,e,g) £1 / Extra Red wine jus £5

Two courses £39 / Three courses £43 Minimum two course

Allergens: ce - celery, cr - crustacean, d - dairy, e - egg, f - fish, g - gluten, l - lupin, mo - mollusc, mu - mustard, n - nut, p - peanut, se - sesame, so - soya, su - sulphite

All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Discretionary 12.5% service charge will be added to your bill. Please note all the service charge goes to the team.

** All wines with a star by the glass are served with our Coravin system*