



# SQUERRYES

## *Harvest Tasting Menu*

### **Chef's selection of seasonal snacks to begin your evening**

Beef consommé, freshly baked bread & Hinxden salted butter (*d,g*)

Roasted sweetcorn & mustard panna cotta, pickled beetroot, wood sorrel,  
toasted cobnut & crispy shallot granola (*d,mu,su*)

Cornish pickled crab, crab bisque, kohlrabi, peach, granny smith apple (*cr,d,mo,su*)

Squerryes grape juice granita (*su*)

Estate venison loin, smoked venison pitivier, sauce bordelaise, boulangère  
potato, (*d,e,su*)

Sheep milk semifreddo, elderberry sorbet, vanilla shortbread crumble (*d,e,su*)

Squerryes orchard apple tarte tatin, clotted cream ice cream, plantation XO  
crème anglaise (*d,g*)

### **Chef's selection of after dinner sweet treats**

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.*



# SQUERRYES

## *Vegetarian Harvest Tasting Menu*

### **Chef's selection of seasonal snacks to begin your evening**

Wild mushroom dashi consommé, freshly baked bread & Hinxden salted butter  
(*d,g*)

Roasted sweetcorn & mustard panna cotta, pickled beetroot, wood sorrel,  
toasted cobnut & crispy shallot granola (*d,mu,su*)

End of season courgette, elderflower vinegar caviar, girolles, Squerryes chive  
beurre blanc (*d,su*)

Squerryes grape juice granita(*su*)

Sheep milk semifreddo, elderberry sorbet, vanilla shortbread crumble (*d,e,su*)

Squerryes orchard apple tarte tatin, clotted cream ice cream, plantation XO  
crème anglaise (*d,g*)

### **Chef's selection of after dinner sweet treats**

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.*