



S Q U  
A R E

# Mother's Day

2 COURSES £27PP ~ 3 COURSES £35PP

GRILLED FOCACCIA, *extra virgin olive oil, balsamic*

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SMOKED TOMATO AND LENTIL SOUP, *basil pistou, mozzarella pearls GF (VE on request)*

PORK, LEEK AND PRUNE TERRINE, *piccalilli, toasted brioche (GF on request)*

WYE VALLEY SMOKED SALMON, *salmon mousse, sauce gribiche, keta caviar (GF)*

BEETROOT GNOCCHI, *butternut squash, pumpkin seeds, whipped tofu (VE)*

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PEACH & PROSECCO SORBET

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ROAST SIRLOIN OF BRITISH BEEF, *Guinness braised cheek, parsnip purée, roast potatoes, Yorkshire pudding, red wine jus (GF on request)*

SUPREME OF CHICKEN STUFFED WITH TOULOUSE SAUSAGE,  
*sage pain perdu, roast potatoes, jus roti  
(GF on request)*

GRILLED PLAICE, *beurre noisette, baby shrimp and cucumber, fondant potato (GF)*

SWEET POTATO, LENTIL, DATE AND NUT ROAST, *muscovado jus, hay-baked celeriac  
(VE)*

*All served with cauliflower cheese rarebit, seasonal vegetables,  
homemade mustards and relishes*

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RHUBARB AND APPLE CRUMBLE, *tonka bean custard*

BLACK FOREST GATEAU, *white chocolate ice cream, toasted pistachios*

MANGO AND PASSION FRUIT KULFI, *coconut mousse (GF)*

WOODRUFF POACHED PEAR, *almond cake, frozen kefir yoghurt (VE, GF)*

