

SQUARE KITCHEN

DINNER

APÉRITIFS

Monkey 47 Gin & Fever Tree Tonic **6.75** ~ Negroni **8.5** ~ Kir Royale **7.5** ~ Boulevardier **9**

STARTERS

SOUP DU JOUR (V)	5
LEEK TERRINE quince mustard, tapioca (V)	5.5
GLAZED PORK BELLY sweetcorn purée, spring onion, chilli oil	6.5
CHICKEN LIVER PARFAIT pomegranate, port gel, crispy chicken skin	6

MAINS

BRAISED LAMB BREAST spinach, butternut squash, wild mushroom, lamb jus	18
RISOTTO OF BROCCOLI blue cheese & walnut (V)	12
MARINATED SALMON cabbage, cherry tomato & olive, lime emulsion, clams	16.5
GUINEA FOWL wild boar sausage, beetroot, smoked aubergine	16.5

GRILL

8OZ RIBEYE STEAK triple cooked chips	20
<i>To share...</i>	
24OZ CHATEAUBRIAND trimmings	60
<i>To share...</i>	
18OZ CHATEAUBRIAND trimmings	50

Béarnaise ~ Peppercorn ~ Blue cheese ~ Mushroom **1.5 each**

SIDES

SAFFRON MASH	3.5
ROASTED VINE TOMATOES	3.5
CREAMED LEEKS	3.5
TENDERSTEM BROCCOLI	3.5

DESSERTS

CHOCOLATE DELICE plum, malt	6.5
BRITISH CHEESEBOARD trimmings	8
BAKED ALASKA juniper, earl grey	7
CARAMELISED PINEAPPLE white chocolate & coconut, kiwi, grapefruit	5.5

FIVE-COURSE TASTER MENU **50**

Amuse ~ Starter ~ Fish ~ Meat ~ Dessert

(vegetarian option available)

Wine flight **20**