

# SQUARE KITCHEN

## DINNER

*Available Monday-Saturday 6-9:30pm*

### APÉRITIFS

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

### STARTERS

**OLIVE CAPPELLETTI** *pickled cepes, mushroom consommé (V)* 6

**LEEK TERRINE** *quince mustard, tapioca (Ve)* 5.5

**SCALLOPS** *red cabbage, black pudding* 9

**BRAISED PORK** & *apple tart tatin, caramelised onion ice cream* 7

### MAINS

**GROUSE** *jerusalem artichoke, violette potato, confit carrot, blackberry jus* 19

**SAFFRON CELERiac** *smoked barley fritter, caper & raisin (Ve)* 14

**OX CHEEK** & *hanger steak, smoked oyster, crispy enochi, horseradish mousseline* 18.5

**HAZELNUT CRUSTED HAKE** *salsify, butternut squash & kale* 16.5

### GRILL

**8OZ RIBEYE STEAK** *triple cooked chips* 20

*To share...*

**24OZ CHATEAUBRIAND** *trimmings* 60

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

### SIDES

**TRUFFLED NEW POTATOES** 3.5

**HONEY PARSNIPS** 3.5

**CREAMED LEEKS** 3.5

**BROCCOLI** *toasted almonds* 3.5

### DESSERTS

**CHOCOLATE DELICE** *plum, malt* 6.5

**CRANBERRY TEA & SPONGE** *parsnip ice cream, cocoa nib* 6

**CHESTNUT BAKED ALASKA** *juniper, earl grey* 7

**BRITISH CHEESEBOARD** *trimmings* 8

**FIVE-COURSE TASTER MENU** 45

*Amuse ~ Starter ~ Fish ~ Meat ~ Dessert*

*(vegetarian option available)*

*Wine flight* 20

*Allergen information is available ~ A 10% service charge may be added to your bill*