SQUARE KITCHEN

FATHER'S DAY

2 COURSES 19.95 | 3 COURSES 24.50 FREE BEER FOR ALL THE DADS

STARTERS CUCUMBER GAZPACHO (V)

HAM HOCK TERRINE

Pickled baby vegetables & mustard mayonnaise

CAPRESE SALAD

Boccinchini, basil, heritage tomato

CURED SALMON

Compressed cucumber, horseradish cream, baby leaves

MAINS

*we have carefully selected wines to pair with each dish (175ml)

ROAST SIRLOIN OF BEEF horseradish cream *Flagstone Dragon Tree, Pinotage blend, South Africa 7

ROAST CORN FED CHICKEN BREAST bread sauce

*Dashwood Pinot Gris, New Zealand 6.5

*Flagstone Noon Gun Chenin Blanc, South Africa 5.7

BRAISED PORK BELLY apple sauce

*Don Jacobo Rioja, Spain 6.5 *Rare Vineyards Pinot Noir, France 5.7

BARLEY & LENTIL NUT ROAST (V)(VE)

Veggie gravy *Rare Vineyards Pinot Noir, France 5.7

All served with seasonal vegetables, roasted potatoes and Yorkshire puddings

SIDES

Cauliflower cheese ~ Creamed leeks ~ Sautéd asparagus ~ Homemade breadboard ~ 3.5

DESSERTS

CHOCOLATE FONDANT peanut butter ice cream
TIRAMISU
MANGO & COCONUT PANNA COTTA
SAFFRON & RAISIN BREAD Stilton, figs

*Nederburg Noble Late Harvest, South Africa (50ml) 4.5