

SQUARE KITCHEN

Available Monday to Saturday from 12pm till 8.30pm



SMALL PLATES

HOME BAKED POILÂNE BREAD <i>whipped butter, tapenade (v)</i>	5
CONFIT OLIVES <i>with chilli & lemon (ve/gf)</i>	4
CARPACCIO OF TUNA & SWORDFISH <i>celeriac remoulade, lime gel, squid ink cracker</i>	10
GRILLED LAMB KIDNEYS <i>French toast, salsa verde</i>	7.5
WARM BABY BEETS <i>whipped Driftwood goats cheese, gingerbread, pink grapefruit gel</i>	7.5
DUCK LIVER & ORANGE PARFAIT <i>brioche, pear chutney</i>	8
HERITAGE TOMATO SALAD <i>avocado, basil pistou, cocoa malt soil (ve)</i>	7.5
CASSIS POACHED PEAR <i>Bath blue mousse, walnuts & blackcurrants</i>	8
SEARED SCALLOPS <i>cauliflower purée, pine nuts, raisin & caper dressing</i>	12.5
WHOLE BAKED CAMEMBERT <i>brandy & black truffle, crostini, onion madeleine, fruit chutney (serves 2)</i>	15

SANDWICHES

All served with baby leaf salad & root vegetable crisps (add fries for £3)

CHICKEN BLT <i>southern fried chicken, bacon, gem lettuce, tomato, mayonnaise on ciabatta (gf upon request)</i>	9.5
CHICKPEA FALAFEL <i>avocado, herb vegannaise, gem, tomato on ciabatta (ve)</i>	9.5
REUBENS SANDWICH <i>triple decker pastrami, sauerkraut, Emmenthal, pickles, Russian dressing on rye bread (gf upon request)</i>	9
WILTSHIRE HAM RAREBIT <i>Mature cheddar, Marmite & mustard rarebit, on white sourdough (gf upon request)</i>	9.5
SMOKED SALMON <i>smoked salmon, cream cheese & chive, gem, tomato on ciabatta (gf upon request)</i>	9
CAVE AGED CHEDDAR <i>Cheddar, piccalilli, tomato, gem on ciabatta (gf upon request)</i>	7.5

BURGERS

VEGAN MOUNTAIN BURGER <i>aubergine bacon, spring herb vegannaise, baby gem, tomato, pickles, vegan brioche, fries (ve)</i>	14
RUBY RED BEEF BURGER <i>crispy bacon, Cheddar, tomato pickle, truffle mayonnaise, baby gem, tomato, gherkins, brioche, fries (gf upon request)</i>	15
7 SPICE CHICKEN BURGER <i>kimchi cabbage, katsu mayo, gochujang ketchup, pickled vegetables, brioche, fries (gf upon request)</i>	15

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LARGE PLATES

TENDERLOIN OF PORK <i>Wrapped in Parma ham, 24 hour pig's cheek, pomme purée, choucroute, preserved plums (gf)</i>	18.5
LIGHTLY CURED SEA TROUT <i>Waldorf salad, tarragon emulsion (contains nuts/gf)</i>	18
RED POTATO & TRUFFLE GNOCCHI <i>roasted red pepper, corn, green bean salsa, crumbled feta (ve upon request)</i>	16
WHOLE ROAST POUSSIN <i>pea, broad bean, tomato & summer herb quinoa, lemon vinaigrette (gf)</i>	19
SMOKED HADDOCK CAESAR <i>gem lettuce, croutons, soft boiled egg, parmesan, Caesar dressing</i>	15
RUBY RED RUMP OF BEEF LYONNAISE <i>parsley, confit onions, truffled pomme anna (gf)</i>	23

SAUCES £2.5

Madagascan Green Peppercorn (gf) ~ Camembert, Thyme & Garlic Cream (gf) ~ Béarnaise (gf)

SIDES

ROASTED SUMMER SQUASH <i>smashed Ameretti</i>	4
NEW POTATOES <i>with seaweed butter (gf)</i>	4
BAKED CARROTS <i>with rosemary & orange (gf)</i>	3.5
TRIPLE COOKED GREEK POTATOES <i>garlic, yoghurt & mint mayo (gf upon request)</i>	4.5
TENDERSTEM BROCCOLI <i>confit lemon & anchovy (gf)</i>	3.5
FRIES <i>(gf upon request)</i>	4
GREEN SALAD <i>(gf)</i>	3.5

DESSERTS

CLOTTED CREAM PARFAIT <i>served with English strawberries, lavender honey & yoghurt meringue</i>	7.5
BANANA TART FINE <i>dark chocolate ice cream, peanut praline (requires 15 mins cooking time)</i>	9
WHITE PEACH MOUSSE <i>cardamom ice cream, chilled raspberry soup</i>	7.5
MUSCOVADO POACHED PINEAPPLE <i>rum & raisin, coconut sorbet, coriander (ve/gf)</i>	7.5
SELECTION OF ICE CREAMS (gf/v) & SORBETS (gf/df/ve)	6
SELECTION OF ARTISAN CHEESES <i>chutneys, crackers, celery, grapes</i>	15
SELECTION OF PETIT FOURS TO SHARE <i>Serves 2 £4.5 ~ Serves 4 £7.5</i>	

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