

SQUARE KITCHEN

*2 courses £19.95 ~ 3 courses £24.95



SMALL PLATES

* SMOKED SALMON <i>cream cheese & chive roulade, hazelnut dressing (gf)</i>	9.5
* WINTER VEGETABLE, TOMATO & LENTIL SOUP <i>crispy sage, toasted foccacia</i> <i>(ve / gf upon request)</i>	7
* COARSE PORK & GREEN PEPPERCORN TERRINE <i>real ale chutney, sourdough toast</i>	8
* STILTON & CARAMELIZED ONION TART <i>rocket salad (v)</i>	8
ROSEMARY FOCCACIA <i>balsamic, olive oil</i>	5
MIXED MARINATED OLIVES	5
WHOLE BAKED CAMEMBERT BRANDY & BLACK TRUFFLE <i>crusty ciabatta, fruit chutney (serves 2)</i>	15

SANDWICHES

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

SMOKED SALMON CIABATTA <i>cream cheese, chive, gem, tomato</i>	9
ROAST TURKEY <i>pigs in blankets, cranberry, tomato, gem</i>	9
CAVE AGED CHEDDAR <i>ale chutney, pickled shallots, gem, tomato</i>	7.5

BURGERS

RUBY RED BEEF BURGER <i>brioche, parma ham, red onion jam, emmenthal, truffle mayo, gem, tomato, fries</i>	15
CHIPOTLE CHICKEN BURGER <i>chorizo, brioche, cranberry mayonnaise, gem, tomato, fries</i>	15
CHICKPEA & FALAFEL BURGER <i>vegan brioche, winter herb vegannaise, real ale chutney, fries (ve)</i>	14

LARGE PLATES

* TURKEY STUFFED WITH SAGE & ONION <i>pigs in blankets, port & cranberry relish, duck fat roasties (gf upon request)</i>	18
* BLADE OF BEEF BOURGUIGNON <i>spiced orange polenta, parsley coulis (gf)</i>	20
* POACHED FILLET OF HAKE <i>cranberry, apricot & preserved lemon couscous, sauce vierge (gf)</i>	18
* SWEET POTATO, CHESTNUT & SPINACH PITHIVIER <i>sauté brussels, maple jus (ve)</i> <i>(All served with maple roast parsnips, sticky red cabbage, smashed root vegetables)</i>	17

SIDES

DUCK FAT ROASTIES <i>sea salt, thyme</i>	4
STICKY RED CABBAGE	4
SMASHED WINTER ROOTS	3.75
MAPLE GLAZED PIGS IN BLANKETS	4
FRIES <i>(gf upon request)</i>	4

DESSERTS

* STICKY PLUM PUDDING <i>spiced toffee, vanilla ice cream (v)</i>	7
* GINGERBREAD PANNACOTTA <i>poached winter fruits (gf)</i>	7.5
* WHITE & DARK CHOCOLATE DELICE <i>clementine curd</i>	7.5
* RED WINE MULLED PEAR <i>coconut sorbet, almond nougatine (ve)</i>	7
* SELECTION OF SORBETS <i>(gf/df/ve)</i>	5.75
SELECTION OF ARTISAN CHEESES <i>chutneys, crackers, celery, grapes</i>	15

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