

SQUARE KITCHEN

2 courses $£25 \sim 3$ courses £30 Available Mon - Sat 6pm - 8:30pm

CARROT & CARDAMOM VELOUTÉ, pumpkin seed praline

PAVÉ OF SKATE, Jerusalem artichoke, caper, brown butter

DUCK LIVER PARFAIT, quince relish, toasted brioche

WOOKEY HOLE CHEDDAR & CHIVE SOUFFLÉ, apple and celery salad (v)

BEETROOT CARPACCIO, avocado panna cotta, soy ricotta, toasted walnuts (ve) (contains nuts)

GOCHUJANG PORK BELLY, citrus braised octopus, broccoli, black beans (gf)

FILLET & BLADE OF BEEF, confit carrot and swede, burnt onion, bone marrow (£3 supplement) (gf)

POACHED HAKE WRAPPED IN NORI, parsnip, clams, ginger (gf)

ROSEMARY & FIG POLENTA, wild mushrooms, spiced cauliflower, Driftwood goats cheese, balsamic vinaigrette (v/gf) (ve upon request)

DARK CHOCOLATE PUDDLE PUDDING, milk ice cream, Armagnac prunes (v)

POACHED RHUBARB, cheesecake mousse, gingerbread, rose

MANDARIN PARFAIT, whisky gel, honey roasted oats

RAS-EL-HANOUT SPICED PINEAPPLE, keffir yoghurt sorbet, Mahjoun (ve/gf)

(contains nuts/sesame)

SIDES £4 EACH
SMOKED DAUPHINOISE POTATOES
PURPLE SPROUTING BROCCOLI, confit garlic dressing
STICKY CASSIS CABBAGE

SELECTION OF PETIT FOURS TO SHARE Serves $2 \pounds 4 \sim Serves \ 4 \pounds 7.50$ SELECTION OF LOCAL CHEESES, chutney, crackers, grapes (for 2) £15