



# SQUARE KITCHEN

2 courses £25 ~ 3 courses £30

Available Mon - Sat 6pm - 8:30pm

**PARSNIP & APPLE VELOUTE** *toasted cumin*

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**WHISKY & OAK ASH CURED SALMON** *espresso mustard, winter pickles (gf/df)*

**TERRINE OF DUCK & HAM HOCK** *sweet potato ketchup, brioche crumbs*

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

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

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

**FILLET & BLADE OF BEEF** *confit carrot & 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)*

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

**PUMPKIN PIE** *pecan praline, violet meringue, cheesecake mousse (contains nuts)*

**MANDARIN PARFAIT** *whisky gel, honey roasted oats*

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

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## SIDES £4 EACH

**SMOKED GARLIC DAUPHINOISE**

**BAKED CARROTS** *with cardamom & orange*

**STICKY CASSIS CABBAGE**

**SELECTION OF PETIT FOURS TO SHARE** *Serves 2 £4 ~ Serves 4 £7.50*

**SELECTION OF LOCAL CHEESES** *chutney, crackers, grapes (for 2) £15*

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

## BUBBLES

	125ml	Btl		Btl
<i>Da Luca Prosecco</i>	<b>6.2</b>	<b>35</b>	<i>Perrier-Jouët Blanc de Blanc</i>	<b>175</b>
<i>Perrier-Jouët Grand Brut</i>		<b>75</b>	<i>Perrier-Jouët Belle Époque</i>	<b>250</b>

## WHITE WINES

			175ml	Btl
<b>DRY, REFRESHING, DELICATE</b>				
<i>Borsari Inzolia, Italy</i>			<b>5.6</b>	<b>21</b>
<i>Da Luca Pinot Grigio, Italy</i>			<b>6.5</b>	<b>25</b>

## ZESTY, HERBACEOUS, AROMATIC

<i>Flagstone Noon Gun Chenin Blanc, South Africa</i>				<b>27</b>
<i>Tekena Sauvignon Blanc, Chile</i>			<b>6.9</b>	<b>26</b>
<i>Waipara Sauvignon Blanc, New Zealand</i>			<b>8.2</b>	<b>32</b>

## JUICY, FRUIT-DRIVEN, RIPE

<i>Dashwood Pinot Gris, New Zealand</i>			<b>8.2</b>	<b>32</b>
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## ELEGANT, INTRICATE, MINERAL-LACED

<i>Chablis, J. Moreau et Fils, France</i>				<b>44</b>
<i>Macon-Villages, Louis Jadot, France</i>				<b>34</b>
<i>Sancerre Les Collinettes, Joseph Mellot, France</i>				<b>39</b>

## RED WINES

			175ml	Btl
<b>LIGHT &amp; DELICATE</b>				
<i>Rare Vineyards Pinot Noir, France</i>			<b>7</b>	<b>27</b>
<i>Beaujolais Combe aux Jacques Louis Jadot, France</i>				<b>35</b>
<i>Nuits-Saint-Georges, Louis Jadot, Burgundy, France</i>				<b>85</b>

## JUICY, MEDIUM-BODIED

<i>Granfort Merlot, France</i>			<b>7</b>	<b>26</b>
<i>Tenute Piccini 'Antica Inta' Chianti Riserva, Italy</i>				<b>27</b>
<i>Tekena Cabernet Sauvignon Chile</i>			<b>6.9</b>	<b>26</b>
<i>Pontebello, Sangiovese, Italy</i>			<b>5.6</b>	<b>21</b>

## SPICY, PEPPERY & WARMING

<i>Paz Malbec, San Juan, Argentina</i>			<b>8.2</b>	<b>32</b>
<i>Don Jacobo Rioja, Spain</i>				<b>35</b>

## FULL-BODIED & INTENSE

<i>Flagstone Music Room Cabernet Sauvignon, South Africa</i>				<b>42</b>
<i>Cornas, Les Méjeans, Jean-Luc Colombo, Rhône Valley, France</i>				<b>56</b>
<i>Château Lilian Ladouys, Saint Estephe, Bordeaux, France</i>				<b>75</b>