



## SQUARE KITCHEN

*£22 for 2 Courses*

*£28 for 3 Courses*

**SMOKED TOMATO SOUP,** *basil pistou, toasted focaccia (ve) (gf upon request)*

**SAGE, ONION AND CAVE-AGED CHEDDAR ARANCINI,** *tomato pickle (v)*

**DUCK LIVER PARFAIT,** *quince relish, toasted brioche (gf upon request)*

**CITRUS CURED SALMON,** *cucumber, crème fraîche, cockle popcorn (gf)*

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**SIRLOIN OF BRITISH BEEF,** *featherblade stuffed Yorkshire pudding,  
duck fat roasties, onion purée, dark beer gravy (gf upon request)*

**ROAST LOIN AND BELLY OF PORK,** *fondant caramel apples, duck fat roasties,  
sauerkraut, cider gravy (gf)*

**POACHED FILLET OF HAKE,** *pommes anna, prawn and clam velouté (gf)*

**SWEET POTATO, CHESTNUT AND CRANBERRY PITHIVIER,** *muscovado jus (v/ve)*  
*Served with a selection of vegetables and cauliflower cheese*

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**STICKY PLUM PUDDING,** *spiced caramel, vanilla ice cream (ve)*

**POACHED RHUBARB,** *warm gingerbread, vanilla cheesecake mousse*

**RAS EL HANOUT SPICED PINEAPPLE,** *kefir yoghurt sorbet, mahjoun (ve/gf)*

**SELECTION OF LOCAL CHEESES,** *chutneys, crackers, celery, grapes (gf upon request)*

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*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>