

SQUARE KITCHEN

2 courses £22 ~ 3 courses £28 Available Sunday ~ 12pm - 2:30pm

CARROT AND CORIANDER SOUP soy buttermilk, dukkah, toasted focaccia
HERITAGE TOMATOES burrata, basil pistou, toasted pinenuts
PULLED PORK TERRINE date chutney, honey mustard, brioche
CITRUS CURED SALMON cucumber, crème fraiche, avruga caviar

*

SIRLOIN OF BRITISH BEEF braised ox cheek, Yorkshire pudding, duck fat roasties,
parsnip puree, red wine gravy

ROAST GUINEA FOWL tarragon mousseline, sausage and bacon, choucroute, duck fat roasties, Bristol cream and trompette gravy

BLACK BREAM soused roots, raisin olive tapenade, prosecco veloute

LENTIL, PARSNIP AND PECAN ROAST carrot puree, roast potatoes, red wine jus

Served with a selection of vegetables and truffled cauliflower cheese

*

VALRHONA CHOCOLAT TORTE morello cherry, matcha tea, milk ice cream

ARBORIO AND WILD RICE PUDDING banana, rosemary ice cream, sour pine gel

RAS-EL-HANOUT SPICED PINEAPPLE mahjoun, coconut sorbet

SELECTION OF LOCAL CHEESES chutneys, crackers, celery, grapes £15

*

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