

SQUARE KITCHEN MENU

Lunch - 12pm till 2pm ~ Dinner 6pm till 8.30pm



SMALL PLATES

HOME BAKED POILÂNE BREAD <i>Netherend Farm butter, tapenade</i>	4.5
SEARED BRIXHAM SCALLOPS <i>curried sweetbreads, parsley root espuma</i>	12.5
SMOKED OX TONGUE <i>salt baked celeriac, sauce gribiche</i>	10
BEETROOT CARPACCIO <i>whipped tofu, hazelnut dressing (ve)</i>	9
PARFAIT OF DUCK LIVER AND BLACK TRUFFLE <i>pineapple chutney, gingerbread</i>	9
BABY NETTLE SOUP <i>Stilton mousse, crispy artichoke</i>	9.5
CITRUS CURED SALMON <i>crème fraîche, cucumber, avocado, horseradish snow</i>	10
WHOLE BAKED CAMEMBERT <i>with Armagnac and truffle, onion madelaines, crostini</i>	16

STEAKS

BAVETTE (8OZ) <i>kotsibushi, kale, salsa verde, triple cooked chips (served rare/medium rare)</i>	18
RIB OF BEEF (10OZ) <i>bone marrow butter, kotsibushi, triple cooked chips</i>	25
FOR 2 TO SHARE: CÔTE DE BOEUF (30OZ) <i>slow roast tomatoes, bone marrow butter, sauté spinach and mushrooms, triple cooked chips, onion rings, green salad, choice of sauces</i>	80
SAUCES: <i>Madagascan Green Peppercorn, Port and Stilton, Béarnaise, Salsa Verde</i>	3

LARGE PLATES

18-HOUR PORK BELLY <i>cauliflower, raisin and pine nut pesto, Bristol Cream reduction</i>	18
BRAISED SHOULDER OF LAMB <i>parsnip purée, salsa verde</i>	20
FILLET OF SEABASS <i>lobster risotto, shellfish vierge</i>	21
GRILLED CALVES' LIVER <i>potato gratin, pancetta, smoked garlic milk gel</i>	22
SWEET POTATO <i>chestnut and cranberry pithivier, wild mushrooms, red wine jus (ve)</i>	17

SIDES

TRIPLE COOKED CHIPS <i>bearnaise sauce</i>	4.5
CHARGRILLED HISPI <i>with vanilla, cocoa butter and thyme (ve)</i>	4
HERITAGE CARROTS <i>anise and orange</i>	4
GREEN BEANS <i>lemon vinaigrette</i>	4
GREEN SALAD <i>(ve)</i>	3
TOMATO SALAD <i>basil pistou (ve)</i>	3

DESSERTS

WHITE CHOCOLATE PARFAIT <i>poached rhubarb, rose gel square</i>	8
STICKY PLUM PUDDING <i>roast banana, rum and raisin ice cream</i>	8
COCONUT AND SWEET CHILLI PANNACOTTA <i>dragon fruit, jasmine sorbet</i>	8
CHOCOLATE AND OLIVE OIL MOUSSE <i>blood orange, basil syrup (ve)</i>	8
SELECTION OF HOMEMADE ICE CREAMS AND SORBETS <i>£2 per scoop</i>	2
FOR 2 TO SHARE: <i>Selection of local cheeses, grapes, celery, chutney biscuits</i>	16

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