

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 (gf)</i>	14
SMOKED OX TONGUE <i>salt baked celeriac, sauce gribiche (gf)</i>	10
BEETROOT CARPACCIO <i>whipped tofu, hazelnut dressing (ve) (gf)</i>	8
PARFAIT OF DUCK LIVER AND BLACK TRUFFLE <i>pineapple chutney, gingerbread (gf upon request)</i>	9
CAVALO NERO SOUP <i>Stilton mousse, crispy artichoke (gf)</i>	9.5
CITRUS CURED SALMON <i>crème fraîche, cucumber, avocado, horseradish snow (gf)</i>	10
WHOLE BAKED CAMEMBERT <i>with Armagnac and truffle, onion madelaines, crostini (for two) (gf upon request)</i>	16

STEAKS

BAVETTE (8OZ) <i>kotsibushi, kale, salsa verde, triple cooked chips (served rare/medium rare) (gf)</i>	18
RIB OF BEEF (10OZ) <i>bone marrow butter, kotsibushi, triple cooked chips (gf)</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 (gf upon request)</i>	70
SAUCES: <i>Madagascar Green Peppercorn, Port and Stilton, Béarnaise, Salsa Verde</i>	3

LARGE PLATES

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

SIDES

TRIPLE COOKED CHIPS <i>bearnaise sauce (gf)</i>	4.5
CHARGRILLED HISPI <i>vanilla, cocoa butter and thyme (ve) (gf)</i>	4
HERITAGE CARROTS <i>anise and orange (gf)</i>	4.5
GREEN BEANS <i>lemon vinaigrette (gf)</i>	4
GREEN SALAD <i>(ve) (gf)</i>	3
TOMATO SALAD <i>basil pistou (ve)</i>	3
B.F ONION RINGS	4
SMOKED BUTTER MASH <i>(gf)</i>	4

DESSERTS

WHITE CHOCOLATE PARFAIT <i>poached rhubarb, rose gel (gf)</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 (gf)</i>	8
CHOCOLATE AND OLIVE OIL MOUSSE <i>blood orange, basil syrup (ve) (gf)</i>	8
SELECTION OF HOMEMADE ICE CREAMS AND SORBETS <i>£2 per scoop (gf)</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