

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
BRIXHAM SCALLOPS <i>boudin blanc, broccolini, chive vinaigrette (gf)</i>	12.5
WHITE ASPARAGUS <i>duck gesiers, buttermilk jelly, confit egg yolk</i>	9
BEETROOT CARPACCIO <i>whipped tofu, hazelnut dressing (ve) (gf)</i>	8
OAKED GOOSE HAM <i>celeriac remoulade, picked turnips (gf upon request 10)</i>	9.5
BABY NETTLE SOUP <i>Driftwood goats cheese mousse, pain perdu (gf upon request)</i>	9
SWWORDFISH SASHIMI <i>avocado, yuzu, pickled radish (gf)</i>	10
WHOLE BAKED CAMEMBERT <i>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>	19
RIB OF BEEF (10OZ) <i>bone marrow butter, kotsibushi, triple cooked chips (gf)</i>	26
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

TENDERLOIN OF PORK <i>parma ham, sticky pig cheek, cabbage, leeks, spring onion emulsion (gf)</i>	23
SLOW COOKED LAMB NECK <i>sheeps cheese grits, wild garlic pesto (gf)</i>	23
GILT HEAD BREAM <i>artichoke barigoule, ratte potatoes, basil pistou (gf)</i>	21
GRILLED CALVES' LIVER <i>sage and potato gratin, pancetta, smoked garlic milk gel (gf)</i>	22
ROASTED BUTTERNUT TART <i>braised borlotti beans, salsify tagliatelle, Cajun dressing (ve)</i>	18

SIDES

TRIPLE COOKED CHIPS <i>bearnaise sauce (gf)</i>	4.5
CAULIFLOWER CHEESE RAREBIT <i>(v)</i>	4.5
HERITAGE CARROTS <i>anise and orange (gf)</i>	4.5
TENDERSTEM BROCCOLI <i>Confit lemon, anchovy (gf, ve upon request)</i>	4
GREEN SALAD <i>(ve) (gf)</i>	3
TOMATO SALAD <i>basil pistou (ve)</i>	3
B.F ONION RINGS	4
RATTE POTATOES <i>seaweed butter (gf)</i>	4.5

DESSERTS

MANGO AND PASSION FRUIT KULFI <i>poached rhubarb, coconut mousse (gf)</i>	8.5
VALRHONA GUANAJA CHOCOLATE FONDANT <i>fig ice cream, Old Holborn caramel</i>	10
CRÈME FRAICHE PANNACOTTA <i>wild strawberry semifreddo, English strawberries</i>	9
WOODRUFF POACHED PEAR <i>frozen kefir yoghurt, Cherry bakerwell (ve/gf)</i>	9
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