

SQUARE KITCHEN SET MENU

£30 for two courses £36 for three courses

CAULIFLOWER VELOUTE truffle dressing

SOURDOUGH BAGUETTES Netherend butter, whipped lardo

CITRUS CURED SALMON oyster po' boy, mustard mayonnaise

DRIFTWOOD GOATS CHEESE MOUSSE balsamic beetroot,

truffle honey, candied walnuts

OX TONGUE AND POTATO BOUDIN mango amba, lacto cabbage

BRAISED LAMB SHOULDER, cannon, sheeps cheese polenta, mint pistou
'SKATE AU POIVRE' leek, potato and artichoke terrine, jalapeño jelly
RUMP OF HIMALAYAN DRY AGED BEEF haggis, celeriac, chanterelles
THREE CORNERED LEEK GNOCCHI cep puree, toasted seeds,

Bath blue (ve upon request)

BANANA TART FINE rosemary ice cream, cocoa oil

MANDARIN PARFAIT cranachan, Glenfiddich gel

LAVENDER CRÈME CARAMEL poached pineapple, peanut joconde

SIMON WEAVER COTSWOLD BLUE apple tatin