



THE SQUARE

# MENU du JOUR

*AS WE WORK WITH FRESH SEASONAL PRODUCE,  
MENUS CAN BE SUBJECT TO CHANGE ACCORDING TO MARKET AVAILABILITY.*

TWO COURSES 23 pp

ADD A THIRD COURSE 28 pp

Served Monday to Saturday  
and 5pm until 10pm.  
(Last orders at 9.30pm)

TO CREATE A MENU FROM WHICH GUESTS MAY CHOOSE ON THE DAY, PLEASE NOTE WE DO NOT TAKE INDIVIDUAL ORDERS  
FOR PARTIES BETWEEN 8 AND 12 GUESTS, PLEASE CHOOSE 2 STARTERS, 2 MAINS AND 2 DESSERTS  
FOR PARTIES BETWEEN 13 AND 20 GUESTS, PLEASE CHOOSE 1 STARTER, 1 MAIN AND 1 DESSERT

GF- Gluten Free | V – Vegetarian | DF – Dairy free

Our dishes may contain traces of nuts and our fish dishes may contain bones. All items are subject to availability.  
Please speak to a member of our team before ordering if you have a food allergy or intolerance or to obtain full allergy information.  
Prices include VAT and are in GBP - Discretionary 12.5% Service Charge.

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## ■ Starters

CREAM OF JERUSALEM ARTICHOKE with chestnuts 7

MUSHROOM SANT'ANDREA RISOTTO 8

BEETROOT TARTAR, 8

*Honey thyme, horseradish*

DEVON CRAB LINGUINE, 9

*Chilli and lemon balm*

## ■ Main Courses

RUMP OF LAMB, 18

*Crushed peas, golden beetroot, glazed shallots, roasted cauliflower velouté*

BRAISED CHICKEN BREAST IN PORT WINE, 17

*Pancetta, mushrooms, buttered mashed potatoes*

PINK BERRY MONKFISH, 17

*Gnocchi, **mussels**, beetroot foam, lemon grass **beurre blanc***

VEGETABLE TAJINE, 16

*Moroccan spices, **barley couscous***

### ■ SIDES (£4.5 SUPPLEMENT)

CAULIFLOWER & CHEESE V

GREEN BEANS & SHALLOTS V GF DF

SAUTEED KALE with GARLIC V GF

LYONNAISE POTATOES V GF

HOUSE SALAD V GF DF

CHUNKY CHIPS V

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## ■ Salads

ROASTED BEETROOT AND BLUE CHEESE V 8/12

*Quinoa, kale, grapes, **walnuts***

**PRAWN** AND MANGO SALAD GF 8/12

*Basil and mint leaf, tomato, crispy shallot, leek, chilli*

HONEY, SOY & GINGER CHICKEN SALAD GF V 8/12

*Red and white cabbage, peppers, red onion, parsley, pomegranate*

## ■ House Specials

8OZ EAST DOCK PATTY BEEF BURGER 15

*bun, **cheddar** cheese, smoked streaky bacon, gherkin, onion, tarragon  
**mayonnaise**, lettuce, beef tomato, chunky chips*

FISH'N'CHIPS 15

*Beer battered haddock filet, crushed peas, homemade tartar sauce*

BUTCHER'S CUTS

(Please allow enough time for cooking)

28 DAY DRY-AGED ENGLISH BEEF

6oz FILLET STEAK 21

8oz RIB EYE STEAK 18

8oz FLAT IRON STEAK 15

Your choice of homemade sauces £2 each:

MADEIRA WINE JUS OR GREEN PEPPERCORN

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## AFTER DINNER TREATS

### DESSERTS, CREAMS, CHEESE AND TIPPLES



DARK VALRHONA CHOCOLATE MOUSSE 5

BAKED VANILLA CHEESECAKE BRULEE 5

STICKY TOFFEE PUDDING 5

HOUSE WAFFLE WITH FRUITS & CHOCOLATE SAUCE 6  
with Chantilly or ice cream

FRESH SEASONAL FRUIT SALAD 4.5



SELECTION OF ICE CREAMS: - 1.5 per scoop

Salted caramel, Vanilla bean pod, Chunky Belgian chocolate

SELECTION OF SORBETS: - 1.5 per scoop

Raspberry, Mango, Orange

ICE CREAM SUNDAE 6

Your choice of 3 scoops with chocolate sauce, berries, Chantilly and waffle cone



DAY'S CHEESE SELECTION, biscuits, fruit, nuts and quince 8



LIQUID TIRAMISU 9

Kahlua, espresso, Kahlua, chocolate liqueur, clotted cream, chocolate powder

BRANDY ALEXANDER 11

St Remy XO brandy, hot chocolate, crème de cacao, single cream

BANANA CREAM PIE 9

Malibu, banana liqueur, fresh banana, vanilla syrup, double cream



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### TIPPLES

#### IRISH COFFEE 10

double cream, coffee, Irish whiskey, brown sugar

#### ESPRESSO MARTINI 12

Absolut vodka, coffee liqueur, espresso, gomme syrup

#### INSOMNIAC 9

Frangelico, Tia Maria, espresso, gomme syrup

#### G&TEA 9

Gin, Earl Grey syrup, lemon juice

### COFFEE – TEA and HERBALS



#### Novus tea selection

Loose leaf and/or pyramid envelopes 4

Black teas: English Breakfast, Earl Grey, Organic Darjeeling, decaffeinated Ceylon

Herbal teas: Citrus chamomile, Egyptian mint, Persian Pomegranate

Green and White teas: Dragonwell green, Organic jasmine, White Pear & Ginger



A characteristic blend of the finest Arabica and Robusta coffee with

a full-bodied flavour. Dark roasted to enhance the infusion of caramel

and almond notes, the Robusta adds spiciness to this blend. Strength: 4

Espresso 2.75

Caffé Americano 2.75

Caffé Latte – Flat white - Mocha 3

Cappuccino - Macchiato 3

Hot Chocolate 3.5

Make it yours: Choose your milk: Soy, Almond, Oat 20p

Add flavoured syrup: 20p | whipped cream: 50p | caramel drizzle: 40p | espresso shot: 50p

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