



SQUARE

GRILL HOUSE
PIANO BAR

GROUP DINING MENU

All party must choose from same menu type

GOLD MENU

2 COURSES £35 | 3 COURSES £45

STARTERS

Soup of the Day (VG, V, GFOA)

Served with bread

Trio Melon (GF)

Prosciutto, house dressing, black cracked pepper

Burrata (V, GF)

Heritage tomato, basil oil, cracked black pepper

Crispy Butterfly Prawns

Sweet chilli mayonnaise, lemon

MAIN COURSE

Gnocchi (V, VG, GFOA)

Spinach, broccoli, courgettes, tomato

Chicken Supreme

Giant cous cous, tender vegetables, tomato fondue

Fish and Chips

Tartare sauce, lemon, mushy peas, fries

Sirloin Steak 8oz (GFOA)

Watercress, sundry tomato, peppercorn sauce, fries

SIDES

Caesar Salad Egg, cherry tomato, croutons, parmesan cheese, Caesar dressing (GFOA) £6

Fries (GFOA) £5 | Truffle Parmesan Fries (GFOA) £7.50

Roasted Garlic Mushrooms Garlic, butter, thyme (GF, V, VGOA) £5.50

Mashed Potato Butter, cream (V, GF) £6

Roasted Vegetables Mixed vegetables, garlic, butter (GF, V, VGOA) £5.50

Garden Peas (GF, VGOA) £3.50

House Salad Cherry tomato, red onion, cucumber, honey mustard dressing (GFOA) £5

Halloumi Blocks Spicy pepper hummus £8

Chilli & Broccoli Shallots, butter (GFOA, VGOA) £6

DESSERTS

Crème Brulee (V, GFOA)

Shortbread, berries, icing sugar

Selection of Ice Creams (V, GF) & Sorbets (VG, GF)

Vanilla, chocolate, strawberry, mango, lemon, raspberry

Chocolate Brownie (GF, VG, V)

Vegan vanilla ice cream, caramel popcorn

(V) - Vegetarian (VG) - Vegan (GF) - Gluten Free (GFOA) - Gluten Free available please ask (VGOA) - Vegan option available please ask

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence allergens. Detailed information on the 14 legal allergens is available on requests, however we are unable to provide information on other allergens.

A discretionary, optional service charge of 12.5% will be added to your bill.



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DIAMOND MENU

2 COURSES £45 | 3 COURSES £55

STARTERS

Burrata (V, GF)

Heritage tomato, basil oil, cracked black pepper

Smoked Salmon Carpaccio

Shallots, caper berries, radish, black cracked pepper, olive oil, dill, crème fraîche

Grilled

4oz Steak (GF)

Chimichurri sauce

Mediterranean Vegetable

Terrine (GF, VG, V)

Courgettes, aubergine, onion, tomato, basil oil, micro cress

Bresaola Carpaccio (GF)

Rocket, pecorino, cracked black pepper, lemon dressing

MAIN COURSE

Spinach Pithivier (V, VG)

Spinach, baby vegetables, salsa verde, butternut

Grilled Chicken Skewer (GFOA)

Served with fries, house salad

Ribeye Steak 10oz (GFOA)

Watercress, sun-dried tomato, peppercorn sauce, fries

Pan Seared Trout (GFOA)

Creamy parmesan orzo pasta, with tender vegetables, broccoli purée

Slow Braised Beef Tortellini

Sage, parmesan cream

Gnocchi (V, VG, GFOA)

Spinach, broccoli, courgettes, tomato

SIDES

Caesar Salad Egg, cherry tomato, croutons, parmesan cheese, Caesar dressing (GFOA) £6

Fries (GFOA) £5 | Truffle Parmesan Fries (GFOA) £7.50 | Garden Peas (GF, VGOA) £3.50

Roasted Garlic Mushrooms Garlic, butter, thyme (GF, V, VGOA) £5.50

Mashed Potato Butter, cream (V, GF) £6

Roasted Vegetables Mixed vegetables, garlic, butter (GF, V, VGOA) £5.50

House Salad Cherry tomato, red onion, cucumber, honey mustard dressing (GFOA) £5

Halloumi Blocks Spicy pepper hummus £8 | **Chilli & Broccoli** Shallots, butter (GFOA, VGOA) £6

DESSERTS

Crème Brulee (V, GFOA)

Shortbread, berries, icing sugar

Chocolate Brownie (GF, VG, V)

Vegan vanilla ice cream, caramel popcorn

Strawberry & Prosecco Torte (V)

Freeze-dried raspberries, meringue, berries compôte

Selection of Ice Creams (V, GF)

& Sorbets (VG, GF)

Vanilla, chocolate, strawberry, mango, lemon, raspberry

Selection of Cheeses (V, GFOA)

Ricotta al forno, Pecorino fantasia, Taleggio dop, grapes, celery, chutney, charcoal crackers

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PLATINUM MENU

2 COURSES £55 | 3 COURSES £65

STARTERS

Crispy Calamari

Lemon, tartar sauce, chilli, garlic, parsley

Smoked Duck Breast (GF)

Figs, crispy carrot crisp, cherry purée, micro cress, pickled plums

Mediterranean Vegetable Terrine (GF, VG, V)

Courgettes, aubergine, onion, tomato, basil oil, micro cress

Sesame Crusted Tuna

Wasabi & pea purée, pea shoots, fresh peas, soya ginger glaze

Oysters x3 (GF)

Served on crushed ice, grilled lemon, red wine vinaigrette with shallots

Beef Tartare (GFOA)

Prime beef, egg yolk, mustards, capers, bread, cress

MAIN COURSE

Fillet Steak 8oz (GF)

Carrot purée, tender baby vegetables, red wine jus, fries

Sea Bass Fillet (GF)

Broccoli purée, grilled asparagus, peas, white wine cream & herb sauce

Frutti de Mare

Linguini pasta, chilli, garlic, tiger prawns, mussels, clams, white wine, tomato sauce

Pork Tenderloin (GF)

Wrapped in Parma ham, apple & mustard sauce, cauliflower purée, glazed shallots

Creamy Tomato & Mascarpone Risotto (GF, VGOA, VOA)

Parmesan cheese, tomato, basil oil

Spinach Pithivier (V, VG)

Spinach, baby vegetables, salsa verde, butternut

SIDES

Caesar Salad Egg, cherry tomato, croutons, parmesan cheese, Caesar dressing (GFOA) £6
Fries (GFOA) £5 | **Truffle Parmesan Fries (GFOA)** £7.50 | **Garden Peas (GF, VGOA)** £3.50

Roasted Garlic Mushrooms Garlic, butter, thyme (GF, V, VGOA) £5.50

Mashed Potato Butter, cream (V, GF) £6

Roasted Vegetables Mixed vegetables, garlic, butter (GF, V, VGOA) £5.50

House Salad Cherry tomato, red onion, cucumber, honey mustard dressing (GFOA) £5

Halloumi Blocks Spicy pepper hummus £8 | **Chilli & Broccoli** Shallots, butter (GFOA, VGOA) £6

DESSERTS

Mango Charlotte (V)

Mango purée, meringue, freeze-dried raspberries

Chocolate Nougat Secret (V)

Served warm with clotted cream ice cream, freeze dried raspberries

Chocolate Brownie (GF, V, VG)

Caramel popcorn, vegan vanilla ice cream

Black Forest Sundae (V, GF)

Vanilla ice cream, chocolate sauce, pitted cherries, hazelnuts, caramel, brownie

Crème Brûlée (V, GFOA)

Shortbread, berries, icing sugar

Selection of Cheeses (V, GFOA)

Ricotta al forno, Pecorino fantasia, Taleggio dop, grapes, celery, chutney, charcoal crackers

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