ALL DAY MENU

SMALL BITES

Smoked Almonds (V, GF, VG) £4.50

Marinated Olives (V, VG, GF) £4.50

Arancini £5.50
Spinach, mozzarella, parmesan cream

Bread Basket £5.50 (V, VGOA, GFOA)
Butter, olive oil, balsamic

Edamame Beans (GF, V, VG) £4
Lemon, Cajun spice sea salt

Small Crispy Butterfly Prawns £5.50
Sweet chilli mayonnaise

Garlic Bread £6.50
Add: Cheese £1.50

STARTERS

Soup of the day (V, VG, GFOA) £9.50
Served with bread

Tiger Prawns & Chorizo £16
Crispy chorizo, confit tomato, garlic and parsley, butter

Crab Cake £16
Truffle remoulade, frisée, apple, radish & celery salad, lime, chilli, coriander

Burrata, Pistachio & Hot Honey (V) £15
Chilli honey, pistachio crumb, basil oil and grilled sourdough

Glazed Smoked Duck £15
Chilli & soy glaze, pickled baby onion, parsnip & apple purée, hazelnut crumb

Little & Cull Venison & Beef Shin Terrine £10.50
Truffle mayonnaise, confit balsamic onions, crostini, micro cress

Beetroot Carpaccio (V, VGOA) £11
Toasted pistachio, orange, goat's cheese crumble, vinaigrette

Glazed Pork Belly £12.50
Parsnip & apple puree, jus, spring onion, baby apples

Crispy Butterfly Prawns £9.50
Served with lemon, sweet chilli mayonnaise

Beef Tartare (GFOA) £16
Prime beef, egg yolk, truffle mayonnaise, cocktail gherkins, bread, micro cress

Crispy Calamari £14
Lemon, tartare sauce, chilli, garlic, parsley

SALADS

Caesar Salad (GFOA, VOA) £13.50
Croutons, parmesan cheese, cherry tomato, boiled egg, Caesar dressing

Caesar Salad With Chicken (GFOA, VOA) £16.95
Croutons, parmesan cheese, cherry tomato, boiled egg, Caesar dressing, Cajun spiced chicken

Asian Beef Salad (GFOA) £17
Rump steak 6oz – served medium rare, Jalapeño, coriander, rocket, cherry tomato, sliced cucumber, soy dressing, hazelnuts

Smoked Duck & Pear Salad £18
Pickled pear, chicory, candied walnuts and honey mustard dressing

Goat's Cheese & Squash (V, VGOA) £16.50
Roasted squash, goat's cheese, pumpkin seeds, pomegranate, chicory, maple dressing

TO SHARE

Charcuterie Board (GFOA) £19
Olives, chutney, Milano salami, prosciutto, celery, carrots, selection of cheeses, pickles, bread

Mediterranean & Halloumi Board (V, GFOA) £17
Olives, hummus, garlic bread, feta cheese, Greek yogurt, cucumber, cherry tomato, candied walnuts, sundried tomatoes

Baked Camembert (V, GFOA) £16
Sourdough bread, breadsticks, crackers, cranberry sauces

(V) - Vegetarian (VOA) - Vegetarian option available please ask (VG) - Vegan (VGOA) - Vegan option available please ask
(GF) - Gluten Free (GFOA) - Gluten Free 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 of allergens. Detailed information on the 14 legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary, optional service charge of 12.5% will be added to your bill.

MAINS

Vegan Plant Based Burger (V, VG) £16.50
Hummus, cheese, lettuce, tomato, gherkin, fries

Mussels £18
Chilli, tomato sauce, shallots, parsley, white wine cream sauce, bread

Chicken Schnitzel Caesar £18
Herb & parmesan crumbed chicken, baby gem lettuce, egg, Caesar dressing, crispy bacon, garlic crumbs, lemon

Fish and Chips £19.50
Tartare sauce, mushy peas, lemon, fries

Chicken Supreme £22
Butter bean casserole, mirepoix, smoked pancetta, rich red wine jus, charred spring onion

Frutti di Mare £22
Linguine pasta, chilli, garlic, tiger prawns, mussels, clams, white wine, tomato sauce

Chestnut Wellington (V) £17
Portobello mushroom, onion & cranberry sauce, charred vegetables

Cod Fillet £24
Crispy potato cake, silky creamy saffron sauce, with trout roe, shrimps, roasted Brussels sprouts

Slow Braised Beef Tortellini £19
Sage, parmesan cream

Spinach & Ricotta Ravioli (V) £18
Infused butter sauce, sage, chilli

Truffle Mushroom Risotto (VOA, VGOA) £19
Wild mushrooms, parmesan crisp, chives, charred leeks, grana padano.

Pan-Seared Sea Bass Fillet £25
Petits pois, mushrooms, borlotti beans, pancetta, lobster bisque, turned potato

Lobster & Prawn Ravioli £24
Lemon butter sauce, chilli shellfish bisque

Chicken Skewer £21
Served with fries, garlic sauce, house salad

Slow Braised Beef Short Rib £24.50
Creamy mash potato, pancetta & red wine reduction, chives

Confit Duck Leg £23
Cranberry gel, confit duck bon bon, glazed parsnips, squash purée, red wine & pomegranate reduction

Lasagne Al Forno £21
Layers of pasta with slow cooked ragu, béchamel sauce, grana padano

GRILL

The House Beef Burger £18
British beef patty 8oz , cheddar, caramelised onion jam, baby gem, pickles, house burger sauce seasoned fries
Add: Smoked Streaky Bacon £3

Ribeye & Black Garlic £35
Chargrilled 10oz Ribeye steak, fondant potato, roasted celeriac & black garlic, baby carrots, red wine jus

Fillet & Wild Mushroom £37
Beef fillet steak 8oz, fondant potato, creamy wild mushroom & red wine fricassée, leeks

Sirloin & Green Peppercorn £28
Chargrilled 10oz sirloin steak, fries, grilled portobello mushrooms, roasted tomato, dressed rocket

Flat Iron & Café de Paris Butter £25
Chargrilled 10oz flat iron steak, fries, grilled portobello mushrooms, roasted tomatoes, buttered green beans

(FOR TWO)

THE SQUARE MEAT FEAST

(GFOA) £92

Chargrilled Ribeye 10oz, Grilled Chicken Skewer, Sliced Flat Iron 10oz & Slow-cooked Beef Short Rib

Served with truffle & parmesan fries, roasted mushrooms, grilled tomatoes, roasted brussel sprouts, charred chimichurri, tenderstem broccoli, red wine jus, green peppercorn sauce

SIDES

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

Fries £5

Truffle Fries £8
Grana Padano

Mash Potato (V) £6
Butter, cream

Halloumi Blocks £8
Spicy pepper hummus

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

Chilli & Broccoli (V, VGOA) £6
Butter

Roasted Brussel Sprouts (V, VGOA) £6
Butter & Honey

Slow Braised Cabbage (V, VGOA) £6
Cinnamon

Roasted Root Vegetables (V, VGOA) £6
Rosemary & sea salt

SAUCES £4

Chimichurri Sauce (VG, GF, V) | **Red Wine Jus**
Mushroom | **Béarnaise** (V) | **Peppercorn** | **Hollandaise**
Café de Paris Butter

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