

square bistro

EARLY EVENING

APPETISERS £6

Korean spiced broccoli
Sourdough, tapenade, olive oil dressing

STARTERS

Salt & chilli prawns, charred lettuce, satay £10
Duck & wild mushroom arancini, hazelnut £9
Steak tartare, BBQ emulsion, sourdough crumb £10
Chefs soup of the day, homemade wheaten bread £6

MAIN COURSE

Smoked beef, braised cheek, celeriac puree, wild mushroom, truffle jus, dauphinois £25
6oz steak burger, bacon jam, smoked cheese, salad, fries £13
Roast chicken supreme, roast onion puree, leeks, tarragon jus, champ £18
Fresh hake fillet, broad beans, peas, spinach, merguez, bisque, crushed potato £20
Fillet steak strips stroganoff, rice, garlic focaccia £16
Beer battered haddock, mushy peas, tartare sauce, chips £13
Thai chicken curry, rice, poppadoms £13 (Add naan £4)
Roast duck breast, curried cauliflower, ras el hanout, chilli potato £23
Salt aged 10oz sirloin, vegetables, pepper sauce, onion rings, chips £32

SIDE £4

Parmesan & truffle fries / chips / Champ / caesar salad / Seasonal vegetables / Bombay fries

SWEETS £6.75

Lemon posset
Tenuta Sant'Anna Prosecco £6
Sticky toffee pudding, toffee sauce, salted caramel ice cream
Quinta De La Rosa Tawny Port £3.50
Chocolate fondant, vanilla ice cream
Quinta De La Rosa Tawny Port £3.50

CHEESE £8

Cheese board, homemade crackers, grape & plum chutney

WE ARE PROUD TO USE LOCAL SUPPLIERS

Walter Ewing seafood, Peter Hannan meats, Andrew Mulholland butchers,
Fred Murphy potatoes, Draynes farm, Cavanagh Eggs
Always inform server of any allergies
We cannot guarantee Gluten Free