

square bistro

DINNER

APPETISERS £6

Korean spiced broccoli
Sourdough, tapenade, vinaigrette

STARTERS

Salt & chilli prawns, charred lettuce, satay £10
Steak tartare, black garlic, pickled shallot, sourdough crumb £10
Smoked chicken arancini, sweetcorn, basil, parmesan £9
"lamb carrot" slow braised shoulder, confit carrot, yogurt, mint £10
Soup of the day, homemade wheaten bread £6

MAIN COURSE

Smoked beef, braised cheek, celeriac puree, wild mushroom, truffle jus, dauphinois £25
10oz salt aged Sirloin, vegetables, onion rings, chips & pepper sauce £32
Roast chicken supreme, roast parsnip, tarragon jus, champ £18
Fresh hake fillet, broccoli, prawn & mussel velouté, champ £20
Caledon Estate venison, crispy shoulder, artichoke, blackberry jus, garlic crushed potato £23

SIDE £4

Parmesan & truffle fries / chips / Champ / crushed potato / dauphinois potato / Seasonal vegetables
/ Caesar salad / onion rings

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

Always inform server of any allergies. We cannot guarantee gluten free.