# square bistro

## Dinner

#### **Small Plates**

Homemade sourdough bread, tapenade, vinaigrette £6
Focaccia bread, yeast butter £6
Roast red pepper hummus, pesto, flatbread £7
Salt & chilli prawns, satay, charred, lettuce, peanuts £13
Braised crispy lamb shoulder, celeriac, black garlic £11
Red pepper risotto, scallops, basil, courgette, toasted sesame £13
Baby gem, pine nuts, Manchego, guanciale, lemon olive oil dressing £10
Slow braised beef cheek Mac & cheese £12

#### Main

Smoked Beef fillet, braised ox cheek, celeriac, mushrooms,
truffle jus, potato dauphinios £29
Chicken Supreme, sweetcorn puree, charred corn, roast hispi,
chicken veloute, crushed potato £26
Irish rump of lamb, miso leek, green onion, smoked potato £28
Fresh local cod fillet, fennel, apple, chive beurre Blanc, champ £26
Salt aged sirloin cooked over charcoal on the big green served with chips, onion rings & pepper sauce
£36

#### Side

Buttered seasonal vegetables £5

Roast Hispi, hazelnut, sourdough crumb £6

'BBQ Buffalo Corn' corn on the cob, franks sauce, blue cheese, celery £6

### Sweets

Chocolate fondant, praline, salted caramel ice cream £8

Turkish delight brulée, ginger biscuit £8

Candied apple & hazelnut crumble, vanilla custard, ice cream £8

Lemon posset, fresh Armagh raspberries, sorbet £8

Cheese, chutney, crackers £8

\*Always inform your server of any allergies, we cannot guarantee gluten free

\*We are proud to use local suppliers

\*20% VAT is included in menu price