

square bistro

Early evening

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 dauphinois £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
- Beer battered haddock, mushy peas, tartare sauce, chips £16
- Irish steak burger, Emmental cheese, lettuce, tomato, crispy onions, bacon jam, pickles, burger sauce, fries £16
- Thai red chicken curry, rice & poppadom's £16 (add homemade naan £4)
- Our signature Korean chicken, green onion, chilli, sesame & chips £16
- Beef fillet stroganoff, rice, garlic bread £19

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