# square bistro 

## VEGETARIAN/VEGAN

Small Plates<br>Sourdough, tapenade, vinaigrette $£ 6$ V<br>Salt and Chilli broccoli, satay, charred lettuce $£ 9$ V<br>Homemade focaccia, yeast emulsion, olive oil $£ 6$ V Roast red pepper \& basil risotto, courgette, lemon dressing $£ 9$<br>Korean courgette, street vendor mayo $£ 8$

## Main

Hay baked celeriac, celeriac puree, mushroom, hazelnut dressing, baby roast potato $£ 16$ V Roast fennel, charred corn, sweetcorn puree, hispi, truffle, crushed potato $£ 17$ V

Thai vegetable curry, rice, poppadom $£ 14$ (add naan) $£ 4$
Mac \& smoked cheese, truffle, crispy onion $£ 16$

## Sides

Triple cooked chips $£ 4$ V
Truffle chips $£ 4.50 \mathrm{~V}$
Roast seasonal vegetables $£ 5$ V
‘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 $£ 8$ V
Lemon posset, 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

