

# square bistro

## Dinner

### Small Plates

Homemade sourdough, vinaigrette, tapenade £7

Homemade focaccia, yeast emulsion, olive oil £7

Crispy olives, feta, honey & truffle £8

Salt & chilli prawns, satay, charred lettuce, roast peanuts £14

Slow cooked lamb shoulder, fregola, mint chilli, pecorino £13

Fresh burrata, poached peach, pistachio, Iberico ham £13

### Main

Smoked beef fillet, braised cheek, chestnut mushrooms, celeriac, truffle jus, potato dauphinois £30

Salt aged Sirloin, pepper sauce, onion rings, chips £39

Rump of Irish lamb, Armagh courgette, green olive, feta, jus, garlic roast potato £28

Roast chicken supreme, butter chicken sauce, toasted almonds, local kale, champ £26

Fresh local cod fillet, celeriac, hazelnut, truffle, garlic roast potatoes £28

### Side

Buttered seasonal vegetables £5

Fried cabbage, hazelnut, guanciale, manchego £6

Magic fries £5

### Sweets

Chocolate fondant, praline, salted caramel ice cream £8.50

Turkish delight brulée, ginger biscuit £8.50

Candied apple & hazelnut crumble, custard, vanilla ice cream £8.50

Lemon posset, basil strawberries, strawberry sorbet £8.50

Cheese, chutney, crackers £9

*\*Always inform your server of any allergies, we cannot guarantee any dish completely allergy free.*

*\*We are proud to use local suppliers.*

*\*20% VAT is included in menu price*