

SQUARE KITCHEN

DINNER

STARTERS

CONFIT OCTOPUS <i>beetroot</i>	8
BEEF TARTAR <i>dashi jelly, soy cured egg, wasabi</i>	9
HERITAGE CARROT <i>spring peas, dukkah (VE)</i>	6
BAKED NEW POTATO CONSOMMÉ <i>crème fraiche and chive (V)</i>	5.5

MAINS

BRILL <i>asparagus, broad bean ragout, verjus</i>	19
OLIVE CRUSTED PORK CUTLET <i>black garlic, anchovy, tomato, smoked capsicum</i>	17
RABBIT BALLOTINE <i>polenta, wild garlic, grelot onion, wild mushroom</i>	18.5
SEARED CAULIFLOWER <i>romanesco, oyster mushroom (VE)</i>	14
CELERIAC & DULCE BROTH <i>gnocchi, fennel (V)</i>	13

GRILL

SIRLOIN <i>(priced by weight)</i>	
<i>To share...</i>	
24OZ CHATEAUBRIAND <i>trimmings</i>	60
<i>To share...</i>	
32OZ COTE DE BOEUF <i>trimmings</i>	60
<i>Mushroom sauce ~ chimi churri ~ peppercorn sauce</i>	1.5 each

SIDES

JERSEY ROYALS <i>with truffle butter</i>	3.5
PURPLE SPROUTING BROCCOLI <i>with chilli oil</i>	3.5
CREAMED LEEKS	3.5
ASPARAGUS <i>with bacon</i>	3.5

DESSERTS

HONEY, OAT ICE CREAM <i>milk skin, burnt orange</i>	6
CHOCOLATE NAMELAKA <i>pear, pink peppercorn (VE)</i>	6.5
BAKED CARDAMOM CUSTARD <i>rhubarb, pistachio, rose</i>	7.5
STILTON <i>saffron raisin bread, chutney</i>	7

FIVE-COURSE TASTER MENU ~ 40

Amuse ~ Starter ~ Fish ~ Meat ~ Dessert
(vegetarian option available)
Wine flight ~ 20

Allergen information is available ~ A 10% service charge may be added to your bill