

SQUARE KITCHEN

DINNER

STARTERS

SOUP OF CELERIAC <i>apple, truffle (V)</i>	5
GOAT'S CURD <i>beetroot, licorice, oats (V)</i>	5.5
GLAZED PORK BELLY <i>sweetcorn purée, spring onion, chilli oil</i>	6.5
CHICKEN LIVER PARFAIT <i>pomegranate, port gel, crispy chicken skin</i>	6

MAINS

BRAISED LAMB BREAST <i>spinach, butternut squash, wild mushroom, lamb jus</i>	18
ROASTED CAULIFLOWER <i>pickled oyster mushrooms, black garlic, nori (V)</i>	12
MARINATED SALMON <i>cabbage, cherry tomato & olive, lime emulsion, clams</i>	16.5
GUINEA FOWL <i>wild boar sausage, beetroot, smoked aubergine</i>	16.5

GRILL

8OZ RIBEYE STEAK <i>triple cooked chips</i>	20
<i>To share...</i>	
30OZ COTE DE BOEUF <i>trimmings</i>	60
<i>To share...</i>	
18OZ CHATEAUBRIAND <i>trimmings</i>	50

Béarnaise ~ Peppercorn ~ Blue cheese 1.5 each

SIDES

SAFFRON MASH	3.5
ROASTED VINE TOMATOES	3.5
CREAMED LEEKS	3.5
TENDERSTEM BROCCOLI	3.5

DESSERTS

CHOCOLATE NAMELAKA <i>pears, pink peppercorn</i>	7
BRITISH CHEESEBOARD <i>trimmings</i>	8
CHESTNUT BAKED ALASKA <i>juniper, earl grey</i>	7
RUM CARAMELISED PINEAPPLE <i>white chocolate & coconut, kiwi</i>	5.5

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