

THE SQUARE

St. Helier

Jersey Rock Oysters (T) Served natural, with red wine and shallot vinegar	Three 4.95	Six 9.75
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Square Bites & Sharers

Mixed bread basket, Jersey butter (v, gfo)	3.75	Josper grilled butterfly shell-on prawns (gf)	7.75
Baked garlic focaccia (v) 4.25 with cheese (v)	4.75	Dry salt and pepper chicken wings, garlic dip (gf)	6.50
Honey roast baby chorizo	5.95	Fried halloumi, olive oil and aged balsamic (v, gf)	5.50
Parmesan chicken strips, cracked pepper ketchup	6.50	Crispy pork belly, Thai peanut and cucumbers (gf)	6.50

The Square charcuterie board	10.50
Cured Italian meats, bocconcini cheese, pickles, olives, rocket Parmesan salad, balsamic dressing, garlic focaccia	

All Day Brunch

Jersey crab open sandwich (T)	14.50
Lemon aioli, little gem, radish, watercress, cucumber	
Smashed avocado on toast (v)	8.50
Poached eggs, onion and sesame seeds, chilli flakes, coriander	
Steak sandwich (T)	13.95
Grilled sourdough, rocket, onion marmalade, Dijon mustard	
Chorizo & Smoked BBQ beans shakshuka	9.50
Baked eggs, sourdough toast	
Eggs Florentine (v)	8.50
Jersey asparagus, poached eggs, hollandaise	
Caesar salad (T)	6.95/10.95
Little gem, poached egg, anchovies, pecorino, croutons, Caesar dressing	
Add grilled chicken	4.50
Add grilled prawns	6.00
Tomato & mozzarella salad (v) (T)	7.95/11.95
Jersey tomatoes, bocconcini cheese, aged balsamic dressing	
Thai pork belly salad (gf) (T)	8.75/12.50
Crispy pork belly, cucumber, slaw, peanut and chilli dressing	
Jersey beef burger (gfo) (T)	13.75
Monterey Jack Cheddar, garlic mayo, onions, pickles, Jersey hand cut chips	
Add smoked bacon	1.00
Buttermilk fried chicken burger (gfo) (T)	13.75
Garlic mayo, BBQ sauce, onions, pickles, Jersey hand cut chips	
Add smoked bacon	1.00
Beyond Meat vegan burger (ve, gfo) (T)	13.50
Vegan patty, vegan cheese, cracked pepper ketchup, rocket, pickles, Jersey hand cut chips	
South Indian thali-style summer squash curry (ve) (T)	13.95
Asian greens, broccoli, coriander, pilau rice, poppadoms, mango chutney	

Steaks & Grill

All our grills are cooked instinctively over real charcoal in our 'Josper' oven for authentic flavour. We only serve minimum 21-day aged Irish beef from grass-fed cattle. All served with cherry vine tomato, roasted flat mushroom, watercress and our hand cut Jersey chips (gf). Upgrade to truffle and parmesan chips for an extra 1.00

Sirloin 250g (T)	21.15
Porterhouse 500g (T)	25.50
Rib Eye 300g (T)	23.50
<i>Try pairing this with our award-winning Liberation IPA</i>	
Fillet 250g (T)	26.50
Add a sauce (gf) (T)	1.95
Red wine and shallot, béarnaise, peppercorn, blue cheese cream or garlic butter	

Dry-aged 'John Stone' Cote De Boeuf 1.3Kg (superb dry-aged beef for two people to share from one of Ireland's award-winning producers) (gf)	Per person	39.50
Presented with cherry vine tomatoes, roasted flat mushrooms, watercress, hand cut Jersey chips, peppercorn sauce and béarnaise sauce. We recommend that our Cote de Boeuf is served medium-rare to medium. Please allow 25-30 minutes cooking time.		

Slow-cooked spiced beef short ribs (gf)	19.95
Served with our black butter BBQ sauce, hand cut Jersey chips, slaw and smoked BBQ beans.	

Fresh Fish & Seafood	
Shellfish bisque soup	8.95
Prawns, Jersey crab and mussels, Swiss cheese and garlic focaccia	
Jersey crab and tiger prawn linguine (T)	17.50
Chilli and garlic oil, rocket and Parmesan salad	
Jospered Jersey scallops (T)	11.95/20.95
Charcoal-grilled with garlic and parsley breadcrumbs, and Jersey Royals as a main	
Teryiaki salmon fillet (gf) (T)	17.95
Asian greens, onion and sesame seeds, basmati rice, tamari soy dressing	
Liberation ale-battered cod fillet (T)	13.95
Buttered garden peas, Jersey hand cut chips, tartare sauce	
Mussels in white wine and cream or baked with chilli and garlic	8.95/15.95
With crusty bread as a starter or with hand cut Jersey chips as a main	
Malaysian monkfish and king prawn curry (gf) (T)	19.50
Asian greens, pilau rice, shrimp crackers, crispy shallots & chillies	
<i>Try pairing this with our light and refreshing Liberation Craft Lager</i>	
The Square's famous mixed fish grill (gf)	19.50
Jersey sea bream, fillet of brill, king prawns, Jersey asparagus, Jersey Royals, lemon hollandaise	

Please take a look at our boards for daily market specials!

(T) These dishes are available to take away and enjoy at home.

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Sides

Summer greens (v, gf)	4.50	House dressed salad (ve, gf)	3.75
Jersey hand cut chips (ve, gf)	3.75	Rocket and Parmesan salad (v, gf)	4.50
Truffle and Parmesan chips (v, gf)	4.50	Roasted flat mushrooms (ve, gf)	4.50
Buttered Jersey Royals (v, gf)	4.50	Sweet potato fries (ve, gf)	4.50

Puddings

Cherry and almond chocolate brownie (ve, gf)	6.95
Griottine cherries, cherry sorbet, chocolate shavings	
Sticky toffee and date pudding (v)	6.95
Toffee sauce, salted caramel ice cream	
Jersey strawberry and pistachio pavlova (v, gf)	7.50
Chantilly cream, strawberry sauce	

Ice Cream & Sorbet (v)

Chocolate, cherry and almond brownie sundae (gf)	7.50
Sticky toffee sundae	7.50
Jersey strawberry Eton mess sundae (gf)	7.50
Ice cream and sorbet scoop	2.00
	Per scoop
NEARLY FULL? Try our affogato; vanilla ice cream, Cooper Co espresso and Jersey fudge (gf)	4.50



Allergen Info

(v) Veggie friendly (ve) Vegan friendly (gf) Gluten friendly (gfo) Gluten friendly option on request.

Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request.

Our fish dishes may contain small bones, please take care. We cannot guarantee the total absence of allergens in our dishes.

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Sparkling Wine

Vitelli Prosecco NV	200ml	7.00
Veneto, Italy – citrus, elderflower and apple		
Veuve Clicquot Yellow Label Brut NV	Bottle	60.00
Champagne, France – mouthwatering fruit, a splendid mousse and a tremendous finish		

Rosé Wine

La Maglia Rosa Pinot Grigio Blush	Bottle 20.00 250ml 7.20 175ml	5.25
Veneto, Italy – light with red fruit flavours		
Miraflors Cotes du Roussillon Rose Domaine Lafage 2018	Bottle 26.00 250ml 9.40 175ml	6.80
Languedoc-Roussillon, France – strawberry and blackberry flavours		

White Wine

The Paddock Chardonnay	Bottle 20.00 250ml 7.20 175ml	5.25
South Eastern Australia – juicy peach and tropical fruit		
La Maglia Rosa Pinot Grigio IGT Provincia di Pavia	Bottle 21.00 250ml 7.60 175ml	5.50
Campania, Italy – crisp, fruity and floral		
Valdivieso Sauvignon Blanc	Bottle 23.00 250ml 8.30 175ml	6.05
Aconcagua Valley, Chile – refreshing, lemon and lime		
Cap Cete Picpoul de Pinet	Bottle 23.00 250ml 8.30 175ml	6.05
Languedoc-Roussillon, France – grapefruit, lemon and lime		
Louis Latour Macon-Lugny	Bottle	27.00
Burgundy, France – floral, citrus and apple		
Monte di Saracco Gavi di Gavi GOCG	Bottle	27.00
Gavi, Italy – fresh, hints of lemon and grapefruit		

Our Favourite

Johnson Estate Sauvignon Blanc	Bottle 26.00 250ml 9.40 175ml	6.80
Marlborough, New Zealand – passionfruit and grapefruit		

Red Wine

Petit Papillon Grenache Rouge Vin de Pays d'Oc Bottle		20.00
Languedoc-Roussillon, France – blackcurrant, cherry and violet		
The Paddock Shiraz	Bottle 21.00 250ml 7.60 175ml	5.50
Murray Darling, Australia – red berries and peppery spice		
Valdivieso Merlot	Bottle 23.00 250ml 8.30 175ml	6.05
Rapel Valley, Chile – jammy plum, cocoa and coffee		
Domaine St Jacques Organic Cotes du Rhone Rouge 2018	Bottle 23.00 250ml 8.30 175ml	6.05
Rhone Valley, France – raspberry, strawberry and spice		
Marques de Caceras Rioja	Bottle 25.00 250ml 9.00 175ml	6.55
Rioja, Spain – smooth and spicy		

Our Favourite

Tilia Malbec	Bottle 26.00 250ml 9.40 175ml	6.80
Mendoza, Argentina – plum, blackberry and dark chocolate		