

THE SQUARE

St. Helier

LUNCH MENU

JERSEY OYSTERS

Natural; shallots, red wine vinegar	8.00 / 14.00
Caviar; trout roe, cucumber, dill oil	8.50 / 15.00
Kilpatrick; bacon, Worcestershire sauce, tabasco	8.50 / 15.00

SNACKS & STARTERS

Roast butternut squash hummus, chilli oil, toasted seeds, grilled flatbread (ve)	6.50
Jersey crab arancini, tomato fondue, saffron aioli, Parmesan	8.95
Our house-smoked beef brisket, capers, charred pickled onion, smoked mayonnaise	9.95
Prawn, potato and crayfish cakes, preserved lemon, watercress, cucumber, brown crab mayonnaise	8.95
Butternut squash carpaccio, chilli jam, sage crisps, whipped feta, toasted pumpkin seeds (ve)	7.95
Haddock, prawn, mussel and crab chowder, sourdough and Jersey butter	8.95

SANDWICHES

Reuben sandwich - slow-cooked smoked brisket, Swiss cheese, Thousand Island dressing	14.95
Chicken Milanese ciabatta – breaded free-range chicken, streaky bacon, Parmesan, aioli, gem lettuce	12.00
The Square fish finger sandwich – Liberation Ale beer-battered cod, tartar sauce, watercress and fennel salad	12.50
Steak sandwich - served medium rare, confit onions, horseradish, watercress salad	15.50
Allotment sandwich - marinated courgettes, avocado, rainbow slaw, pickled shallots, chilli jam	10.95

MAINS

Seafood linguine with crab, prawns, mussels, squid and lobster bisque, Parmesan, grilled lemon	18.95
Creedy Carver duck breast, dauphinoise potatoes, local asparagus, smoked bacon and peas	26.95
Dingley Dell pork tomahawk, grilled hispi cabbage, cider and grain mustard sauce, skin-on fries	26.95
Grilled Sea bream, tomato, olive and caper sauce, whipped feta, baked Jersey Royals	23.00
Josper grilled lamb rack, spinach, peas and mint, goat cheese puree, roasted Jersey Royals	25.95
10oz sirloin; 28 day dry-aged steak, garlic butter, Jersey 'steak' chips , roast tomato, watercress	29.95
Thai green curry, bamboo shoots, red pepper, Bok choy, baby corn, green beans, jasmine rice	16.50
<i>Add Prawns, crab, mussels, squid</i>	4.00

BURGERS

The Square beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on fries	18.50
Grilled chicken burger - Caesar dressing, baby gem, beef tomato, Parmesan, skin-on fries	15.95
Spinach falafel burger - Falafel , hummus, red cabbage slaw, cucumbers, pomegranate, skin-on fries (ve)	14.95

SIDES

Liberation Ale beer-battered onion rings (v)	4.95	Chargrilled sweetcorn, chimichurri (ve)	5.00
Heritage tomato and basil salad (ve)	5.00	Posh fries, truffle mayo, Parmesan	6.00
Seasonal mixed greens (v)	4.50	Grilled broccoli, toasted almonds (v)	4.50
Thick-cut chips	4.95	Jersey Royals, herb butter (v)	5.00

TEAM REWARDS – Please note we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team.

ALLERGEN INFO – (v) Veggie friendly, (ve) Vegan friendly, (veo) Vegan option - ask a team member for gluten friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the total absence of allergens in our dishes. Our fish dishes may contain small bones, please take care.



PUDDINGS

Jersey strawberries, whipped lemon cream, pistachio shortbread, strawberry sorbet (v)	8.50
Valrhona chocolate delice, butterscotch, banana praline, hazelnut wafer (v)	8.50
Rhubarb and custard; buttermilk panna cotta, lemon curd, honeycomb	8.50
Sticky date and toffee pudding, toffee sauce, pecans, rum and raisin ice cream (v)	7.50
Little Biscoff doughnuts, salted caramel sauce, vegan vanilla ice cream (ve)	7.50
Cheese plate - Coastal Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton, Served with caramelised onion and apple chutney, cornichons, crackers	12.00

NEARLY FULL?

Three little Biscoff filled doughnuts. Perfect with a coffee!	3.50
Affogato; Jersey vanilla ice cream, illy espresso, little biscuit (v)	4.95
<i>(50p from the sale of each affogato is donated to Healing Waves)</i>	



Healing Waves is a Jersey charity that enables individuals with a physical or mental disability to access the ocean in a safe way.

AFTER DRINKS – Ask for our range of brandies, whiskies, rums, liqueurs, and cocktails

A few of our favourites...	Bulleit Old Fashioned
Espresso Martini	Negroni

COFFEE & TEA – A full range of hot drinks are available. Please ask to see the full listing

Perhaps try one of our seasonal treats?	Dairy-free milks available
Black Forest Monbana hot chocolate	Gingerbread spiced latte

Please ask to see our wine menu, we also have a range of draught lagers and ciders, locally brewed cask ales, low-alcohol and gluten-free beers. Please ask a member of our team to check what's available today.

OUR SUPPLIERS & PRODUCERS

We care immensely about the quality, provenance and seasonality of the produce we buy, and work with suppliers and producers of the same mindset, striving to be sustainable, with complete traceability. These guys share our passion and we're very proud to work with them, sourcing some of the best produce from the Channel Islands and delivering it fresh to our kitchens six days a week.