

Festive Menu

£32.50 - 3 courses / £24.95 - 2 courses

Starters

Duck, chicken, pistachio & sour cherry terrine
Pickles, toasted sourdough

Leek, fennel & mussel soup
Vermouth cream, crusty bread, Jersey butter

Beetroot salad
Toasted seeds, rocket & apple, candied walnuts, green herb soy dressing (ve)

The Square hot smoked salmon salad
Pickled fennel, brown crab mayo
We cure our salmon with local gin, brown sugar & black pepper before smoking over applewood chips

Mains

Asian style sea bass fillet
Stir-fry greens, sesame seeds, basmati rice, soy dressing

Coquilles St. Jacques
Seasonal greens

Aged sirloin steak
Peppercorn cream sauce, hand cut chips, slow-roast tomato, rocket & Parmesan salad

Fillet steak medallions
Buttery mash, saute wild mushrooms, kale, red wine & bone marrow jus
(both our steak dishes £4 supplement)

South Indian style curried butternut squash
Coriander, Pilau rice, poppadoms, mango chutney (ve)

Desserts

Liberation Ale steeped Christmas pudding
Brandy & caramel sauce

Vegan vanilla crème brûlée
Armagnac soaked prunes, lemon shortbread (ve)

Bitter dark chocolate brownies
Chocolate sauce, Jersey salted caramel ice cream (v)

Selection of French & English cheese
Grapes, walnuts, biscuits, chutney

Allergen Info

(v) Veggie friendly / (ve) Vegan friendly - Ask us about gluten friendly options
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.