

THE SQUARE

St. Helier

Jersey Rock Oysters	Six	Nine
Natural; lemon and shallot vinegar	9.50	14.00
Square chilli, lime, cucumber & mint	10.50	15.50
Grilled; with N'duja butter	10.25	15.25

Nibbles

Piri piri chicken wings	6.95	Halloumi fries with herb dressing, pomegranate (v)	6.00
Chilli, garlic & lime hummus with chapatti bread (ve)	7.95	Crispy slow - cooked pork belly, Thai style peanut & cucumber salad	7.95
Celery, cucumber, carrot			

Starters

Jersey scallops with cauliflower and herb risotto	11.95
Jersey crab mayo, local gin cured salmon and horseradish crème fraiche, dill cucumber salad	10.50
Shellfish Bisque soup - prawns, crabmeat, mussels, garlic bread and Swiss cheese	9.50
Crispy squid, Asian slaw, chilli dip	8.00
Mussels in white wine-cream OR baked with chilli and garlic, and freshly baked bread	9.00
Beetroot tart tatin, goat's cheese, beetroot leaf salad, apple & walnut dressing (v)	8.50

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

Steak & Chops

All our steaks are cooked on our charcoal JOSPER grill, served with cherry vine tomatoes, roasted flat mushroom, watercress and Jersey hand cut chips

Sirloin Steak 250g	22.50
Rib Eye Steak 300g	24.50
Fillet 250g	27.50
Porterhouse 500g	25.50
Try pairing this with our award-winning Liberation IPA	
Add a sauce: Bernaise, Peppercorn, N'duja butter	2.00
Upgrade for truffle parmesan chips for an extra	1.00

Cote De Boeuf - 1kg for Two

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.

Grilled Lamb Cutlets

Dauphinoise potatoes, roast carrots, green beans, pea puree and rosemary lamb jus

Vegetarian & Vegan

Wild mushroom and sweet potato risotto (v)	14.00
South Indian Thali-style butternut squash curry (ve)	15.00
Asian greens, poppadum's, mango chutney, pilau rice, coconut yogurt raita	
Truffled mac and cheese (v)	13.50
Crispy shallots, rocket and Parmesan salad	
Avocado tacos (v)	12.50
Radish, quick pickled onions, Guindilla chilli, Little gem, tomato salsa, soured cream	

Seafood

Jersey crab & king prawn linguini, garlic and chilli oil, rocket & Parmesan salad	18.50
Liberation Ale battered cod fillet, minted pea puree, hand cut chips	14.25
Mussels in white wine cream OR baked with chilli and garlic with Jersey hand-cut chips and freshly baked bread	16.00
Malaysian Monkfish and king prawn curry, pilau rice, crispy chilli and shallots, mixed poppadum	19.95
Jersey scallops with cauliflower and herb risotto	19.95
Local Sea Bass with king prawns and tomato hollandaise, crushed Jersey royals & roasted vegetables	22.50

Burgers & Sandwiches

Our burgers and sandwiches are served with hand cut Jersey chips and rainbow slaw

Jersey beef burger	13.75
Toasted brioche bun, baby gem, garlic aioli, sliced red onion, beef tomato, Monterey Jack cheddar, sliced pickle, smoked bacon	
<i>We only cook our burgers medium-well over real charcoal</i>	
American-style buttermilk fried chicken burger	13.75
Toasted brioche bun, garlic aioli, smoked bacon, baby gem, sliced red onions beef tomato, sliced pickle	
Beyond Meat vegan burger (ve)	13.75
Toasted bun, baby gem, sliced red onion, beef tomato, vegan cheese, sliced pickle	
Steak sandwich	13.95
Grilled sourdough, rocket, onion marmalade, Dijon mustard	
Cuban Sandwich	12.00
Grilled sourdough bread, shaved ham, Swiss cheese, pickle & mustard	

Sides

Truffle and Parmesan chips (v)	4.50	Roasted Jersey Royals (v)	4.00
Buttered greens (v)	4.50	Hand cut chips (v)	3.75
Rocket and Parmesan (v)	4.00	Roasted flat mushrooms (ve)	4.50
House salad (ve)	4.00	Mac and cheese (v)	4.50

TRACK & TRACE

Paying us a visit? Please take a moment to scan the code to the side and "Check In" using Trax.

This means we will be able to contact you for the purposes of COVID-19 tracing, if we are asked to do so. If your phone does not support this please visit this website: <https://bit.ly/squareje>



Allergen Info

(v) Veggie friendly (ve) Vegan friendly - Please ask a manager about our 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.

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



THE SQUARE

St. Helier

Puddings

Sticky toffee and date pudding (v)	6.95
Toffee sauce, salted caramel ice cream	
Cherry and almond chocolate brownie (ve)	7.50
Griottine cherries, cherry sorbet, chocolate shavings	
Coconut panna cotta, passionfruit, mango sorbet	7.50
Brownie Sundae	7.50
Chocolate sauce, vanilla ice cream, flaked almonds, whipped cream	
Cheese plate	for two: 12.00
Selection of cheeses, biscuits, celery, apple & chutney	
Nearly full? Affogato; Jersey vanilla ice cream, espresso, Sue's Jersey fudge (v)	4.50
<i>(50p from every sale of this dish will be donated to the Burnt Chef Project)</i>	



THE BURNT CHEF
PROJECT

The Burnt Chef Project is a non-profit campaign operating within the hospitality industry to challenge mental health stigma through training and open conversations. We are working closely with them to support our teams welfare and spread the message far and wide.

Sparkling Wine

Vitelli Prosecco NV	200ml 7.50
Veneto, Italy - citrus, elderflower and apple	
Veuve Clicquot Yellow Label Brut NV	Bottle 65.00
Champagne, France - mouthwatering fruit, a splendid mousse and a tremendous finish	

Rosé Wine

La Maglia Rosa Pinot Grigio Blush	Bottle 21.00 250ml 7.55 175ml 5.50
Veneto, Italy - light with red fruit flavours	
Miraflores Cotes du Roussillon Rose Domaine Lafage 2018	Bottle 27.00 250ml 9.75 175ml 7.05
Languedoc-Roussillon, France - delicate with strawberry and blackberry flavours	

White Wine

The Paddock Chardonnay	Bottle 21.00 250ml 7.55 175ml 5.50
South Eastern Australia - juicy peach and tropical fruit	
La Maglia Rosa Pinot Grigio IGT Provincia di Pavia	Bottle 22.00 250ml 7.95 175ml 5.75
Campania, Italy - crisp, fruity and floral	
Valdivieso Sauvignon Blanc	Bottle 24.00 250ml 8.65 175ml 6.30
Aconcagua Valley, Chile - refreshing, lemon and lime	
Cap Cette Picpoul de Pinet	Bottle 24.00 250ml 8.65 175ml 6.30
Languedoc-Roussillon, France - grapefruit, lemon and lime	
Louis Latour Macon-Lugny	Bottle 28.00
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 27.00 250ml 9.75 175ml 7.05
Marlborough, New Zealand - passionfruit and grapefruit	

Red Wine

Petit Papillon Grenache Rouge Vin de Pays d'Oc	Bottle 21.00
Languedoc-Roussillon, France - blackcurrant, cherry and violet	
The Paddock Shiraz	Bottle 22.00 250ml 7.95 175ml 5.75
Murray Darling, Australia - red berries and peppery spice	
Valdivieso Merlot	Bottle 24.00 250ml 8.65 175ml 6.30
Rapel Valley, Chile - jammy plum, cocoa and coffee	
Domaine St Jacques Organic Cotes du Rhone Rouge 2018	Bottle 24.00 250ml 8.65 175ml 6.30
Rhône Valley, France - raspberry, strawberry and spice	
Marques de Caceras Rioja	Bottle 26.00 250ml 9.35 175ml 6.80
Rioja, Spain - smooth and spicy	

Our Favourite

Tilia Malbec	Bottle 27.00 250ml 9.75 175ml 7.05
Mendoza, Argentina - plum, blackberry and dark chocolate	



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