

THE  
SQUARE  
St.Helier

APERITIFS

SANDWICHES & BURGERS *All served with Koffmann fries*

Cosmopolitan 10.50      Bourbon Old Fashioned 14.50      Cherry Negroni 10.50

Jersey beef burger - smoked bacon 16.50      Sesame Prawn Sandwich - soy, chilli & ginger dipping sauce 12.50  
relish+ Monterey Jack cheese

Buttermilk crispy chicken burger - 14.95      Reuben Sandwich - slow-cooked smoked brisket, Swiss cheese, Thousand Island dressing 14.50  
Liberation ale BBQ sauce

*add our house Applewood smoked beef brisket to your burger* 3.00

JERSEY ROCK OYSTERS

Red wine + shallot vinegar Six 9.50 / Nine 14.00      Beef + horseradish jelly Six 10.95 / Nine 15.95      Wasabi, soy, spring onion, sesame, ginger Six 10.25 / Nine 15.25

*Oyster Happy Hour – Monday to Friday 4pm-7pm – £1 each for loyalty holders*

SEAFOOD

FROM THE GARDEN

Josper grilled king prawns + garlic butter 18.95      Sweet potato, cauliflower, lentil + spinach curry - coriander chutney, coconut yoghurt, poppadom (ve) 14.95

Pan-fried sea bream & king prawns, samphire, sauce vierge 21.95      Beetroot salad - sherry vinegar, horseradish, blackberries, hazelnuts (ve) 14.00

Today’s best from Jersey fish market – grilled, brown shrimp & caper butter MP      *add blue cheese (v)* 2.00

Jersey lobster – grilled to order, garlic half/whole butter MP      Pea & shallot ravioli - broad beans, asparagus, king oyster mushrooms (ve) 14.75

Jersey lobster - mac + cheese 19.50      Buddha Bowl - red pepper hummus, broad beans, avocado, pomegranate (ve) 12.50  
*add shaved black truffle* MP      *add halloumi (v)* 1.50

Jersey crab, chilli + king prawn linguine 18.95      ‘Beyond Meat’ vegan burger + Koffmann’s fries (ve) 14.50

STARTERS

Steak tartare - cured egg yolk, cornichons, toasted sourdough 11.50      House smoked beef brisket - charred onions, capers, truffle aioli 9.50      Caesar salad - baby gem, anchovies, Caesar dressing, Pecorino 9.50

Severn + Wye stout cured smoked salmon - pickled cucumber, crème fraiche 10.00      Jersey hand-picked crab – avocado, chilli, creamed corn croquette 11.50      Beetroot salad - sherry vinegar, horseradish, blackberries, hazelnuts (ve) 8.95

Jersey scallops roasted in the Josper - pancetta, apple, dill oil 11.50      Salt and pepper squid, Vietnamese dipping sauce, lime 9.50      Red pepper hummus - market vegetable crudities, grilled flatbread (ve) 8.95

SIDES

Truffle aioli + Pecorino fries (v) 5.50      Normandy camembert mash (v) 5.50      Lobster mac + cheese 9.50

Hand cut Jersey ‘steak’ chips, grown for us by Le Petit Menage Farm (ve) 4.50      House mixed herb and leaf salad (v) 4.00      Beer battered onion rings (v) 4.25

Koffmann fries (ve) 5.00      Seasonal greens - grown for us by Le Petit Menage Farm (v) 4.50      Mini Caesar 5.50

Jersey Royals, chive butter (v) 4.00      Grilled asparagus (v) 6.50      Truffled king oyster mushrooms (v) 5.95

Baked potato, chive crème fraiche (v) 5.00      Mac + cheese (v) 5.00

STEAK AND CUTS

*Select Scottish Aberdeen Angus 28 day dry-aged on the bone for the fullest flavour.  
All steaks and cuts come with a side of hand cut Jersey ‘steak’ chips*

Sirloin steak - 300g 27.95      Extras 2.00

Rib Eye steak - 300g 29.95      *Add a sauce*

Fillet steak - 250g 33.95      *Garlic butter, Peppercorn & brandy, Bearnaise, Red wine jus or Blue cheese*

Flat iron half chicken 18.50      *Add half Jersey lobster* MP

*Check our blackboards for today’s special cuts*      *Add two fried Potage Farm free range eggs* 3.00



All our meat is cooked on a charcoal JOSPER grill, using birch charcoal from Globaltic BBQ. They will donate £1.50 for every bag we buy to The Burnt Chef Project; a non-profit campaign to challenge mental health stigma through training and open conversations.

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, - ask a team member for gluten friendly options. Please inform a member of our team of any allergies before placing your order.  
We can not guarantee the absence of all allergies in our dishes. Fish dishes may contain bones, please take care.

