

THE SQUARE

St. Helier

MAIN MENU

JERSEY OYSTERS

3 / 6

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
Caramelised cauliflower and Parmesan soup, sourdough and Jersey butter (v)	7.95

MAINS

Jersey crab linguini, king prawns, preserved lemon butter, vine-ripened tomato and chilli	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
Josper charcoal grilled hake, bacon and chorizo butterbean cassoulet, Cornish mussels, saffron aioli, crispy shallots	23.50
New season lamb Barnsley chop, Jersey royals, peas, broad beans and mint sauce	24.95
The Square beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on fries	18.50
Aubergine, chickpea and tomato curry, coconut yoghurt, coriander chutney, garlic naan (ve)	16.50

STEAKS from our Josper charcoal oven

*Carefully selected Scottish Aberdeen Angus beef. Dry-aged on the bone for at least 28 days for the fullest flavour!
All steaks and cuts come with a side of hand cut Jersey 'steak' chips and slow roast vine tomato.*

Sirloin steak – 300g	29.95
Rib Eye steak – 300g	32.95
Fillet steak – 250g	36.50
Sauces: Peppercorn / Garlic butter / Chimichurri / Bearnaise	3.00

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 (ve)	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.