

THE SQUARE

St. Helier

LUNCH

SNACKS

MARINATED GORDAL OLIVES <i>VE</i>	4.5
JERSEY ROCK OYSTERS 3 / 6 mignonette	8.3 / 15.5
SPICED CORN RIBS <i>VE</i> jalapeño mayo	6.2
ROASTED GARLIC AND APRICOT SCOTCH EGG harissa ketchup	8.5
SWEET POTATO HUMMUS <i>VE</i> chimichurri, grilled flatbread	6.7
SALT AND PEPPER CALAMARI Vietnamese dipping sauce, chilli, lime	9.3

SHARING

BRITISH CHARCUTERIE BOARD fennel salami, coppa, chorizo, pork rilletes, pickles and focaccia	23.3
MEZZE <i>VE</i> sweet potato falafel, hummus, Gordal olives, tahini yoghurt, za'atar flatbread and focaccia	18.5

STARTERS AND LIGHTER OPTIONS

JERSEY SCALLOPS BAKED IN THEIR SHELL garlic butter, chorizo crumb	12.9
BBQ PULLED PORK TACO chipotle chilli sour cream, pineapple salsa	8.9
CRAYFISH AND SHRIMP COCKTAIL sourdough crumpet, Café de Paris butter, cucumber salad	9.9
BURRATA grilled focaccia, red pepper tapenade, herb salad, basil oil	14.9
SOUTHERN FRIED CHICKEN WINGS ginger and sweet chilli dip	8.5
STICKY SOY-GLAZED PORK BELLY BITES Asian slaw	10.5

SALADS AND BOWLS

SPROUTING BROCCOLI <i>V</i> whipped goat's cheese, rocket and almond salad, tomato vinaigrette	14.9
HUMMUS BOWL <i>VE</i> sweet potato falafel, chopped salad, quinoa, za'atar chickpeas, tahini dressing	13.9
SHAWARMA CHICKEN GRAIN BOWL wild rice, harissa yoghurt, chopped salad, tahini, pickled chilli	16.5

BRUNCH

SHAKSHUKA <i>V</i> two baked eggs, spiced tomato and pepper stew, feta, yoghurt, grilled flatbread	12.5
LOADED HASH BROWNS <i>VE</i> smashed avocado, slow-roasted tomato, harissa ketchup, pink onions, toasted seeds	10.8
HOUSE BUTTERMILK WAFFLES smoked streaky bacon, crème fraîche, maple syrup Greek yoghurt, honey, banana, berries <i>V</i>	13 11.75
FISH FINGER BUN Liberation Ale-battered haddock, tartare sauce, watercress, pickled fennel	12.5
THE SQUARE BACON SANDWICH smoked streaky bacon, rocket, slow-roasted tomato, aioli, chilli jam, grilled sourdough	10.5

MAINS

JERSEY CRAB AND PRAWN LINGUINI samphire, preserved lemon, brown crab and chilli butter, pangritata	22.5
LIBERATION ALE-BATTERED FISH thick-cut chips, minted peas, tartare sauce	19
SWEETCORN GNOCCHI <i>V</i> oyster mushrooms, tarragon butter, broad beans, pecorino crumble	16.5
CHARCOAL ROASTED HALF-CHICKEN garlic and herb butter, burnt lemon, green salad	20.5
STEAK FRITES 5oz sirloin, garlic and herb butter, Koffmann's skin-on fries, rocket salad	18.95
THE SQUARE BEEF BURGER maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on fries	18.5
GRILLED WHOLE SEA BASS fennel, rocket and cucumber salad, salsa verde, burnt lemon	22.5

SIDES

THICK CUT PUB CHIPS OR SKIN-ON FRIES <i>VE</i>	5
TRUFFLE FRIES <i>V</i> Parmesan, aioli, chives	6
SEASONAL GREEN VEGETABLES <i>V</i>	5.5
JERSEY ROYALS chive butter	4.9
LIBERATION ALE-BATTERED ONION RINGS <i>V</i>	5.3
CHOPPED SALAD <i>V</i> tahini, za'atar	4.9
THREE CHEESE MAC 'N' CHEESE <i>V</i> thyme crumb	6.8

PUDDING

DARK CHOCOLATE DELICE V	8.5
butterscotch, banana praline, hazelnut wafer	
RHUBARB AND CUSTARD BLONDIE V	8.5
Madagascan vanilla ice cream, ginger crumble	
ICED CITRUS PARFAIT VE	7.9
raspberries, sorbet, maple granola	
LOCAL STRAWBERRIES V VEO	8.5
whipped lemon cream, pistachio shortbread, Jersey dairy strawberry cream	

CHEESE

A SELECTION OF BRITISH AND FRENCH ARTISAN CHEESE V	13
served with caramelised onion and apple chutney, cornichons, crackers	

NEARLY FULL?

THREE LITTLE BISCOFF FILLED DOUGHNUTS VE	4.5
perfect with a coffee!	
TWO SCOOPS OF ICE CREAM OR SORBET V VEO	6
with Rossini wafer curls	
AFFOGATO V	5.5
vanilla ice cream, illy espresso, little biscuits	
<i>Food for thought; 50p from every sale of this dish will be 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.

OUR SUPPLIERS

We are proud to work with some of the best suppliers, farmers and producers across Jersey and the UK, bringing British and seasonal ingredients to our kitchen.

All our meat is high welfare and sourced from the finest UK farms.

We source all our seafood sustainably from Fin & Feather and the Jersey Oyster Company.

Our long-standing relationships with the finest producers in Jersey are featured throughout our menus: bread from Vienna Bakery, eggs from Pottage Farm, ice cream from Jersey Dairy, and one of the best plant-based products on the market from Symplicity Foods.

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 available - 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.