

THE SQUARE

St. Helier

SUPPER

SNACKS



JERSEY ROCK OYSTERS
3 FOR 8.3 / 6 FOR 15.5
mignonette



MARINATED GORDAL OLIVES <i>VE</i>	4.5
COURGETTE FRIES <i>V VEO</i> red pepper aioli, parmesan	5.5
HALLOUMI FRIES <i>V</i> chipotle chilli jam, yoghurt, mint	6.5
SMOKED BRISKET SCOTCH EGG dipping liquor	8.5
SWEET POTATO HUMMUS <i>VE</i> chimichurri, grilled flatbread	6.7
SALT AND PEPPER CALAMARI Vietnamese dipping sauce, chilli, lime	9.3
PADRÓN PEPPERS <i>VE</i> Dorset sea salt	5.9

SHARING

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

STARTERS AND LIGHTER OPTIONS

JERSEY SCALLOPS BAKED IN THEIR SHELL	12.9
garlic butter, chorizo crumb	
BBQ PULLED PORK TACO	8.9
chipotle chilli sour cream, pineapple salsa	
CRAYFISH AND SHRIMP COCKTAIL	9.9
sourdough crumpet, Café de Paris butter, cucumber salad	
BURRATA	14.9
grilled focaccia, red pepper tapenade, herb salad, basil oil	
SOUTHERN FRIED CHICKEN WINGS	8.5
ginger and sweet chilli dip	
STICKY SOY-GLAZED PORK BELLY BITES	10.5
Asian slaw	
GRILLED CHICKEN CAESAR SALAD	14.5
streaky bacon, croutons, soft boiled egg, parmesan, anchovies	

STEAKS

Aberdeen Angus beef, dry-aged on the bone for the fullest flavour. Cooked in our charcoal fired Josper oven. Served with garlic butter, Koffmann's chips, confit tomato, roasted mushroom, watercress, béarnaise or peppercorn sauce.

10oz SIRLOIN	34
10oz RIBEYE	32.95
FILLET STEAK	38.9
roasted bone marrow, shallot crumb, glazed carrot, parsley mash, red wine sauce	

MAINS

JERSEY CRAB AND PRAWN LINGUINI	22.5	BEST END OF LAMB RACK	25.9
samphire, preserved lemon, brown crab and chilli butter, pangritata		Jersey royals, peas, asparagus, anchovies, lamb jus	
DINGLEY DELL PORK TOMAHAWK	24.8	GRILLED WHOLE SEA BASS	22.5
grilled hispi cabbage, cider and grain mustard sauce, skin-on fries		fennel, rocket and cucumber salad, salsa verde, burnt lemon	
LIBERATION ALE-BATTERED FISH	19	CHARCOAL ROASTED HALF-CHICKEN	20.5
thick-cut chips, minted peas, tartare sauce		garlic and herb butter, burnt lemon, green salad	
SWEET POTATO DAHL <i>V VEO</i>	15	THE SQUARE BEEF BURGER	18.5
tandoori paneer, roasted cauliflower, curried mango yoghurt, poppadoms		maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on fries	

SIDES

THICK-CUT PUB CHIPS OR SKIN-ON FRIES <i>VE</i>	5	NEW POTATOES <i>V</i>	5
		chive butter	
TRUFFLE FRIES <i>V</i>	6	SEASONAL GREEN VEGETABLES <i>V</i>	5.5
parmesan, aioli, chives			
LIBERATION ALE-BATTERED ONION RINGS <i>V</i>	5.3	CAESAR SALAD	5.5
		parmesan, anchovy dressing	
THREE CHEESE MAC 'N' CHEESE <i>V</i>	6.8		
thyme crumb			

PUDDING

STICKY DATE PUDDING V butterscotch, Jersey Dairy vanilla ice cream	8.5
DARK CHOCOLATE MOUSSE CAKE V hazelnut, butterscotch, clotted cream	8
ICED CITRUS PARFAIT VE raspberries, sorbet, maple granola	7.9
LOCAL STRAWBERRIES V VEO whipped lemon cream, pistachio shortbread, jersey dairy strawberry cream	8.5

CHEESE

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

THREE LITTLE BISCOFF FILLED DOUGHNUTS VE perfect with a coffee!	4.5
TWO SCOOPS OF ICE CREAM OR SORBET V VEO with Rossini wafer curls	6
AFFOGATO V vanilla ice cream, illy espresso, little biscuits	5.5
<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.
(v) Veggie friendly, (ve) Vegan friendly, (veo) Vegan option available - ask a team member for gluten friendly options.

Allergen Info 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.