

# THE SQUARE

St. Helier

## LUNCH

### SNACKS

MARINATED GORDAL OLIVES <i>VE</i>	4.5
JERSEY ROCK OYSTERS 3 / 6 mignonette	8.3 / 15.5
COURGETTE FRIES <i>V VEO</i> red pepper aioli, parmesan	5.5
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

### 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

GRILLED CHICKEN CAESAR SALAD streaky bacon, croutons, soft-boiled egg, parmesan, anchovies	14.5
HUMMUS BOWL <i>VE</i> sweet potato falafel, chopped salad, quinoa, za'atar chickpeas, tahini dressing	13.9
HOT-SMOKED SALMON NIÇOISE SALAD soft-boiled egg, anchovies, tapenade, lemon dressing	17.5

### 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
SWEET POTATO DAHL <i>V VEO</i> tandoori paneer, roasted cauliflower, curried mango yoghurt, poppadoms	15
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
NEW POTATOES <i>V</i> chive butter	5
LIBERATION ALE-BATTERED ONION RINGS <i>V</i>	5.3
CAESAR SALAD parmesan, anchovy dressing	5.5
THREE CHEESE MAC 'N' CHEESE <i>V</i> thyme crumb	6.8

## PUDDING

<b>STICKY DATE PUDDING</b> <b>V</b>	<b>8.5</b>
butterscotch sauce, Jersey Dairy vanilla ice cream	
<b>DARK CHOCOLATE MOUSSE CAKE</b> <b>V</b>	<b>8</b>
hazlenut, butterscotch, clotted cream	
<b>ICED CITRUS PARFAIT</b> <b>VE</b>	<b>7.9</b>
raspberries, sorbet, maple granola	
<b>LOCAL STRAWBERRIES</b> <b>V VEO</b>	<b>8.5</b>
whipped lemon cream, pistachio shortbread, Jersey Dairy strawberry cream	

## CHEESE

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

### NEARLY FULL?

<b>THREE LITTLE BISCOFF FILLED DOUGHNUTS</b> <b>VE</b>	<b>4.5</b>
perfect with a coffee!	
<b>TWO SCOOPS OF ICE CREAM OR SORBET</b> <b>V VEO</b>	<b>6</b>
with Rossini wafer curls	
<b>AFFOGATO</b> <b>V</b>	<b>5.5</b>
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.  
(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.