

THE SQUARE

St. Helier

SUPPER

SNACKS

MARINATED GORDAL OLIVES <i>VE</i>	4.5
HALLOUMI FRIES <i>V</i> chipotle chilli jam, yoghurt, mint	6.5
SMOKED BRISKET SCOTCH EGG dipping liqour	8.5
SALT AND PEPPER CALAMARI Vietnamese dipping sauce, chilli, lime	9.5
CAULIFLOWER PAKORA <i>VE</i> mango and coconut masala	5.9
WILD MUSHROOM ARANCINI <i>V, VEO</i> truffle aioli, parmesan	6.9
SOUTHERN FRIED CHICKEN WINGS buffalo hot honey	8.5

SHARING

ROSEMARY BAKED CAMEMBERT <i>V</i> garlic-buttered dipping bread, pickles, sticky onion marmalade	19.9
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 roasted squash, smoked chilli oil, pine nuts, crispy sage and our grilled focaccia	14.9
STICKY SOY-GLAZED PORK BELLY BITES Asian slaw	10.5
GRILLED CHICKEN CAESAR SALAD streaky bacon, croutons, soft boiled egg, parmesan, anchovies	14.5
BURNT ONION HUMMUS <i>VE</i> chilli and pine nut oil, grilled flatbread	7.5

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	32.5

MAINS

JERSEY CRAB AND PRAWN LINGUINI samphire, preserved lemon, brown crab and chilli butter, pangritata	22.5	LIBERATION ALE BBQ BEEF SHORT RIBS fries, apple and fennel slaw	27.5
CHARCOAL ROASTED HALF-CHICKEN hot honey butter, burnt lemon, green salad	24.9	SLOW BRAISED LAMB SHANK winter cabbage, roast carrots, rosemary new potatoes	26.5
LIBERATION ALE-BATTERED FISH thick-cut chips, minted peas, tartare sauce	19.5	SEABASS WITH WINTER RATATOUILLE spinach, roasted new potatoes, lemon butter sauce	20.9
SWEET POTATO DAHL <i>V VEO</i> tandoori paneer, roasted cauliflower, curried mango yoghurt, poppadoms	15	THE SQUARE BEEF BURGER maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on fries	18.5

SIDES

THICK-CUT PUB CHIPS OR SKIN-ON FRIES <i>VE</i>	5.5	NEW POTATOES <i>V</i> chive butter	5
TRUFFLE FRIES <i>V</i> parmesan, aioli, chives	5.5	SEASONAL GREEN VEGETABLES <i>V</i>	5.5
LIBERATION ALE-BATTERED ONION RINGS <i>V</i>	4.9	CAESAR SALAD parmesan, anchovy dressing	5.9
THREE CHEESE MAC 'N' CHEESE <i>V</i> thyme crumb	6.5	ROASTED SQUASH <i>VE</i> chilli oil, sage, seeds	6.5

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