

THE SQUARE

St. Helier

MOTHERING SUNDAY

2 course 33 | 3 course 39

SNACKS

MARINATED GORDAL OLIVES VE	4.5	WILD MUSHROOM ARANCINI V VEO	7.2
CAULIFLOWER PAKORA VE	6.1	truffle aioli, parmesan	
mango and coconut masala		SOUTHERN FRIED CHICKEN WINGS	8.8
HALLOUMI FRIES V	6.5	buffalo hot honey	
Chiptle chilli jam, yoghurt, mint		SMOKED BRISKET SCOTCH EGG	8.5
SALT AND PEPPER CALAMARI	9.5	dipping liquor	
Vietnamese dipping sauce, chilli, lime			

STARTERS AND LIGHTER OPTIONS

JERSEY SCALLOPS BAKED IN THEIR SHELL	BURNT ONION HUMMUS VE
garlic butter, chorizo crumb	chilli and pine nut oil, grilled flatbread
BBQ PULLED PORK TACO	STICKY SOY-GLAZED PORK BELLY BITES
chipotle chilli sour cream, pineapple salsa	Asian slaw
CRAYFISH AND SHRIMP COCKTAIL	BURRATA
sourdough crumpet, Café de Paris butter, cucumber salad	roasted squash, smoked chilli oil, pine nuts, crispy sage and our grilled focaccia

THE GREAT BRITISH ROAST

All served with roast potatoes, Yorkshire pudding, seasonal vegetables and red wine jus

SIRLOIN OF ABERDEEN ANGUS BEEF (SERVED MEDIUM-RARE) horseradish sauce
ROASTED HALF CHICKEN proper bread sauce
SLOW-ROASTED BELLY OF PORK baked apple sauce
ROASTED BUTTERNUT SQUASH LENTIL AND KALE WELLINGTON mushroom gravy

MAINS

JERSEY CRAB AND PRAWN LINGUINI	THE SQUARE BEEF BURGER
samphire, preserved lemon, brown crab and chilli butter, pangritata	maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on fries
LIBERATION ALE-BATTERED FISH	SWEET POTATO DAHL V VEO
thick-cut chips, minted peas, tartare sauce	tandoori paneer, roasted cauliflower, curried mango yoghurt, poppadoms

SIDES

CAULIFLOWER CHEESE V	5.7	TRUFFLE FRIES V	5.5
thyme crumb		Parmesan, aioli, chives	
ROAST POTATOES	5	SEASONAL GREEN VEGETABLES V	5.7
aioli, crispy onions		CAESAR SALAD	6.1
THICK CUT PUB CHIPS OR SKIN-ON FRIES	5.7		

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PUDDING

- STICKY DATE PUDDING** v butterscotch sauce, Jersey Dairy vanilla ice cream
- TRIPLE CHOCOLATE BROWNIE** v salted caramel, chocolate ice cream, almond wafers
- PEARS ROASTED IN MOLASSES** VE whipped vanilla cream, frozen raspberries, candied pecans
- CARAMEL CROISSANT PUDDING** v apple brandy custard

CHEESE

- A SELECTION OF BRITISH AND FRENCH ARTISAN CHEESE** v
served with caramelised onion and apple chutney, cornichons, crackers

NEARLY FULL?

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| THREE LITTLE BISCOFF FILLED DOUGHNUTS VE perfect with a coffee! | 4.7 |
| TWO SCOOPS OF ICE CREAM OR SORBET v VEO with Rossini wafer curls | 5.1 |
| AFFOGATO v vanilla ice cream, illy espresso, little biscuits | 6 |

Food for thought; 50p from every sale of this dish will be donated to Healing Waves



Healing Waves is a Jersey charity that enables individuals with a physical or mental disability to access the ocean in a safe way.

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.