

# THE SQUARE

St. Helier

## LUNCH

### OYSTERS

JERSEY OYSTERS, THERMIDOR (3 or 6)	12/20
JERSEY OYSTERS, NAM JIM (3 or 6)	10/19
JERSEY OYSTERS, MIGNONETTE (3 or 6)	10/19

### SNACKS & SHARING

MARINATED GORDAL OLIVES VE	4.9
SOURDOUGH FOCACCIA VE cold-pressed rapeseed oil, sherry vinegar	4.5
KOREAN FRIED CHICKEN roasted sesame, pickled ginger	8.7
SWEET POTATO TOSTADA VE blackened sweetcorn	6.5
OX CHEEK ARANCINI black garlic aioli, pecorino	7.9
CHARCUTERIE prosciutto crudo, salami Milano, cured pork collar, focaccia and olives	15.9

### STARTERS

JERSEY ROASTED SCALLOPS seaweed butter, bacon crumb	13.9
CORONATION CHICKEN TART toasted almonds, radish and herb salad	8.9
BEETROOT CURED SALMON potato salad, horseradish and buttermilk dressing, watercress	10.5
ROASTED TOMATO AND FENNEL SOUP VE herb cream, rocket pesto and focaccia croutons	8.5
STEAMED MUSSELS Liberation ale, smoked bacon and crème fraîche, grilled sourdough	12.3/22.6
ENGLISH ASPARAGUS V crispy Jersey egg, burnt butter hollandaise, pangrattato	12.5

### SALADS & BOWLS

BBQ PULLED PORK BOWL roast sweet potato, black beans, avocado, blackened corn, chipotle sour cream	11.9/17.9
VIETNAMESE CRISPY SQUID SALAD loads of herbs, lime, chilli and ginger dressing	10.5/15.9
ROASTED BROCCOLI CAESAR VE gem hearts, edamame, avocado, pickled broccoli stem, chickpea 'croutons'	8.9/14.9

### CRAVING MORE PROTEIN?

We've got you covered! Ask about our extras

### BRUNCH & SANDWICHES

STEAK AND EGGS 6oz flat-iron, two St Ewe eggs, hash browns, scorched pepper chimichurri	22.9
LOADED EGGY BREAD V hot-honey halloumi, smashed avocado, roast tomatoes, herb salad	13.9
TURKISH EGGS V garlic yoghurt, poached eggs, smoked chilli butter, dill, grilled flatbread	11.5
PRAWN AND CRAYFISH ROLL toasted brioche, garlic and lemon butter sauce, skin-on fries	15.9
THE LIBERATION CLUB honey-harissa chicken, smoked bacon, avocado, Dijon mayo, lettuce and tomato	15.7
MUSHROOM SHAWARMA FLATBREAD VE hummus, herb salad, tahini, molasses, pickled chillies, toasted seeds	13.9

### MAINS

JERSEY CRAB AND KING PRAWN LINGUINI preserved lemon butter, vine-ripened tomato and chilli	22.5
SALT-BAKED CARROTS AND SMOKED JERSEY ROYALS VE romesco, blistered spring onions, cashew cream, dukkah	15.9
FILLET OF MEDITERRANEAN STONE BASS sauce vierge, baby potatoes, sprouting broccoli	24.5
5oz SIRLOIN STEAK scorched pepper chimichurri, skin-on fries, watercress and radish salad	20.9
SWEETCORN GNOCCHI V oyster mushrooms, tarragon butter, broad beans, pecorino crumble	16.9
OUR BEEF BURGER maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on fries	19.5
BEER-BATTERED FISH AND CHIPS tartare sauce, minted peas or curry sauce <i>Proudly made with Butcombe Gold - our award- winning gluten-free ale, brewed in Bristol</i>	14.5/20.7

### SIDES

THICK CUT PUB CHIPS or SKIN-ON FRIES VE	5.7
TRUFFLE FRIES V Parmesan, aioli, chives	6.5
BEER-BATTERED ONION RINGS V	5.5
JERSEY ROYALS V garlic herb butter	4.9
SWEET POTATO WEDGES V sour cream, chilli jam	4.5
GARDEN SALAD VE radish and herbs	5.3

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