

THE SQUARE

St. Helier

FATHERS DAY

2 course **33** | 3 course **39**

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

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

STARTERS

JERSEY ROASTED SCALLOPS seaweed butter, bacon crumb
CORONATION CHICKEN TART toasted almonds, radish and herb salad
BEETROOT CURED SALMON potato salad, horseradish and buttermilk dressing, watercress
ROASTED TOMATO AND FENNEL SOUP VE herb cream, rocket pesto and focaccia croutons

THE GREAT BRITISH ROAST

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

Sirloin of Hereford and Angus beef (SERVED MEDIUM-RARE)	horseradish sauce
SLOW-ROASTED BELLY OF PORK	baked apple sauce
ROASTED HALF CHICKEN	proper bread sauce
ROASTED BUTTERNUT SQUASH LENTIL AND KALE WELLINGTON	mushroom gravy

MAINS

JERSEY CRAB AND KING PRAWN LINGUINI preserved lemon butter, vine-ripened tomato and chilli	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>
SALT-BAKED CARROTS AND SMOKED NEW POTATOES VE romesco, blistered spring onions, cashew cream, dukkah	OUR BEEF BURGER maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on fries
FILLET OF MEDITERRANEAN STONE BASS sauce vierge, baby potatoes, sprouting broccoli	

SIDES

CAULIFLOWER CHEESE V thyme crumb	5.7	ROAST POTATOES V aioli, crispy onions	5
THICK CUT PUB CHIPS OR SKIN-ON FRIES	5.7	BEER-BATTERED ONION RINGS	5.5
JERSEY ROYALS V garlic herb butter	4.9	SWEET POTATO WEDGES V sour cream, chilli jam	4.5

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PUDDING

VANILLA PAVLOVA v passionfruit cream, fresh pineapple and mint

RHUBARB AND CUSTARD CRÈME BRÛLÉE v ginger shortbread

DARK CHOCOLATE DELICE v butterscotch, banana praline, hazelnut wafer

LEMON CAKE vE whipped yoghurt icing, raspberries, pistachio praline

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 **4.9**

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.