

THE SQUARE

St. Helier

SUPPER

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

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

STEAKS

285g SIRLOIN STEAK garlic butter, pub chips, roast mushroom, rocket and radish salad	32.9
285g RIBEYE STEAK garlic butter, pub chips, roast mushroom, rocket and radish salad	32.9
600g BEEF CHATEAUBRIAND – TO SHARE with rocket salad and your choice of two sides and two sauces	79.9

ADD SAUCES

PEPPERCORN, BÉARNAISE or CHIMICHURRI	2 EACH
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MAINS

CHARCOAL ROASTED HALF-CHICKEN garlic and winter herb butter, burnt lemon, green salad	26.9
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
BAKED SEAFOOD ORZO – TO SHARE king prawns, mussels, calamari, saffron aioli and grilled focaccia	34.9
FILLET OF MEDITERRANEAN STONE BASS sauce vierge, baby potatoes, sprouting broccoli	24.5
SWEETCORN GNOCCHI V oyster mushrooms, tarragon butter, broad beans, pecorino crumble	16.9
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>	20.7
OUR BEEF BURGER maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on fries	19.5

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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