

THE SQUARE

St. Helier

LUNCH

OYSTERS

JERSEY OYSTERS, BLOODY MARY (3 or 6)	10/19
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	4.5
cold-pressed rapeseed oil, sherry vinegar	
KOREAN FRIED CHICKEN	8.7
roasted sesame, pickled ginger	
OX CHEEK ARANCINI	7.9
black garlic aioli, pecorino	
ROSEMARY BAKED CAMEMBERT V	19.9
garlic-buttered dipping bread, pickles, sticky onion marmalade	
CHARCUTERIE	15.9
prosciutto crudo, salami Milano, cured pork collar, focaccia and olives	

STARTERS & LIGHTER DISHES

LOCAL HAND-DIVED SCALLOPS THERMIDOR	13.9
green apple, lemon pangrattato	
JERUSALEM ARTICHOKE AND CARAMELISED ONION TART VE	9.5
soused pear, truffle vinaigrette	
STEAMED MUSSELS	11.9/19.5
Liberation ale, smoked bacon and crème fraîche, grilled sourdough	
KERALAN CAULIFLOWER SOUP VE	7.9
pakora, coriander chutney, crispy chickpeas	
AUTUMN SALAD VE	8.5/14.5
pearl barley, roasted heritage squash, apple, kale pesto, candied walnuts, watercress	
VIETNAMESE CRISPY SQUID SALAD	10.5/15.9
loads of herbs, lime, chilli and ginger dressing	

CRAVING MORE PROTEIN?

We've got you covered! Ask about our extras

SKEWERS FROM THE JOSPER GRILL

KING PRAWN SKEWERS	9
prawn head butter, sesame, lime	
PORK BELLY SKEWERS	9
Vietnamese caramel, cucumber	
KING OYSTER MUSHROOM SKEWERS VE	9
miso, shiitake xo, fried garlic	
CHICKEN SKEWERS	9
harissa honey, garlic yoghurt, dukkah	

BRUNCH & SANDWICHES

STEAK AND EGGS	22.9
140g sirloin steak, two fried eggs, hash browns, chimichurri	
TURKISH EGGS V	11.5
garlic yoghurt, poached eggs, smoked chilli butter, dill, grilled flatbread	
PRAWN AND CRAYFISH ROLL	15.9
toasted brioche, garlic and lemon butter sauce, skin-on fries	
THE LIBERATION CLUB	15.7
honey-harissa chicken, smoked bacon, avocado, Dijon mayo, lettuce and tomato	
FRENCH ONION CHEESE TOASTIE V	12
cornichons and gravynaise dip	

MAINS

JERSEY CRAB AND KING PRAWN LINGUINI	22.5
preserved lemon butter, vine-ripened tomato and chilli	
KOREAN CHILLI AUBERGINE VE	17
toasted sesame, kimchi fried rice, scallion oil, pickled ginger	
140g SIRLOIN STEAK AND FRITES	19.5
Café de Paris butter, rocket salad	
WILD HALIBUT, ROASTED ON THE BONE	48
clams, lemon and parsley butter	
CROWN PRINCE SQUASH RISOTTO VE	9.5/16.9
smoked chilli oil, sage, vegan feta, toasted pine	
OUR BEEF BURGER	19.5
maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on fries	
BEER-BATTERED FISH AND CHIPS	20.7
tartare sauce, minted peas or curry sauce	
<i>Proudly made with Butcombe Gold - our award-winning gluten-free ale, brewed in Bristol</i>	

SIDES

THICK-CUT PUB CHIPS or SKIN-ON FRIES VE	5.5
TRUFFLE FRIES Parmesan, aioli, chives V	6.5
BEER-BATTERED ONION RINGS V	5.5
ROASTED SQUASH chilli oil, sage, seeds VE	6.5
SPROUTING BROCCOLI chilli oil, almonds VE	5.5
THREE CHEESE MAC N' CHEESE thyme crumb V	6.5
MASH POTATO burnt shallot butter V	5.5
GARDEN SALAD radish and herbs VE	5.3

THE SQUARE

St. Helier

LUNCH
