

OUR STORY

Fronting both Liberation Square and Weighbridge Place, The Square welcomes you in to the relaxed urban & industrial interior. Select dishes from the seafood, steak & barbeque focused menu including from the selection of Square bites, perfect for sharing. Not hungry? Enjoy a drink in the bar area as you're entertained by live music every Wednesday to Saturday!

THE SQUARE IS ALL ABOUT SEAFOOD, STEAKS & BARBEQUE...

FISH & SEAFOOD... Try the dover sole or scallops, baked in our Josper oven over hot coals, the flavour is simply amazing. We work with local suppliers to ensure we always have the freshest fish & seafood whenever possible.

STEAKS... Cooked at around 400 degrees, our steaks are seared on the outside to keep the juices in and are served just the way you ordered them on the inside. Our 'John Stone' Cote de Boeuf for two is well worth a try!

BARBEQUE... Don't panic! We're not talking just burgers and sausages, we're talking Aberdeen Angus beef burger, St Louis pork ribs and spice rubbed, smoked, slow cooked brisket!

DIVE IN, YOU WON'T REGRET IT!

All our dishes are created in our kitchen which uses ingredients containing nuts, peanuts, gluten, fish, molluscs, seafood, milk, eggs, other dairy products, celery, sesame, mustard seeds and some products that may contain sulphites.

(v) vegetarian, (ve) vegan, (gf) made without gluten, (gfo) gluten free option available. Made in a kitchen using gluten, celery, nuts, fish, seafood and dairy products, if you have any dietary or allergen requirements please speak to a member of staff before ordering. Our (gf) dishes are made to a recipe containing no gluten, but in an environment that does. Please ask a manager or supervisor if you are unsure of the allergy process.

JERSEY ROCK OYSTERS

	THREE	SIX
NATURAL Red wine and shallot vinegar	5.00	9.75
FRIED Breaded with cucumber salsa and oyster mayonnaise	5.75	10.75

SQUARE BITES

MIXED BREAD BASKET WITH JERSEY BUTTER (V, GFO)	3.75
BAKED GARLIC FOCACCIA (V)	4.25
WITH MOZZARELLA & CHEDDAR CHEESE (V)	4.75
HUMMUS PLATE (VE) Veggie crudities, Dukkah spices	5.50
HOUSE SMOKED GARLIC SAUSAGE Dijon mustard	6.50
CRUNCHY PARMESAN CHICKEN STRIPS Cracked pepper ketchup	6.50
SEAFOOD ARANCINI Salsa verde	7.50
JOSPER BUTTERFLY SHELL-ON PRAWNS (GF) Cooked over charcoal with garlic, parsley & lemon butter	7.75

ROSEMARY & GARLIC BAKED WHOLE CAMEMBERT (V)

12.50

Focaccia, pickles, onion marmalade

Please allow 10 minutes cooking time

THE SQUARE CHARCUTERIE BOARD

10.50

Cured Italian meats, bocconcini cheese, cornichons, olives, rocket & parmesan salad, aged balsamic dressing, garlic focaccia

STARTERS

STOUT CURED SMOKED SALMON	9.50
Horseradish crème fraîche, cucumber salsa, grilled sourdough	
BURRATA & JOSPER ROASTED WINTER VEGETABLES (V)	8.75
Red onion, basil, balsamic dressing	
HOUSE SMOKED DUCK BREAST	8.75
Shiitake & portobello mushroom salad, toasted hazelnuts	
CHICKEN LIVER PATE	8.00
Liberation Ale chutney, toast	

JOSPERED JERSEY SCALLOPS

12.00

Charcoal grilled with garlic and parsley breadcrumbs
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ROASTED BEETROOT, APPLE, WALNUT SALAD (VE)	7.50
Mixed leaves, dill, soya yogurt & herb dressing	
CRISPY SLOW COOKED PORK BELLY	8.75
Spicy Thai peanut & cucumber salad	
SHELLFISH BISQUE SOUP	8.00
Prawns, crabmeat and mussels, Swiss cheese and garlic focaccia	
MUSSELS IN WHITE WINE & CREAM OR BAKED WITH CHILLI & GARLIC	9.00
With crusty bread	
SQUID A LA JOSPER (GFO)	8.50
Charcoal grilled with chilli, lime and smoked paprika aioli	

STEAKS & GRILL

ALL OUR GRILLS ARE COOKED INSTINCTIVELY OVER REAL CHARCOAL IN OUR 'JOSPER' OVEN FOR AUTHENTIC FLAVOUR. WE ONLY SERVE MINIMUM 21 DAY AGED IRISH BEEF FROM GRASS FED CATTLE

ALL SERVED WITH CHERRY VINE TOMATOES, ROASTED FLAT MUSHROOM, WATERCRESS & OUR HAND CUT JERSEY CHIPS (GF)

UPGRADE TO TRUFFLE & PARMESAN CHIPS	1.00
SIRLOIN 250G	21.00
PORTERHOUSE 500G	24.50
RIB EYE 300G	23.50
FILLET 250G	26.50
LAMB CUTLETS	19.50
ADD A SAUCE (GF)	2.00
Red wine & shallot, béarnaise, peppercorn, blue cheese cream or garlic butter	
EXTRAS	
TWO FRIED EGGS	3.00
GRILLED TIGER PRAWNS	6.00
JOSPER GRILLED SCALLOPS	6.00

DRY AGED "JOHN STONE" COTE DE BOEUF 1.3KG SUPERB DRY AGED BEEF FOR TWO PEOPLE TO SHARE

FROM ONE OF IRELAND'S AWARD WINNING PRODUCERS (GF)
39.50 per person

Presented with cherry vine tomatoes, roasted flat mushrooms, watercress, hand cut Jersey chips, peppercorn sauce & béarnaise sauce

We recommend that our Cote de Boeuf is served medium rare to medium, please allow 25-30 minutes cooking time

BARBEQUE, SMOKE & SLOW

DISHES COOKED IN OUR 'BRADLEY' SMOKER ARE COOKED LOW AND SLOW OVER SELECT WOOD CHIPPINGS & DRY SPICE RUBBED WITH OUR OWN SPICE BLEND

ALL SERVED WITH OUR BLACK BUTTER BARBEQUE SAUCE, HAND CUT JERSEY CHIPS & CREAMY DILL COLESLAW

UPGRADE YOUR CHIPS TO BONE MARROW & RED WINE GRAVY MASH	1.00
DRY RUBBED PORK BELLY RIBS (GF)	19.00
SLOW COOKED SPICED BEEF SHORT RIBS (GF)	20.00

THE SQUARE BARBEQUE BLOWOUT

25.50

Pork belly rib, spiced beef short rib, house smoked garlic sausage, lamb cutlets

FRESH FISH & SEAFOOD

FRESH CRAB & TIGER PRAWN LINGUINE 17.50
Chilli & garlic oil, rocket & fresh parmesan salad

JOSPERED JERSEY SCALLOPS 20.95
Charcoal grilled with garlic and parsley breadcrumbs and Jersey Royals

WHOLE JOSPER ROASTED DOVER SOLE 450 - 500g (GF)

32.50

Caper beurre noisette, Jersey Royals

COD FILLET & SHIITAKE MUSHROOMS 17.00
Asian greens, shaved fennel, Asian lemongrass, chilli & ginger broth, coriander

LIBERATION ALE BATTERED COD FILLET 14.00
Minted crushed garden peas, hand cut Jersey chips, tartare sauce

MUSSELS IN WHITE WINE & CREAM OR BAKED WITH CHILLI & GARLIC 16.00
With hand cut Jersey chips

GRILLED SEABASS & SEAFOOD RISOTTO 19.50
Mussels, squid, prawns, scallops

MALAYSIAN MONKFISH & KING PRAWN CURRY (GF) 20.50
Greens, pilau rice, shrimp crackers, crispy shallots & chillies

THE GARDEN PATCH

JOSPER ROASTED AUBERGINE & WINTER VEGETABLES (VE) 14.00
Tomato & oregano sauce, pesto dressing

ADD BURRATA 2.00

SOUTH INDIAN THALI-STYLE BUTTERNUT SQUASH CURRY (VE) 15.00
Asian greens, broccoli, coriander, pilau rice, poppadoms, mango chutney

BAKED CAULIFLOWER MAC & CHEESE (V) 13.50
Four cheese sauce, garlic bread & house dressed salad

ROASTED BEETROOT, APPLE, WALNUT SALAD (VE) 12.50
Mixed leaves, dill, soya yogurt & herb dressing

BURGERS, SALADS & SANDWICHES

ALL SANDWICHES & BURGERS ARE SERVED WITH HAND CUT JERSEY CHIPS
& CREAMY DILL COLESLAW

ALSO SERVED IN THE AFTERNOON BETWEEN 15:00 - 17:00

ABERDEEN ANGUS BEEF BURGER 13.75

Toasted brioche bun, baby gem, garlic aioli, sliced red onion, beef tomato,
Monterey Jack cheddar, sliced pickle

WE ONLY COOK OUR BURGERS MEDIUM-WELL OVER REAL CHARCOAL

AMERICAN-STYLE BUTTERMILK FRIED CHICKEN BURGER 13.75

Toasted brioche bun, garlic aioli, smoked bacon, baby gem,
sliced red onion, beef tomato, sliced pickle

REUBEN SANDWICH

13.75

Grilled buttered sourdough bread, slow cooked beef brisket, melted Swiss cheese,
choucoute, sliced pickle and mustard

OPEN STEAK SANDWICH 14.00

Grilled sourdough, sliced tomato, onion marmalade, micro watercress, crisp onion,
balsamic dressing

CAESAR SALAD 11.00

Cos & baby gem, croutons, egg, white anchovies, shaved parmesan, Caesar dressing

ADD GRILLED MARINATED CHICKEN BREAST 4.50

ADD GRILLED BUTTERFLY TIGER PRAWNS 6.00

SIDES

TENDERSTEM BROCCOLI, FLAKED ALMONDS, CHILLI (V, GF) 5.00

SEASONAL GREENS (V, GF) 4.50

HAND CUT CHIPS (V, GF) 3.75

TRUFFLE & PARMESAN CHIPS (V, GF) 4.50

BONE MARROW & RED WINE GRAVY MASH (GF) 4.50

BUTTERED JERSEY ROYALS (V, GF) 4.50

HOUSE DRESSED SALAD (V, GF) 3.75

ROCKET & PARMESAN SALAD (V, GF) 4.50

ICEBERG WEDGE SALAD WITH BACON, BLUE CHEESE & CRISPY ONIONS 4.50

ROASTED FLAT MUSHROOMS (V, GF) 4.50

LIBERATION ALE BATTERED ONION RINGS (V) 3.75

FOUR CHEESE CAULIFLOWER MAC & CHEESE 5.00

DESSERTS

CHERRY & ALMOND BROWNIES (VE, GF)	7.00
Griottine cherries, cherry sorbet, chocolate shavings	
PASSION FRUIT PAVLOVA (V, GF)	7.00
Whipped cream, passion fruit & mango sauce	
STICKY TOFFEE AND DATE PUDDING (V, GF)	7.00
Toffee sauce, salted caramel ice cream	
WHITE CHOCOLATE MOUSSE & DARK CHOCOLATE TWISTER (V)	7.50
Chocolate & hazelnut sponge	
CHEESE BOARD	9.50
Wookey Hole Cave Cheddar, Roquefort, Brie, Liberation Ale chutney, fresh grapes, roasted walnuts	

ICE CREAM & SORBET

CHOCOLATE, CHERRY & ALMOND BROWNIE SUNDAE (V)	7.50
STICKY TOFFEE SUNDAE (V)	7.50
ICE CREAM & SORBET SCOOPS (V)	PER SCOOP - 2.00
Ask for our selection	

NEARLY FULL?

THE SQUARE CHOCOLATE BOX (V)	7.00
AFFOGATO (V)	5.50
Vanilla ice cream, Cooper & Co espresso, macaroons	