

SQUARE BITES

MIXED BREAD BASKET WITH BUTTER (V)	3 3/4
BAKED GARLIC FOCACCIA (V)	4
WITH CHEESE (V)	4 1/2
MIXED TAPAS PLATE (V)	7
Italian mixed olives, smoked aubergine hummus, fried halloumi, salted peanuts	
BUTTERFLY TIGER PRAWNS (N)	7 3/4
Cooked over charcoal with garlic, parsley & piquillo pepper	
SMOOTH CHICKEN LIVER PÂTÉ	5 3/4
Toast, Liberation Ale chutney	
PIRI PIRI CHICKEN WINGS	6 1/4
Creamy dill coleslaw	
GRILLED LEON CHORIZO	6
Garlic, parsley, piquillo pepper	
CRUNCHY PARMESAN CHICKEN STRIPS	5 1/2
Cracked pepper ketchup	
FRIED HALLOUMI (V)	5 1/2
Olive oil, balsamic vinegar	
SMOKED AUBERGINE HUMMUS (VE)	5
Extra virgin olive oil breadsticks	
CRISPY PORK BELLY	6 1/2
Spicy Thai peanut & cucumber salad	
CRUNCHY SQUID RINGS	6 1/2
Asian slaw, citrus mayonnaise	

STARTERS

SEARED JERSEY SCALLOPS (N)	11 1/2
Chorizo, tomato & pea fricassee, garlic butter	
Or with buttered new potatoes as a main	19
JERSEY CHANCRE CRAB & SMOKED SALMON CAPUCINE (N)	10
Prawns, baby gem, Marie Rose sauce	
CRISPY PORK BELLY	8 3/4
Spicy Thai peanut & cucumber salad	
SMOOTH CHICKEN LIVER PÂTÉ	8
Toast, Liberation Ale chutney	
BEETROOT, QUINOA & GOLDEN RAISIN SALAD (VE & N)	8
Smoked aubergine hummus, falafel, mixed seeds, orange dressing	
SMOKED CHORIZO & SEAFOOD PAELLA WITH AIOLI	8 3/4
SHELLFISH SOUP	8
Prawns, crabmeat, mussels, rouille, croutons, grated swiss cheese	
MUSSELS IN WHITE WINE & CREAM OR MILD CURRY SAUCE	8 1/2
With crusty bread	
Or with fries as a main	15 1/2
WILD MUSHROOMS ON TOASTED BRIOCHE (V)	8
Poached hens egg, light garlic cream, truffle dressing	
ROAST WOOD PIGEON BREAST (N)	8 1/2
Celeriac & parsnip puree, Petit Pois a la Francaise, shallot & thyme jus	
TEMPURA TIGER PRAWNS	9 3/4
Asian noodle salad, sweet chilli & coconut dip	
CRUNCHY SQUID RINGS	8 1/2
Asian slaw, citrus mayonnaise	
THE SQUARE MIXED APPETISER PLATE	10 1/2
Beetroot quinoa & fried halloumi salad, crispy pork belly, spicy thai peanut & cucumber salad, tempura tiger prawns on Asian noodle salad	

FRESH FISH & SEAFOOD

FRESH CRAB & TIGER PRAWN LINGUINE 16 1/2
Chilli & garlic oil, rocket & fresh parmesan salad

JERSEY TURBOT FILLET (N) 22
Seared scallops, wilted spinach, soya beans, buttered baby potatoes, scallop cream sauce

BATTERED COD FILLET 13 1/2
Minted crushed garden peas, hand cut chips, homemade sauce gribiche

THE SQUARE SEAFOOD FEST 28 Grilled tiger prawns, stir-fried crab claws, mussels in white wine & cream, seared scallops, crunchy squid rings, citrus aioli, new potatoes
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JOSPER GRILLED FILLET OF SEA BASS 18
On a smoked chorizo & seafood paella, aioli

MALAYSIAN MONKFISH & KING PRAWN CURRY (N) 19 1/2
Mange tout, pilau rice, poppadoms, crispy shallots & chillies

THE SQUARE MIXED FISH GRILL (N) 19
Fillet of sea bream & brill, seared tiger prawns, sautéed wild mushrooms, potatoes, green beans, cherry tomatoes, garlic butter sauce

FILLET OF NATURAL SMOKED HADDOCK (N) 17 1/2
Pea & broad bean risotto, baby spinach, poached hens egg, chive butter sauce

GRILLED WHOLE TURBOT ON THE BONE TO SHARE (PRE ORDER ONLY) Lemon butter sauce, salsa verde, mixed veg, potatoes (Minimum weight 1kg p/a to the season) POA
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THE VEG PATCH

CAULIFLOWER MAC 'N' CHEESE (V) 13 3/4
Garlic bread, house dressed salad

SOUTH INDIAN VEGETABLE CURRY (VE & N) 14 1/2
Bok choy, baby corn, sugar snaps, green beans, broccoli, basmati rice, poppadoms, coriander cress, mango chutney

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 a grilled plum tomato, slow baked mushroom, watercress, chips & green salad (N)

SIRLOIN 250G	19 3/4
PORTERHOUSE 500G	23 1/2
RIB EYE 300G	22 1/2
FILLET 250G	25 1/2
ADD A SAUCE (N)	2
Red wine & shallot, béarnaise, peppercorn cream or blue cheese cream	

DRY AGED "JOHN STONE" COTE DE BOEUF 1.3KG SUPERB DRY AGED BEEF FROM ONE OF IRELAND'S AWARD WINNING PRODUCERS (N)	67
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Presented for two people to share with 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, Jersey baked beans or chips & creamy dill coleslaw

DRY RUBBED PORK BELLY RIBS (N)	18 1/2
SLOW COOKED SPICED BEEF SHORT RIBS (N)	19

THE SQUARE BARBEQUE BLOWOUT	24 1/2
Pork belly rib, spiced beef short rib, house smoked garlic sausage, piri piri chicken wings	

BURGERS, SALADS & SANDWICHES

All sandwiches & burgers are served with hand cut chips & creamy dill coleslaw

Also served in the afternoon between 15:00 - 17:00

80Z ABERDEEN ANGUS BEEF BURGER 12 3/4

Toasted brioche bun, baby gem, sliced red onion, beef tomato, sliced pickle, glazed with Monterey Jack cheddar

We only cook our burgers medium-well over real charcoal

AMERICAN-STYLE BUTTERMILK FRIED CHICKEN BURGER 12 3/4

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

RUBEN SANDWICH 12 1/4

Grilled buttered sourdough bread, slow-cooked brisket, melted swiss cheese, choucroute, sliced pickle, mustard

OPEN STEAK SANDWICH 13

Sliced tomato, onion marmalade, micro watercress, crisp onion, balsamic dressing, hand cut chips

BEETROOT, QUINOA & GOLDEN RAISIN SALAD (VE & N) 12 1/2

Smoked aubergine hummus, falafel, mixed seeds, orange dressing

CAESAR SALAD 10

Cos & baby gem salad, croutons, egg, white anchovies, shaved parmesan, creamy garlic dressing

Add grilled marinated chicken breast 4

Add grilled butterfly tiger prawns 6

SIDES

FRENCH BEANS (N) 4 BUTTERED NEW POTATOES (N) 3 1/2

FLAT LEAF SPINACH (N) 4 HOUSE DRESSED SALAD (N) 3 1/4

SEASONAL GREENS (N) 4 JASMINE RICE (N) 3

ROCKET & PARMESAN SALAD 4 CRISPY ONION RINGS 3 3/4

HAND CUT CHIPS 3 3/4 JERSEY BAKED BEANS 3 3/4

CAULIFLOWER MAC 'N' 4 1/2 TRUFFLE OIL & PARMESAN 4 1/2

CHEESE HAND CUT CHIPS

DESSERTS

All our desserts are handmade in house

WHITE CHOCOLATE PANNA COTTA (N) Fresh blackberries, toasted hazelnuts	6 1/2
VANILLA CRÈME BRÛLÉE (V & N) Strawberry & mint salad	6 1/2
THE SQUARE'S CHOCOLATE BOMBE (N) Fresh berries, macadamia nuts, chocolate sauce	7
STICKY TOFFEE PUDDING Toffee sauce, vanilla ice cream	6 1/2
BITTER DARK CHOCOLATE BROWNIES Chocolate sauce, salted caramel ice cream	6 1/2
AROMATIC PINEAPPLE CARPACCIO (VE & N) Passion fruit sorbet	6 1/2
ICE CREAM & SORBETS (V) Ask for our selection	PER SCOOP 1 1/2
CHEESE PLATE Irish porter, wookey hole cave cheddar, roquefort, brie, black butter chutney, fresh grapes	8 3/4