

SQUARE BITES

MIXED BREAD BASKET WITH BUTTER (V)	3 3/4
TOASTED BREAD (V & GF) Olive oil, balsamic vinegar	2 3/4
BAKED GARLIC FOCACCIA (V) WITH CHEESE (V)	4 1/4 4 3/4
MIXED TAPAS PLATE (V) Italian mixed olives, smoked aubergine hummus, fried halloumi, salted peanuts	7 1/2
BUTTERFLY TIGER PRAWNS (GF) Cooked over charcoal with garlic, parsley & piquillo peppers	7 3/4
SMOOTH CHICKEN LIVER PÂTÉ Toast, Liberation Ale chutney	6
DRY SALT & PEPPER CHICKEN WINGS Creamy garlic dip	6 3/4
CRUNCHY PARMESAN CHICKEN STRIPS Cracked pepper ketchup	6 1/2
FRIED HALLOUMI (V) Olive oil, balsamic vinegar	5 1/2
SMOKED AUBERGINE HUMMUS (VE) Extra virgin olive oil breadsticks	5 1/2
CRISPY PORK BELLY Spicy Thai peanut & cucumber salad	6 1/2
CRUNCHY SQUID RINGS Asian slaw, citrus mayonnaise	6 1/2
ITALIAN MARINATED SEAFOOD SALAD Squid, mussels, Atlantic prawns, rocket salad	6 1/2

STARTERS

SEARED JERSEY SCALLOPS (GF)	12
Chorizo, tomato & pea fricassee, garlic butter	
Or with buttered Jersey Royals as a main	20 1/2
JERSEY CHANCRE CRAB & SMOKED SALMON CAPUCINE (GF)	10 1/2
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 & GF)	8 1/2
Smoked aubergine hummus, falafel, mixed seeds, orange dressing	
SHELLFISH SOUP	8
Prawns, crabmeat, mussels, rouille, croutons, grated swiss cheese	
MUSSELS IN WHITE WINE & CREAM OR BAKED WITH CHILLI & GARLIC	9
With crusty bread	
Or with fries as a main	16
CRUNCHY SQUID RINGS	8 1/2
Asian slaw, citrus mayonnaise	
ROYAL BAY OYSTERS ON ICE (6)	9 3/4
Lemon & shallot vinegar	
ASPARAGUS, HOLLANDAISE SAUCE & LEMON	8 3/4
Available as a vegan option with vinaigrette dressing (VE)	
VEGAN SUMMER SALAD (VE)	7 1/2
Baby spinach, sweetcorn, edamame beans, chestnut mushrooms, cherry tomatoes, carrots, fine beans, broccoli, toasted seeds, house dressing	
SEARED FILLET OF DRY AGED BEEF CARPACCIO (GF)	12 3/4
Shaved parmesan, rocket salad, mustard, shallot & truffle dressing	

FRESH FISH & SEAFOOD

FRESH CRAB & TIGER PRAWN LINGUINE 17 1/2
 Chilli & garlic oil, rocket & fresh parmesan salad

THE SQUARE SEAFOOD FEST	29 1/2
Grilled tiger prawns, stir-fried crab claws, mussels in white wine & cream, seared scallops, crunchy squid rings, citrus aioli, new potatoes	
Add half Jersey lobster, poached or grilled with garlic & herb butter	1lb 20

TERIYAKI SALMON FILLET 18
 Pak choi, soya beans, sesame seeds, basmati rice, spring onions, gluten free soy dressing

JERSEY TURBOT FILLET (GF) 23 1/2
 Seared scallops, wilted spinach, soya beans, buttered baby potatoes, scallop cream sauce

BATTERED COD FILLET 14
 Minted crushed garden peas, hand cut chips, homemade sauce gribiche

GRILLED FILLET OF SEABASS 19
 Chorizo, cherry tomato, fine beans, sautéed potatoes, salsa verde

MALAYSIAN MONKFISH & KING PRAWN CURRY (GF) 20 1/2
 Mange tout, pilau rice, poppadoms, crispy shallots & chillies

THE SQUARE MIXED FISH GRILL 21
 Fillet of sea bream & brill, Jospier grilled tiger prawns, asparagus, tenderstem broccoli, Jersey Royals, chive hollandaise sauce

HALF JERSEY LOBSTER 23 1/2
 Poached, served cold with seasonal salad, Marie rose sauce, Jersey Royals or grilled with garlic & herb butter, lemon, Jersey Royals

STIR-FRIED CRACKED CRAB CLAWS 19 1/2
 Sweet chilli, coriander, ginger, spring onions, pak choi, Jersey Royals

CRACKED CRAB CLAW SALAD 19 1/2
 Jersey Royals, citrus mayonnaise

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 (GF)

SIRLOIN 250G	21
PORTERHOUSE 500G	24 1/2
RIB EYE 300G	23 1/2
FILLET 250G	26 1/2
ADD A SAUCE (GF)	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 (GF)	70
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 (GF)	19
SLOW COOKED SPICED BEEF SHORT RIBS (GF)	20

THE SQUARE BARBEQUE BLOWOUT	25 1/2
Pork belly rib, spiced beef short rib, house smoked garlic sausage, dry salted 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 13 3/4

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 3/4

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

RUBEN SANDWICH 13 1/4

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

OPEN STEAK SANDWICH 14

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

OPEN SCOTTISH SMOKED SALMON SANDWICH 13

Multi grain cereal, guacamole, caper berries, rocket salad

PRAWN COCKTAIL ON BROWN TOAST 12 1/2

Sliced avocado, lemon, baby gem, watercress

BEETROOT, QUINOA & GOLDEN RAISIN SALAD (VE & GF) 14

Smoked aubergine hummus, falafel, mixed seeds, orange dressing

CAESAR SALAD 11

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

Add grilled marinated chicken breast

4 1/2

Add grilled butterfly tiger prawns

6

THE VEGAN PATCH

RED LENTIL & CAULIFLOWER DAHL (VE) 14

Aromatic spiced onion bhaji, chapattis, tamarind sauce

FALAFEL BURGER (VE) 13 1/2

Toasted vegan bun, aubergine hummus, baby gem, avocado puree, beef tomato, sliced pickle, piquillo pepper, tofu, sweet potato fries

SOUTH INDIAN VEGETABLE CURRY (VE) 15
 Pak choi, sugar snap peas, fine beans, broccoli, coriander cress,
 basmati rice, poppadoms, mango chutney

SIDES

FRENCH BEANS (GF)	4	BUTTERED JERSEY ROYALS (GF)	4 1/2
FLAT LEAF SPINACH (GF)	4 1/2	HOUSE DRESSED SALAD (GF)	3 3/4
SEASONAL GREENS (GF)	4	PILAF RICE (GF)	3 3/4
ROCKET & PARMESAN SALAD	4 1/2	SWEET POTATO FRIES	4 1/4
HAND CUT CHIPS	3 3/4	FLAT CAP MUSHROOMS	4 1/2
JERSEY BAKED BEANS	4 1/2	CRISPY ONION RINGS	3 3/4

DESSERTS

All our desserts are handmade in house

MAPLE & MASCARPONE CHEESECAKE			7
Fresh berries, raspberry sauce			
THE SQUARE MISSISSIPPI MUD POT			7
Chocolate crunch, dark & white chocolate mousse, whiskey ice cream			
VANILLA CRÈME BRÛLÉE (GF)			7
Strawberry & mint salad			
BANOFFEE CHOCOLATE TRAY BAKE			7
Caramel sauce, vanilla ice cream, dried banana chips			
PASSIONFRUIT POSSET			7
Mango salad, coconut gelato			
MACERATED BERRY SALAD			6 1/2
Vegan chocolate ice cream			
ICE CREAM & SORBETS (V)		PER SCOOP	2
Ask for our selection			
CHEESE PLATE			9 1/4
Irish porter, wookey hole cave cheddar, roquefort, brie, black butter chutney, fresh grapes, roasted walnuts			