THE SQUARE

St.Helier

LUNCH

SNACKS		BRUNCH	
TRUFFLE POPCORN <i>V</i> Parmesan	2.95	SHAKSHUKA <i>v</i> two baked eggs, spiced tomato and pepper stew, 1	12.5 eta,
MARINATED GORDAL OLIVES VE	4.50	yoghurt, grilled flatbread	
JERSEY ROCK OYSTERS 3 / 6 mignonette or bloody Mary	8.00 / 15.00	LOADED HASHBROWNS VE smashed avocado, slow-roasted tomato, harissa ketchup, pink onions, toasted seeds	10.
VEGGIE KEEMA SAMOSAS <i>VE</i> coriander chutney	6.25	HOUSE BUTTERMILK WAFFLES	
CHORIZO SCOTCH EGG smoked tomato aioli	7.50	smoked streaky bacon, crème fraîche, maple syru Greek yoghurt, honey, banana, berries <i>v</i>	12. 11.
SHARING		CHOPPED SALAD avocado, smoked bacon, tomato, gem lettuce, blu cheese, ranch dressing, crispy onions	13. :
ROSEMARY BAKED CAMEMBERT <i>v</i> garlic-buttered dipping bread, pickles, sticky onion marmalade	18.95	FISH FINGER BUN Liberation Ale-battered haddock, tartare sauce, watercress, pickled fennel	12.
		THE SQUARE BACON SANDWICH smoked streaky bacon, rocket, slow-roasted tomat aioli, chilli jam, grilled sourdough	10. !to,
STARTERS			
HAND-DIVED JERSEY SCALLOPS 3 / 5 roasted in our Josper oven	12.95 / 19.95	MAINS	
smoked celeriac, apple, hazelnut		JERSEY CRAB AND PRAWN LINGUINI	21.
DUCK LIVER MOUSSE spiced plum chutney, pickled carrots, brioche	10.50	samphire, preserved lemon, brown crab and chilli butter, pangritata	
GIN-CURED SCOTTISH SALMON salt-baked beetroot, horseradish labneh, preserved lemon	9.75	CROWN PRINCE PUMPKIN <i>v vEO</i> buckwheat, winter kale, seeds, yoghurt, smoked chilli oil	16.
JERUSALEM ARTICHOKE RISOTTO <i>v veo</i> chestnut and winter herb gremolata	8.95	GILT-HEAD BREAM brandade fritters, caramelised cauliflower, samphire, caper butter	21.
CIDEC		CHARCOAL ROASTED HALF-CHICKEN garlic and winter herb butter, burnt lemon,	19.9
SIDES		green salad	
THICK CUT PUB CHIPS OR SKIN-ON FRIES	VE 4.75	STEAK FRITES	18.
TRUFFLE FRIES <i>V</i> Parmesan, aioli, chives	5.75	5oz sirloin, garlic and herb butter, Koffmann's skin-on fries, rocket salad	
SEASONAL GREEN VEGETABLES V	5.50	LIBERATION ALE-BATTERED COD	18.9
ROASTED SQUASH <i>VE</i> chilli oil, sage, seeds	6.50	thick-cut chips, minted peas, tartare sauce	10
LIBERATION ALE-BATTERED ONION RINGS	v 5.25	THE SQUARE BEEF BURGER maple and bacon relish, smoked Cheddar,	18.
BABY GEM SALAD V	4.95	mustard aioli, crispy onions, skin-on fries	

buttermilk ranch

PUDDING

VALRHONA DARK CHOCOLATE DELICE <i>v</i> clementine, brandysnaps, salted caramel ice cream	8.75
STICKY FIGGY PUDDING <i>v</i> Jersey Dairy vanilla ice cream, brandy butterscotch	8.50
PEARS ROASTED IN MOLASSES <i>VE</i> whipped vanilla cream, frozen raspberries, candied pecans	7.50
CARAMEL CROISSANT PUDDING V apple brandy custard	7.50

CHEESE

A SELECTION OF BRITISH AND FRENCH ARTISAN CHEESE $\, {\it v} \,$

served with caramelised onion and apple chutney, cornichons, crackers

12.95

NEARLY FULL?

THREE LITTLE BISCOFF FILLED DOUGHNUTS VE

5.95

perfect with a coffee!

5.95

TWO SCOOPS OF ICE CREAM OR SORBET V VEO

with Rossini wafer curls

AFFOGATO V

5.95

vanilla ice cream, illy espresso, little biscuits

Food for thought; 50p from every sale of this dish will be donated to Healing Waves



Healing Waves is a Jersey charity that enables individuals with a physical or mental disability to access the ocean in a safe way.

OUR SUPPLIERS

We are proud to work with some of the best suppliers, farmers and producers across Jersey and the UK, bringing British and seasonal ingredients to our kitchen.

All our meat is high welfare and sourced from the finest UK farms.

We source all our seafood sustainably from Fin & Feather and the Jersey Oyster Company.

Our long-standing relationships with the finest producers in Jersey are featured throughout our menus: bread from Vienna Bakery, eggs from Pottage Farm, ice cream from Jersey Dairy, and one of the best plant-based products on the market from Symplicity Foods.

Team Rewards

Please note we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team.

Allergen Info

(v) Veggie friendly, (ve) Vegan friendly, (veo) Vegan option available - ask a team member for gluten friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the total absence of allergens in our dishes.