
PUDDING

VALRHONA DARK CHOCOLATE DELICE V clementine, brandysnaps, salted caramel ice cream	8.75
STICKY FIGGY PUDDING V Jersey Dairy vanilla ice cream, brandy butterscotch	8.50
PEARS ROASTED IN MOLASSES VE 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 V served with caramelised onion and apple chutney, cornichons, crackers	12.95
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NEARLY FULL?

THREE LITTLE BISCOFF FILLED DOUGHNUTS VE perfect with a coffee!	5.95
TWO SCOOPS OF ICE CREAM OR SORBET V VEO with Rossini wafer curls	5.95
AFFOGATO V vanilla ice cream, illy espresso, little biscuits <i>Food for thought; 50p from every sale of this dish will be donated to Healing Waves</i>	5.95



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.

THE SQUARE

St. Helier

SUPPER

SNACKS



JERSEY ROCK OYSTERS
3 FOR 8.00 / 6 FOR 15.00
 mignonette or bloody Mary



TRUFFLE POPCORN V Parmesan	2.95
MARINATED GORDAL OLIVES VE	4.50
VEGGIE KEEMA SAMOSAS VE coriander chutney	6.25
CHORIZO SCOTCH EGG smoked tomato aioli	7.50

SHARING

ROSEMARY BAKED CAMEMBERT V **18.95**
 garlic-buttered dipping bread, pickles, sticky onion marmalade

STARTERS

HAND-DIVED JERSEY SCALLOPS 3 / 5 roasted in our Jospier oven smoked celeriac, apple, hazelnut	12.95 / 19.95
DUCK LIVER MOUSSE spiced plum chutney, pickled carrots, brioche	10.50
GIN-CURED SCOTTISH SALMON salt-baked beetroot, horseradish labneh, preserved lemon	9.75
JERUSALEM ARTICHOKE RISOTTO V VEO chestnut and winter herb gremolata	8.95

MAINS

JERSEY CRAB AND PRAWN LINGUINI samphire, preserved lemon, brown crab and chilli butter, pangritata	21.95
DINGLEY DELL PORK TOMAHAWK grilled hispi cabbage, cider and grain mustard sauce, skin-on fries	23.95
CROWN PRINCE PUMPKIN V VEO buckwheat, winter kale, seeds, yoghurt, smoked chilli oil	16.50
GILT-HEAD BREAM brandade fritters, caramelised cauliflower, samphire, caper butter	21.50
CHARCOAL ROASTED HALF-CHICKEN garlic and winter herb butter, burnt lemon, green salad	19.95
LIBERATION ALE-BATTERED COD thick-cut chips, minted peas, tartare sauce	18.95
THE SQUARE BEEF BURGER maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on fries	18.50

STEAKS

*Aberdeen Angus beef, dry-aged on the bone for the fullest flavour.
 Cooked in our charcoal fired Jospier oven. Served with garlic butter,
 Koffmann's chips, confit tomato, roasted mushroom, watercress, béarnaise
 or peppercorn sauce.*

10oz SIRLOIN	32.95
10oz RIBEYE	34.95
FILLET STEAK roasted bone marrow, shallot crumb, glazed carrot, parsley mash, red wine sauce	38.95

SIDES

THICK-CUT PUB CHIPS OR SKIN-ON FRIES VE	4.75	ROASTED SQUASH VE chilli oil, sage, seeds	6.50
TRUFFLE FRIES V Parmesan, aioli, chives	5.75	SEASONAL GREEN VEGETABLES V	5.50
LIBERATION ALE-BATTERED ONION RINGS V	5.25	BABY GEM SALAD V buttermilk ranch	4.95