

THE SQUARE

St. Helier

LUNCH

SNACKS

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| MARINATED GORDAL OLIVES <i>VE</i> | 4.50 |
| JERSEY ROCK OYSTERS 3 / 6 mignonette or bloody Mary | 8.25 / 15.50 |
| VEGGIE KEEMA SAMOSAS <i>V</i> coriander chutney | 6.50 |
| CHORIZO SCOTCH EGG smoked tomato aioli | 7.75 |

SHARING

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| ROSEMARY BAKED CAMEMBERT <i>V</i> garlic-buttered dipping bread, pickles, sticky onion marmalade | 19.50 |
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STARTERS

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| HAND-DIVED JERSEY SCALLOPS 3 / 5 roasted in our Josper oven smoked celeriac, apple, hazelnut | 13.25 / 20.50 |
| DUCK LIVER MOUSSE spiced plum chutney, pickled carrots, brioche | 10.75 |
| GIN-CURED SCOTTISH SALMON salt-baked beetroot, horseradish labneh, preserved lemon | 9.75 |
| JERUSALEM ARTICHOKE RISOTTO <i>V VEO</i> chestnut and winter herb gremolata | 8.50 |
| SOUTHERN FRIED CHICKEN WINGS ginger and sweet chilli dip | 8.50 |
| STICKY SOY-GLAZED PORK BELLY BITES Asian slaw | 10.50 |

SIDES

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| THICK CUT PUB CHIPS OR SKIN-ON FRIES <i>VE</i> | 5.00 |
| TRUFFLE FRIES <i>V</i> Parmesan, aioli, chives | 6.00 |
| SEASONAL GREEN VEGETABLES <i>V</i> | 5.50 |
| ROASTED SQUASH <i>VE</i> chilli oil, sage, seeds | 6.75 |
| LIBERATION ALE-BATTERED ONION RINGS <i>V</i> | 5.25 |
| BABY GEM SALAD <i>V</i> buttermilk ranch | 5.00 |
| THREE CHEESE MAC N'CHEESE <i>V</i> thyme crumb | 6.75 |

BRUNCH

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| SHAKSHUKA <i>V</i> two baked eggs, spiced tomato and pepper stew, feta, yoghurt, grilled flatbread | 12.50 |
| LOADED HASHBROWNS <i>VE</i> smashed avocado, slow-roasted tomato, harissa ketchup, pink onions, toasted seeds | 10.75 |
| HOUSE BUTTERMILK WAFFLES smoked streaky bacon, crème fraîche, maple syrup Greek yoghurt, honey, banana, berries <i>V</i> | 13.00 11.75 |
| CHOPPED SALAD avocado, smoked bacon, tomato, gem lettuce, blue cheese, ranch dressing, crispy onions | 13.75 |
| FISH FINGER BUN Liberation Ale-battered haddock, tartare sauce, watercress, pickled fennel | 12.50 |
| THE SQUARE BACON SANDWICH smoked streaky bacon, rocket, slow-roasted tomato, aioli, chilli jam, grilled sourdough | 10.50 |

MAINS

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| JERSEY CRAB AND PRAWN LINGUINI samphire, preserved lemon, brown crab and chilli butter, pangritata | 22.50 |
| CROWN PRINCE PUMPKIN <i>V VEO</i> buckwheat, winter kale, seeds, yoghurt, smoked chilli oil | 17.00 |
| GILT-HEAD BREAM brandade fritters, caramelised cauliflower, samphire, caper butter | 22.25 |
| AUBERGINE, CHICKPEA AND TOMATO CURRY <i>VE</i> yoghurt, cauliflower pakora, coriander chutney, coconut rice, poppadoms | 22.25 |
| CHARCOAL ROASTED HALF-CHICKEN garlic and winter herb butter, burnt lemon, green salad | 20.50 |
| STEAK FRITES 5oz sirloin, garlic and herb butter, Koffmann's skin-on fries, rocket salad | 18.95 |
| 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 |

PUDDING

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| VALRHONA DARK CHOCOLATE DELICE V clementine, brandysnaps, salted caramel ice cream | 9.00 |
| STICKY FIGGY PUDDING V Jersey Dairy vanilla ice cream, brandy butterscotch | 8.75 |
| PEARS ROASTED IN MOLASSES VE whipped vanilla cream, frozen raspberries, candied pecans | 7.75 |
| CARAMEL CROISSANT PUDDING V apple brandy custard | 7.75 |

CHEESE

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| 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 5.95
perfect with a coffee!

TWO SCOOPS OF ICE CREAM OR SORBET V VEO 5.95
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.