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## PUDDING

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<b>VALRHONA DARK CHOCOLATE DELICE V</b> clementine, brandysnaps, salted caramel ice cream	<b>9</b>
<b>STICKY FIGGY PUDDING V</b> Jersey Dairy vanilla ice cream, brandy butterscotch	<b>8.75</b>
<b>PEARS ROASTED IN MOLASSES VE</b> whipped vanilla cream, frozen raspberries, candied pecans	<b>7.75</b>
<b>CARAMEL CROISSANT PUDDING V</b> apple brandy custard	<b>7.75</b>

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## CHEESE

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<b>A SELECTION OF BRITISH AND FRENCH ARTISAN CHEESE V</b> served with caramelised onion and apple chutney, cornichons, crackers	<b>12.95</b>
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## NEARLY FULL?

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<b>THREE LITTLE BISCOFF FILLED DOUGHNUTS VE</b> perfect with a coffee!	<b>5.95</b>
<b>TWO SCOOPS OF ICE CREAM OR SORBET V VEO</b> with Rossini wafer curls	<b>5.95</b>
<b>AFFOGATO V</b> 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>	<b>5.95</b>



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.

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**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

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## SNACKS



**JERSEY ROCK OYSTERS**  
3 FOR 8.25 / 6 FOR 15.50  
mignonette or bloody Mary



<b>MARINATED GORDAL OLIVES VE</b>	4.50
<b>VEGGIE KEEMA SAMOSAS V</b> coriander chutney	6.50
<b>CHORIZO SCOTCH EGG</b> smoked tomato aioli	7.75
<b>HALLOUMI FRIES V</b> chipotle chilli jam, yoghurt, mint	6.50
<b>BUTTERNUT HUMMUS VE</b> dukkah, vegetable crudités	8.50

## SHARING

**ROSEMARY BAKED CAMEMBERT V** 19.50  
garlic-buttered dipping bread, pickles, sticky onion marmalade

## STARTERS

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

## MAINS

<b>JERSEY CRAB AND PRAWN LINGUINI</b> samphire, preserved lemon, brown crab and chilli butter, pangritata	22.50
<b>DINGLEY DELL PORK TOMAHAWK</b> grilled hispi cabbage, cider and grain mustard sauce, skin-on fries	24.75
<b>CROWN PRINCE PUMPKIN V VEO</b> buckwheat, winter kale, seeds, yoghurt, smoked chilli oil	17.00
<b>GILT-HEAD BREAM</b> brandade fritters, caramelised cauliflower, samphire, caper butter	22.25
<b>AUBERGINE, CHICKPEA AND TOMATO CURRY VE</b> yoghurt, cauliflower pakora, coriander chutney, coconut rice, poppadoms	17.00
<b>JOSPER GRILLED LAMB RACK</b> fondant potato, squash purée, sprouting broccoli, red wine sauce	26.75
<b>HERB-CRUSTED FILLET OF SEA BASS</b> roasted new potatoes, cider-braised winter greens, Café de Paris sauce	21.75
<b>CHARCOAL ROASTED HALF-CHICKEN</b> garlic and winter herb butter, burnt lemon, green salad	20.50
<b>THE SQUARE BEEF BURGER</b> 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 Jospo oven. Served with garlic butter,  
Koffmann's chips, confit tomato, roasted mushroom, watercress, béarnaise  
or peppercorn sauce.*

<b>10oz SIRLOIN</b>	34.00
<b>10oz RIBEYE</b>	35.95
<b>FILLET STEAK</b> roasted bone marrow, shallot crumb, glazed carrot, parsley mash, red wine sauce	38.95

## SIDES

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