

MOTHERING SUNDAY

SNACKS

MARINATED GORDAL OLIVES VE	4.50	JERSEY ROCK OYSTERS 3 / 6	8.25 / 15.50
VEGGIE KEEMA SAMOSAS V	6.50	mignonette or bloody Mary	
coriander chutney		BUTTERNUT HUMMUS VE	8.50
HALLOUMI FRIES V	6.50	dukkah, vegetable crudités	
chipotle chilli jam, yoghurt, mint		CHORIZO SCOTCH EGG	7.75
		smoked tomato aioli	

TWO COURSE 30.95 / THREE COURSE 37.50

STARTERS

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

THE GREAT BRITISH ROAST

All served with roast potatoes, Yorkshire pudding, seasonal vegetables and red wine jus

SIRLOIN OF ABERDEEN ANGUS BEEF (SERVED MEDIUM-RARE)
horseradish sauce

SLOW-ROASTED BELLY OF PORK
baked apple sauce

ROAST CHICKEN
sage and onion sausage stuffing, bread sauce

ROASTED BUTTERNUT SQUASH LENTIL AND KALE WELLINGTON
mushroom gravy

MAINS

JERSEY CRAB AND PRAWN LINGUINI samphire, preserved lemon, brown crab and chilli butter, pangritata	LIBERATION ALE-BATTERED COD thick-cut chips, minted peas, tartare sauce
CROWN PRINCE PUMPKIN V VEO buckwheat, winter kale, seeds, yoghurt, smoked chilli oil	THE SQUARE BEEF BURGER maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on fries

SIDES

CAULIFLOWER CHEESE V	5.25	TRUFFLE FRIES V	6.00
thyme crumb		Parmesan, aioli, chives	
ROAST POTATOES	4.75	SEASONAL GREEN VEGETABLES V	5.50
aioli, crispy onions		BABY GEM SALAD V	5.00
THICK CUT PUB CHIPS OR SKIN-ON FRIES	5.00	buttermilk ranch	

THE SQUARE

St. Helier

PUDDING

VALRHONA DARK CHOCOLATE DELICE V
clementine, brandysnaps, salted caramel ice cream

STICKY FIGGY PUDDING V
Jersey Dairy vanilla ice cream, brandy butterscotch

PEARS ROASTED IN MOLASSES VE
whipped vanilla cream, frozen raspberries, candied pecans

CARAMEL CROISSANT PUDDING V
apple brandy custard

CHEESE

A SELECTION OF BRITISH AND FRENCH ARTISAN CHEESE V
served with caramelised onion and apple chutney, cornichons, crackers

6 supp

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.