

# SQUARE KITCHEN

## DINNER

### STARTERS

<b>SEA TROUT PASTRAMI</b> <i>horseradish ice cream, pickled baby vegetables, pickled mussels</i>	<b>8.5</b>
<b>CUCUMBER CONSOMMÉ</b> <i>compressed cucumber, mojito gel (VE)</i>	<b>5.5</b>
<b>SEARED SIRLOIN</b> <i>beef broth caramelised onion puree, mushroom</i>	<b>8</b>
<b>CELERIAC PANNA COTTA</b> <i>pickled walnut, melon, saffron mayonnaise</i>	<b>7</b>

### MAINS

<b>BBQ PORK &amp; OCTOPUS</b> <i>pak choi, spring onion, sesame salad</i>	<b>16</b>
<b>AUBERGINE</b> <i>tabouleh, smoked tomato purée (VE)</i>	<b>12</b>
<b>MONKFISH &amp; COCONUT CURRY</b> <i>rice crackers, spring greens, coriander sabayon</i>	<b>18.5</b>
<b>CORN-FED CHICKEN</b> <i>spring peas, chestnut mushroom, summer truffle, Madeira sauce</i>	<b>17</b>

### GRILL

<b>SIRLOIN</b> <i>80z</i>	<b>20</b>
<b>SIRLOIN</b> <i>160z</i>	<b>39</b>
<b>CHATEAUBRIAND TO SHARE</b> <i>trimmings</i>	<b>PRICED BY WEIGHT</b>

*Mushroom sauce ~ Chimi churri ~ Peppercorn sauce ~ Béarnaise sauce* **1.5 each**

### SIDES

<b>SUMMER VEGETABLES</b>	<b>3.5</b>
<b>SAUTÉED COURGETTES</b>	<b>3.5</b>
<b>POMMES ANNA</b>	<b>3.5</b>

### DESSERTS

<b>PEACH SORBET</b> <i>compressed &amp; raw peach, lavender meringue, lavender jelly, peach curd (VE)</i>	<b>6</b>
<b>AERATED CHOCOLATE</b> <i>milk chocolate gel, yuzu poached banana, macadamia</i>	<b>6.5</b>
<b>SAFFRON RAISIN BREAD</b> <i>bath blue, chutney</i>	<b>7</b>

*Allergen information is available ~ A 10% service charge will be added to your bill*