

The Square

dinner

- focaccia, tomato, basil and parmesan dips 6
jamón bellota 14
lamb belly skewer, baharat spices, rhubarb 9
- globe artichoke barigoule, green peppercorn and basil butter 11
stracciatella, salted pear, confit aubergine, bee pollen, herbs 12
red mullet escabeche, carrot, saffron, tarragon 11
poached sole, crushed peas, warm tartar sauce, crispy potato 14
toasted asparagus, soft boiled duck egg, hazelnut, buttermilk, meadowsweet 14
glazed beef cheek, smoked ox tongue, borlotti beans, celeriac, salsa verde 13
barbecued octopus, pork belly & morcilla skewer, palermo peppers, winter tomatoes, capers, olive oil 13
- taglioni, newlyn crab, mussels, chilli, garlic, parsley 16 / 24
hand rolled pici, romanesca courgette, cime de rapa, oregano, burrata 12 / 18
pappardelle, 'cornish black' pork and nduja ragout, 36 month aged parmesan 14 / 20
- barbecued pollock, crab claw, braised fennel, garlic mayonnaise 30
rare breed 'cornish black' pork leg & belly, pear, almond praline, radicchio, mostarda 28
whole barbecued spring chicken, baharat spices, fregola, labneh 24
whole barbecued mackerel, taramasalata, tomato and fennel salad 18
whole john dory, smoked cods roe, fowey mussels, turnip tops 28
glazed maitake mushroom, crispy potato, celeriac, sherry vinegar, buttermilk 19
stithians retired dairy cow, côte de boeuf 80
whole grilled lemon sole 60
- crispy potato cake 6
jersey royal potatoes, garlic butter 5
grilled st hilary broccoli, vinaigrette 6
barbecued tropea onions, romesco sauce 6
dandelion salad, mussels, pickled anchovies, aioli 6
- buttermilk panacotta, poached rhubarb, blood orange 9
pear frangipane tart, vanilla ice cream 9
chocolate cremeux, banana semifreddo, peanut custard 9
colton bassett stilton, malt loaf, apple and raisin chutney 9



A discretionary charge of 12.5% service charge will be added to your bill.
Please inform us of any allergies and dietary requirements as not all ingredients are listed.