

FOR THE TABLE

SQUARE FOCACCIA 4.50

SQUARE FOCACCIA EVO AGED BALSAMIC 6.00

SHARING BOARD

Hummus olives anchovies balsamic 12.00

LOADED BAKED POTATOES

TUNA SWEETCORN MAYO 10.95

GAMMON HAM & BAKED BEANS 10.95

FIVE BEAN CHILLI & SOUR CREAM 10.95

All served with square slaw, melted cheese
crispy onions & dressed leaves

PLAIN JACKET POTATO 6.95

SIDES

PATATAS BRAVAS 6.50

LOCAL GREENS CAPERS & LEMON 6.00

CHIPS PARMESAN & TRUFFLE 8.00

TOMATO SALAD WITH HOUSE DRESSING 8.00

CHIPS 6.00

- Please inform us of any allergies and dietary requirements as not all ingredients are not listed

LUNCH MENU

The Square

GRAZING PLATES

CRUMPET & BUTTER 4.50

SQUARE SOUP OF THE DAY FOCACCIA 7.50
Upgrade to cheese toastie 3.50

CRISPY SOFT-SHELL CRAB WITH SINGAPORE DRESSING 15.50

KING PRAWNS WITH GARLIC CHILI LEMON FOCACCIA 14.50

BUTTERNUT SQUASH ARANCINI PARMESAN HAZELNUTS 13.50

BURRATA GARLIC & LEMON GRILLED TENDERSTEM WITH BUCK-WHEAT 11.00

ST AUSTELL BAY MUSSELS' WHITE WINE GARLIC PARSLEY & CREAM OR NDUJA AND GREMOLATA SERVED WITH FRIES OR FOCACCIA 18.00

GRILLED HALF SHELL SCALLOP WITH CORRIANDER & BLACK PEPPER BUTTER 5 Each

CHICKEN CAESAR WRAP WITH FRIES AND DRESSED LEAVES 14.00

HALLOUMI FAJITA WRAP WITH FRIES AND DRESSED LEAVES 14.00

FISH FINGER BAP TARTAR SAUCE & FRIES 14.00

LARGE PLATES

CLASSIC SQUARE SEAFOOD CHOWDER 21.00

CHICKEN MILANESE OLIVE & PRESERVED LEMON SALSA TENDER-STEM MOLASSES PARMESAN 26.00

SQUARE FISH & CHIPS 22.00

PAPPARDELLE PASTA ROSE HARISSA OLIVES CAPERS BURRATA 22.00

ST AUSTELL BAY MUSSELS' WHITE WINE GARLIC PARSLEY & CREAM OR NDUJA AND GREMOLATA SERVED WITH FRIES OR FOCACCIA 24.00

CORNISH CRAB SANDWICH WITH FRESH BREAD LEMON FRIES DRESSED LEAVES 26.00

PUDDING

DATE & HONEY PUDDING WITH VANILLA ICE CREAM 10.00

APPLE TERRINE 10.00

HOME MADE ICE CREAM/SORBET 5.50
ask for flavors

BRITISH CHEESE 12.00

AFFOGATO 7.50

CAKE OF THE DAY 5.50

