

# ONE SQUARE

## STARTER

Carrot and parsley soup with carrot brunoise in ginger syrup

Or

Ham hock terrine, toasted brioche, apricot jam, apple gel and cider pickles

## MAIN

Lamb rump, pea puree, minted new potatoes, crumbled goat's cheese and mint jus

Or

Fillet of sea bass, seafood gnocchi, red pepper coulis, wild garlic pesto and pickled mussel dressing

## DESSERT

Whisky bread and butter pudding with Drambuie ice cream

Or

Lime and blueberry cheesecake with strawberry sorbet

## MARKET SIDES

Skimpy fries	£4.00
Twice cooked hand cut chips	£4.50
Cauliflower & Mull Cheddar cheese	£3.75
Green beans with toasted almonds <i>N</i>	£4.00
Heritage potato truffle mash and chives	£3.75
Rocket, parmesan & balsamic salad	£3.75
Garlic & thyme creamy dauphinoise	£3.75

**2 courses £16.50**

**3 courses £20.50**

**ALLERGY ADVICE:** We welcome enquiries from customers who wish to know whether any dishes contain particular ingredients. Please inform your server of any allergy or special dietary requirements that we should be made aware of, when preparing your menu request

A discretionary service charge of 10% will be added to your bill. Prices are in GBP.