

T H E S Q U A R E

PRIVATE DINING ROOM MENU

*PLEASE CHOOSE 2 STARTERS, 2 MAINS, 2 MIDDLE AND 2 DESSERTS FOR A PARTY OF 8 TO 12 GUESTS;
PLEASE CHOOSE 1 STARTERS, 1 MAINS, 1 MIDDLE AND 1 DESSERTS FOR A PARTY OF 13 TO 18 GUESTS
TO CREATE A MENU FROM WHICH YOUR GUESTS MAY CHOOSE ON THE DAY. PLEASE NOTE WE DO NOT TAKE INDIVIDUAL ORDERS.*

Starter Section

SMOKED LINCONSHIRE EEL
MUSCAT GRAPE, RED WINE, PICKLED CUCUMBER

HAND PICKED DEVON CRAB SOUFFLÉ
LEMON GRASS, RADISH, ESPELETTE PEPPER

RAW ORKNEY SCALLOP
BEETS, 20 YEAR OLD XEREZ VINEGAR, CORIANDER

Middle Section

WILD BRIXHAM SEABASS
WATERCRESS, DILL, LOVAGE, CONFIT LEMON

SUGAR SPICED FOIE GRAS
MEDJOOOL DATES, PUMPKIN, EARL GREY TEA

CRISP MILK-FED VEAL SWEETBREAD
ROSEMARY SYRUP, DAIKON, SMOKED ANCHOVY CREAM

Main Course Section

FLAMED CORNISH RED MULLET
FENNEL, LARDO DI COLONNATA, CEDRIC CASANOVA OLIVE OIL

AGED FILLET OF CUMBRIAN BEEF
BONE MARROW, BROCCOLI
£10.00 SUPPLEMENT

PYRENEAN MILK-FED LAMB
ROSCOFF ONION, TOKYO TURNIP, TARRAGON

Dessert

ALMENARA CLEMENTINES
MASCARPONE, CLOVE

BAKED YORKSHIRE RHUBARB
GINGERED BUTTERMILK, SHISO SORBET

JURA WHISKY CHESTNUT CAKE
BUCKWHEAT PRALINE, TOASTED MALT

CHEESE (£10.00 SUPPLEMENT OR £15.00 AS AN EXTRA COURSE)

SAMPLE MENU

THREE COURSES £115.00

AS WE WORK WITH SEASONAL PRODUCE, MENUS CAN BE SUBJECT TO CHANGE ACCORDING TO MARKET AVAILABILITY

THE SQUARE

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