

# 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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