THE SQUARE

Private Dining Room Tasting Menu

TO BE TAKEN BY THE ENTIRE TABLE

SMOKED LINCONSHIRE EEL
MUSCAT GRAPE, RED WINE, PICKLED CUCUMBER

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

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

WILD BRIXHAM SEABASS
WATERCRESS, DILL, LOVAGE, CONFIT LEMON

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

BAKED YORKSHIRE RHUBARB GINGERED BUTTERMILK, SHISO SORBET

JURA WHISKY CHESTNUT CAKE BUCKWHEAT PRALINE, TOASTED MALT

SAMPLE MENU

£135.00 PER PERSON £200.00 PER PERSON WITH PAIRING WINES

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

AVAILABILITY

THE SQUARE

6-10 BRUTON STREET · LONDON W1J 6PU

TEL: 020 7495 7100 · FAX: 020 7495 7150 · E-MAIL: INFO@SQUARERESTAURANT.COM

WWW.SQUARERESTAURANT.COM