

STARTERS

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| Seared Orkney scallop, broth, squid ink coral | 16.50 |
| One Square's signature smooth chicken liver pâté & orange jelly with toasted sourdough & pistachio nuts <i>N</i> | 10.50 |
| Shetland mussels with Thistly Cross cider cream sauce | 8.50 |
| Creamy shellfish chowder, clams, langoustines | 10.50 |
| Twice-baked Mull Cheddar soufflé with candied walnuts & compressed pears <i>N</i> | 9.50 |
| Celeriac veloute, roasted macadamia nut, golden raisin | 7.50 |

MAINS

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| Ayrshire pork loin & belly with turnip and Stornoway black pudding | 21.50 |
| Roasted Atlantic cod fillet, salt cod brandande, purple sprouting broccoli with crab hollandaise | 19.50 |
| Highland Venison Loin, heritage beetroot's, celeriac and barley | 22.50 |
| Scottish oxtail ravioli with wilted spinach & smoked bone marrow sauce | 18.50 |
| Herb risotto, charred Roscoff onion, confit garlic, Paddy's Milestone cheese <i>V</i> | 15.50 |
| Cauliflower pave with smoked goat's cheese, chard & poached duck egg <i>V</i> | 15.50 |

LUNCH CLASSICS

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| Orkney beef steak sandwich; baked ciabatta, wild rocket, red onion chutney & creamed horseradish – served with skinny fries & dressed leaves | 16.50 |
| Club sandwich; wholemeal or white bread, smoked streaky bacon, vine tomatoes, iceberg lettuce mayonnaise, free range fried hen's egg & chargrilled chicken – served with skinny fries & dressed leaves | 15.00 |
| Shetland mussels with Thistly Cross cider cream sauce | 14.50 |
| Fish & Chips: beer-battered haddock, twice-cooked hand-cut chips with homemade crushed mint peas & tartare sauce | 17.50 |
| Roasted beetroot, candied walnut, Golden Cross goats cheese & baby spinach salad | 12.50 |
| Classic Caesar salad; baby gem, garlic croûtons, anchovies, soft-boiled free range hen's egg with aged Parmesan | 14.00 |
| <i>ADD</i> chargrilled chicken or smoked salmon | 16.50 |
| One Square homemade beef burger with bacon & cheese, dill gherkin & béarnaise sauce in a toasted brioche bun | 16.50 |

Our Inverurie burger is hand-made in our own butchery; using 100% Scotch beef farmed in the north east of Scotland and is enhanced with pork lardo and shallot

Please ask our sommelier for recommendations to match a wine with your dish

SIDES

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| Skinny fries | 4.00 |
| Beer-battered onion rings | 4.00 |
| Rocket, Parmesan & balsamic salad | 3.75 |
| Sautéed greens with wholemeal croûtons | 3.75 |
| Cauliflower & Mull Cheddar cheese | 3.75 |
| Green beans with toasted almonds <i>N</i> | 4.00 |
| Garlic & thyme creamy dauphinoise | 3.75 |
| Twice-cooked hand-cut chips | 4.50 |
| Heritage potato mash & chives | 3.75 |

STEAKS

All our steaks are dry-aged for 28 days from farms within Scotland; working closely with our local butcher we ensure we have the best prime Scotch beef cuts available at One Square.

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| Flat iron 220g | 20.50 |
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BREED British Blue FARM Purdie farm of Ayrshire

Rump cut with the tenderness of a sirloin, best served medium rare

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|--------------------|-------|
| Scotch fillet 220g | 34.50 |
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BREED Charolais FARM Barbour farm of Dumfries

Lightly marbled beef, succulent flavour, premium cut

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|-------------------|-------|
| Aged Sirloin 220g | 27.50 |
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BREED Luìng FARM Fullerton farm of Berwickshire

Originally from Isle of Luìng, exceptionally tender & flavoursome

CHEF'S PREMIUM CUT from Henderson farm of Dumfries

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|-----------------------------|-------|
| Campbell's Gold Ribeye 280g | 30.50 |
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Rich marbling & ribboning of fat running through the ribeye that dissolves during cooking maximising flavour

All served with smoked vine tomatoes, sautéed field mushrooms, watercress and your choice of sauce from: peppercorn, red wine, shallot and bone marrow, béarnaise or sauce Diane



From prime ribeye steak and Scrabster Sole to Shetland mussels, the focus is firmly on the finest Scottish ingredients, and we have forged links with local suppliers to ensure that our produce is fresh, traceable, and delicious.

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.*

FROM TOP TO BOTTOM...

Try our Megrim sole from the top of Scotland in Scrabster perfectly paired with Chapel Down Bacchus made in the south of England in Kent 175ml ___ 11.50

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| Slow cooked duck terrine with toasted hazelnuts, Sauternes jelly & orange brioche | 10.00 |
| One Square's signature smooth chicken liver pâté & orange jelly with toasted sourdough & pistachio nuts <i>N</i> | 10.50 |
| Shetland mussels with Thistly Cross cider cream sauce | 8.50 |
| One Square steak tartare with confit egg yolk & toasted sourdough | 11.50 |
| Creamy shellfish chowder, clams, langoustines | 10.50 |
| Twice-baked Mull Cheddar soufflé with candied walnuts & compressed pears <i>N</i> | 9.50 |
| Celeriac veloute with roasted macadamia nut & golden raisin | 7.50 |

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| Herb risotto with charred Roscoff onion, confit garlic & Paddy's Milestone cheese <i>V</i> | 15.50 |
| Megrim sole on the bone, fried capers & preserved lemon, chervil butter sauce | 20.50 |
| Shetland mussels with Thistly Cross cider cream sauce | 14.50 |
| Roasted Atlantic cod fillet with salt cod brandande, purple sprouting broccoli & crab hollandaise | 19.50 |
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