

STARTERS

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

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

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

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.

Flat iron 220g	20.50
<i>BREED British Blue FARM Purdie farm of Ayrshire</i> Rump cut with the tenderness of a sirloin, best served medium rare	
Scotch fillet 220g	34.50

BREED Charolais FARM Barbour farm of Dumfries
Lightly marbled beef, succulent flavour, premium cut

Aged Sirloin 220g	27.50
<i>BREED Luìng FARM Fullerton farm of Berwickshire</i> Originally from Isle of Luìng, exceptionally tender & flavoursome	

CHEF'S PREMIUM CUT from Henderson farm of Dumfries

Campbell's Gold Ribeye 280g	30.50
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.*

A WEE SOMETHING TO START...

Start your evening with a One Square gin & tonic served with Fever-Tree tonic and garnished with pink grapefruit peel and thyme. 8.50

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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

MAINS

Ayrshire pork loin & belly with turnip and Stornoway black pudding	21.50
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
Highland Venison Loin with heritage beetroot, celeriac and barley <i>N</i>	22.50
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Green beans with toasted almonds <i>N</i>	4.00
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