

# ONE SQUARE

## STARTER

Pressed ham hock and caper terrine with garden herb salad & aged balsamic

Roasted Scottish loch seatrout with potato salad, sea vegetables & warm roast vine tomato sauce

Butternut squash and Granny Smith apple soup with chilli & coriander (V)

## MAIN

Roast chicken breast with honey baked root vegetables & duck fat roasted potatoes (N)

24 hour slow cooked Orkney beef with roasted cauliflower, fondant potato, parsnip puree & thyme sauce

Pan fried sea bass with salt baked celeriac, creamy spelt & tomato butter sauce

Wild mushroom and tarragon ravioli with crisp kale, braised celery & tomato butter sauce (V)

## DESSERT

Prune sticky toffee pudding with clotted cream ice cream & treacle sauce

Lemon meringue pie with blackcurrant sorbet & ginger beer foam

Mull Cheddar rarebit with truffle honey, grapes, compressed apple on toasted onion bread

**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.