

STARTERS

Roasted cauliflower soup with pistachio soda bread <i>V N</i>	7.00
One Square's signature smooth chicken liver pâté & with toasted sourdough & frisse herb salad	10.50
Shetland mussels with Thistly Cross Cider & shallots	8.50
Crab with apple, watercress & toast	10.50

MAINS

Locally sourced Tamworth pork, fennel purée, apple, Aura 1951 potatoes	19.00
Roasted Atlantic cod fillet with broccoli velouté, confit potatoes, tender stem broccoli & sea herbs	19.50
Slow-cooked rump of lamb with roasted chestnut yoghurt, Ewe's cheese gnocchi & fresh chestnut <i>N</i>	20.00
Fresh linguine with king oyster mushrooms & Parmesan foam	15.50
ADD Hand dived scallops	6.00

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 & shallots	14.50
Fish & Chips: beer-battered haddock, twice-cooked hand-cut chips with homemade crushed mint peas & tartare sauce	17.50
Granny Smith apple with candied walnut, Golden Cross goat's cheese & baby spinach salad <i>V N</i>	8.50
Classic Caesar salad; baby gem, garlic croûtons, anchovies, soft-boiled free range hen's egg with aged Parmesan	14.00
ADD 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 with Mull Cheddar cheese	3.75
Green beans with toasted almonds <i>N</i>	4.00
Twice-cooked hand-cut chips	4.50
Heritage potato mash & chives	3.75

KEY: V - VEGETARIAN N - CONTAINS NUTS

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.

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

Scotch fillet 220g	34.50
BREED <i>Charolais</i> FARM <i>Barbour farm of Dumfries</i>	
Lightly marbled beef, succulent flavour, premium cut	

Aged Sirloin 220g	27.50
BREED <i>Luìng</i> FARM <i>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 Heritage carrots cooked in beef dripping, watercress, hazelnuts & sweet braised garlic and your choice of sauce from: peppercorn, red wine, shallot and bone marrow, béarnaise or sauce Diane



From prime ribeye steak and Scrabster hake 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...

Why not try our signature fizz cocktail, The One Square 76
Verdant dry gin with strawberry, elderflower, lemon & topped with prosecco10.00

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Corn-fed chicken, black trumpet & ham terrine, capers, chervil mayonnaise, baby beetroots	8.00
One Square's signature smooth chicken liver pâté with toasted sourdough & frisse herb salad	10.50
Shetland mussels with Thistly Cross cider & shallots.....	8.50
Crab with apple, watercress & toast	10.50
Granny Smith apple with candied walnut, Golden Cross goat's cheese & baby spinach salad <i>V N</i>	8.50

MAINS

Locally sourced Tamworth pork, fennel purée, apple, Aura 1951 potatoes	19.00
Pan-fried fillet of stone bass, olive & crushed potatoes, fine beans, mussels & sauce vierge	18.00
Shetland mussels with Thistly Cross cider & shallots	14.50
Roasted Atlantic cod fillet with broccoli velouté, confit potatoes, tender stem broccoli & sea herbs	19.50
Slow-cooked rump of lamb with roasted chestnut yoghurt, Ewe's cheese gnocchi & fresh chestnut <i>N</i>	20.00
Confit squash with smoked curd, pickled beetroot & sorrel <i>V</i>	14.50
Fresh linguine with king oyster mushrooms & Parmesan foam	15.50
ADD Hand dived scallops	6.00
One Square homemade beef burger with bacon & cheese, dill gherkin & béarnaise sauce in a toasted brioche bun	16.50

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BREED <i>Luing</i> FARM <i>Fullerton farm of Berwickshire</i> Originally from Isle of Luing, 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 Heritage carrots cooked in beef dripping, watercress, hazelnuts & sweet braised garlic and your choice of sauce from: peppercorn, red wine, shallot and bone marrow, béarnaise or sauce Diane



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