

Square Chapel Winter Menu

2 Courses – a main dish and starter or dessert **13.50**

3 courses **15.50**

Starters

Watercress and zucchini soup with roasted quinoa and truffle oil served with rustic roll and butter V **6.00**

Huevos rancheros with chorizo, black beans, jalapenos and guacamole, served on tortilla wrap V **6.50**

Ricotta, mint, serrano ham, prosciutto and black olives with edamame and garden pea jus **7.50**

Chicken liver pate or vegan mushroom and walnut pate V, served with toasted focaccia bread, butter, salad and rhubarb chutney **7.50**

Mains

Roasted Cajun cauliflower steak with red onion and mint salad served with pistachio chimichurri V (vegan) **10.00**

Square chapel homemade chicken, ham, pistachio and cranberry hot water pastry pie served with garlic and spinach mushy peas **8.50**

Smoked haddock with colcannon and poached egg served with butter and mustard sauce **10.50**

Beef meatballs in cherry tomato and Nduja sauce with parmesan and rocket pesto and garlic pizza bread **9.50**

Square chapel 10 inch pizza served with rocket

Margherita - tomato sauce , basil and buffalo mozzarella V **8.50**

Nduja, serrano ham, pickled chillies, hot green pesto and oregano **8.50**

Desserts

Blood orange and Cointreau trifle with amaretto biscuits **5.50**

Hot fudge chocolate pudding cake with cappuccino ice cream **5.00**

Peanut butter millionaires shortbread with vegan chocolate orange ice cream V (vegan) **5.00**

All dishes may contain nuts, peanuts, fish, sesame seeds, mustard seeds, gluten ,dairy, celery, soya, wheat ,lupin, shellfish and eggs . Please ask for any further information on dietary requirements, we will always try to accommodate your dietary needs