

STARTERS

Freshly made soup of the day <i>V</i>	6.50
Lightly spiced parsnip & buttermilk soup <i>V</i>	7.00
Chicken liver pâté, blood orange, red onion chutney with toasted sourdough	9.50
Shetland mussels with Thistly Cross cider cream sauce	SMALL 8.50 LARGE 12.50
Goat's curd, beetroot, Jerusalem artichoke, pickled shallots & honey roast figs <i>V</i>	8.50

SALADS

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 salad: baby spinach, apple, avocado, cucumber, vine cherry tomatoes, red onion, Gordal olives with a citrus dressing	12.00
Gressingham duck salad: rocket, garlic croûtons, orange & sesame seed dressing	13.00

KEY: *V* – VEGETARIAN *N* – CONTAINS NUTS

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.

SANDWICHES

Wholemeal or white bread, served with mixed leaves and potato crisps

Inverurie roast beef, water cress & horseradish mayonnaise	8.50
Coronation chicken & rocket	7.50
Smoked Scottish salmon & wasabi cream cheese	8.00
British salami, Oxsprings ham & sundried tomato mayonnaise	7.50
Clava brie & cranberry <i>V</i>	7.50
Blairlaith cheddar cheese, ham & tomato toastie	7.50
Blairlaith cheddar cheese & tomato toastie <i>V</i>	7.00

SIDES

4.00 each or two for 7.50

Twice-cooked hand-cut chips
Beer-battered onion rings
Skinny fries
Double-fried courgette chips
Rocket, Parmesan & balsamic salad
Steamed broccoli with hollandaise sauce
Roasted Heritage Red King Edward potatoes
with garlic & rosemary

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LUNCHTIME 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

Fish & Chips: beer-battered haddock, twice-cooked hand-cut chips with homemade crushed mint peas & tartare sauce 16.50

BURGERS

Inverurie 6oz homemade beef burger, brioche bun, cheese & bacon, twice-cooked hand-cut chips, dill pickle & homemade coleslaw 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.

Grilled Portobello mushroom burger: brioche bun, goats cheese, guacamole, rocket, twice-cooked hand-cut chips, dill pickle & homemade coleslaw *V* 14.50

SHARING PLATTERS

PLOUGHMAN'S

Mr C's award winning pie of the week, Oxsprings ham, Blairlaith cheddar, vine tomatoes, dill gherkin, Gordal olives, pear chutney with onion bread *N* 16.50

GRAZING

Pork scratchings, slow-cooked duck bon bons, salt & pepper squid, Mull cheddar mac & cheese, spicy tandoori chicken, beer-battered fish goujons, all accompanied with various dips 18.50

PUDDINGS

Blackcurrant soufflé & mint ice cream	7.50
Textures of chocolate – chocolate & orange mousse, honeycomb with caramel Aero	7.50
Banana cheesecake, late summer cherry sorbet with toasted coconut fudge	7.50
Lemon-soaked bavaois, lime curd with marinated blueberries	7.00
Caramelised pumpkin pie, honey roasted walnut ice cream with Thistly Cross cider custard <i>N</i>	8.50
One Square Connoisseur Café <i>Specialty coffee of your choice, with our pastry chef's homemade chocolate sweet treats</i>	6.00
Selection of homemade ice-creams, sorbets or frozen yoghurts <i>Please ask your server for today's selection</i>	2 SCOOPS 4.00 3 SCOOPS 5.50
Selection of British cheeses, grapes, candied walnuts & Peter's Yard rye crackers <i>N</i>	9.50

DESSERT COCKTAILS

All 8.00

HOT & COLD GIN & TONIC Sloane's gin, orange & juniper-infused cream, warm tonic water

DECONSTRUCTED BELLINI Absolut Vanilia vodka, white peach sorbet, Prosecco

STRAWBERRIES & CREAM Bacardi white rum, sugar syrup, fresh strawberries, cream float

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