

## Lunch Menu for February 2017

### STARTERS

|  |                        |
|--|------------------------|
| Oxtail broth with root vegetables, oxtail faggot & tarragon                              | 8.00                   |
| Seared hand dived Orkney scallops, cauliflower purée & burnt baby leeks                  | 12.50                  |
| Smooth chicken liver pâté & nectarine jelly<br>with toasted sourdough and pistachio nuts | 9.50                   |
| One Square steak tartare with confit egg yolk & toasted sourdough                        | 10.50                  |
| Home cured Loch Etive sea trout with squab lobster sauce                                 | 10.50                  |
| White bean soup with mushroom foam & chervil <i>V</i>                                    | 7.00                   |
| Shetland mussels with Thistly Cross cider cream sauce                                    | SMALL 8.50 LARGE 12.50 |
| Twice baked Mull Cheddar Soufflé with<br>candied walnuts and compressed pears <i>V</i>   | 9.50                   |

### MAINS

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|--|-------|
| Roasted wood pigeon on spelt, heritage carrot & red wine jus                                   | 17.50 |
| Seared Atlantic hake, roasted salsify, yeast mash & wild mushrooms                             | 18.00 |
| Pan fried sea bass, artichokes, clams, pumpkin puree & hazelnut foam                           | 17.00 |
| Gressingham duck, baby turnips, Cèpe mushroom and savoy cabbage                                | 19.50 |
| Corn fed chicken, puy lentils & parsnip with sherry vinegar jus                                | 16.50 |
| Open lasagne of Scottish wild mushrooms, leeks,<br>poached duck egg & béarnaise sauce <i>V</i> | 15.50 |
| Parsnip & potato risotto, highland Crowdie cheese with seasonal vegetables <i>V</i>            | 15.00 |
| Assiette of Inverbervie lamb with kohlrabi & aubergine   | 21.50 |

### LUNCH CLASSICS

|  |       |
|--|-------|
| Orkney beef steak sandwich; baked ciabatta, wild rocket, red onion chutney<br>& creamed horseradish – served with skinny fries & dressed leaves  | 16.50 |
| Club sandwich; wholemeal or white bread, smoked streaky bacon,<br>vine tomatoes, iceberg lettuce mayonnaise, free range fried hen's egg<br>& chargrilled chicken – served with skinny fries & dressed leaves | 15.00 |
| Fish & Chips: beer-battered haddock, twice-cooked hand-cut chips<br>with homemade crushed mint peas & tartare sauce  | 16.50 |
| Gressingham duck salad; rocket, garlic croûtons, orange & sesame seed dressing   | 13.00 |
| Classic Caesar salad; baby gem, garlic croûtons, anchovies,<br>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 and cheese,<br>dill gherkin & béarnaise sauce in a toasted brioche bun  | 15.50 |

*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*

### 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.*

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|--|-------|
| Flat iron Steak 220g   | 19.50 |
| <i>BREED Montbéliarde FARM Barbour Farm of Dumfries</i>            |       |
| Rump cut with the tenderness of a sirloin, best served medium rare |       |

|  |       |
|--|-------|
| Scotch fillet 220g                                   | 34.50 |
| <i>BREED Charolais FARM Kingon Farm of Dumfries</i>  |       |
| Lightly marbled beef, succulent flavour, premium cut |       |

|   |       |
|---|-------|
| Bone-in aged Sirloin 280g   | 26.50 |
| <i>BREED Luing FARM McCaig Farm in Wigtownshire</i>               |       |
| Originally from Isle of Luing, exceptionally tender & flavoursome |       |

*CHEF'S PREMIUM CUT from Forsyth's Farm of Wigtownshire*

|   |       |
|---|-------|
| Campbell's Gold Ribeye 280g   | 29.50 |
| Rich marbling & ribboning of fat running through the ribeye<br>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*

### SIDES

*4.00 each or two for 7.50*

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| Twice-cooked hand-cut chips                       |
| Broccoli with hollandaise sauce                   |
| Cauliflower cheese with a Parmesan crust          |
| Rocket, Parmesan & balsamic salad                 |
| Heritage carrots with a coriander butter          |
| Crushed new potatoes with rapeseed oil & rosemary |

### 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.*

