

Dinner Menu for January 2017

STARTERS

Lightly spiced parsnip & buttermilk soup <i>V</i>	7.00
Cured mackerel, pickled cucumber, horseradish with tempura oyster & dill	9.50
Pork & sage Scotch quail's egg, celeriac purée & crispy Oxspring ham	10.50
Scrabster crab, chilli, coriander & avocado salad with Perthshire crème fraîche	10.50
Chicken liver pâté, charred plums, clementine gel & toasted sourdough	9.50
Goat's curd, beetroot, Jerusalem artichoke, pickled shallots & honey roast figs <i>V</i>	8.50
Shetland mussels with Thistly Cross cider cream sauce	SMALL 8.50 LARGE 12.50
Grilled creel-caught Tarbert langoustines & clam chowder	11.50

MAINS

Herb-crusting monkfish, Stornoway black pudding, potato purée & red wine sauce	19.00
Roast Gressingham duck breast, thyme-scented Anna potatoes, black kale & blackcurrant jus	18.50
Broken organic salmon with burnt onion purée, mushroom ketchup, spelt & baked celeriac	19.50
Slow cooked lamb shoulder with mint, duchess potatoes, shallot confit & creamed cabbage	21.50
Slow-cooked venison haunch with pickled onions, roasted cauliflower purée & venison sauce	21.00
Whole Peterhead Megrim sole with a parsley & garlic butter	19.50
Open lasagne of Scottish wild mushrooms, leeks, poached duck egg & béarnaise sauce <i>V</i>	15.50
Heritage potato dumpling, roasted butternut, aged Parmesan & watercress	15.50
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

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.

Flat iron 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	
<i>CHEF'S PREMIUM CUT from Forsyth's Farm of Wigtownshire</i>	
Campbell's Gold Ribeye 280g	29.50
Rich marbling & ribboning of fat running through the ribeye 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

Twice-cooked hand-cut chips
Beer-battered onion rings
Skinny fries
Broccoli with hollandaise sauce
Double-fried courgette chips
Rocket, Parmesan & balsamic salad
Cauliflower with Mull cheddar cheese sauce
Roasted Heritage Red King Edward Potatoes with garlic & 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.

