

## Lunch Menu for January 2017

### STARTERS

Lightly spiced parsnip & buttermilk soup <i>V</i>	7.00
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
Cured mackerel, pickled cucumber, horseradish with tempura oyster & dill	9.50
Goat's curd, beetroot, Jerusalem artichoke, pickled shallots & honey-roast figs <i>V</i>	8.50
Chicken liver pâté, charred plums, clementine gel & toasted sourdough	9.50
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-cruste 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 venison haunch with pickled onions, roasted cauliflower purée & venison sauce	21.00
Slow cooked lamb shoulder with mint, duchess potatoes, shallot confit & creamed cabbage	21.50
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
Whole Peterhead Megrin sole with a parsley & garlic butter	19.50

### 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
Fish & Chips: beer-battered haddock, twice-cooked hand-cut chips 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, soft-boiled free range hen's egg with aged Parmesan	14.00
ADD chargrilled chicken or smoked salmon	16.50
Inverurie 6oz homemade beef burger, brioche bun, cheese & bacon, twice-cooked hand-cut chips, dill pickle with 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 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 Luining 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 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.*

