

Lunch Menu for July 2017

STARTERS

Wye Valley asparagus with free range poached hens egg, Oxsprings ham & mustard dressing	11.00
One Square's signature smooth chicken liver pâté & nectarine jelly with toasted sourdough and pistachio nuts <i>N</i>	10.50
Shetland mussels with Thistly Cross cider cream sauce	8.50
Grilled Peterhead langoustines with garlic butter & lemon THREE 13.50 SIX 21.50	
Garden pea soup with Golden Cross goat's cheese & mint <i>V</i>	7.50
Goat's milk panna cotta & heritage tomato salad <i>VN</i>	8.50

MAINS

Slow cooked rump of lamb with fennel purée, potato, fennel terrine & broad beans	21.50
Roasted Atlantic monkfish tail with sautéed Maya gold potatoes, wild mushrooms & chicken jus	20.50
Pan-fried sea bass with marinated artichokes, deep fried capers & samphire	17.50
Gressingham duck breast with roasted cauliflower, caramelised shallot dauphiné & orange sauce	19.50
Corn-fed chicken, peas with bacon, lettuce & fondant potato	17.50
Artichoke and goat's cheese pithivier with tenderstem broccoli & yellow courgettes <i>V</i>	16.50
Freshly made tagliatelle with garden vegetables, basil & roast vine tomatoes <i>V</i>	15.50

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
Shetland mussels with Thistly Cross cider cream sauce	14.50
Fish & Chips: beer-battered haddock, twice-cooked hand-cut chips with homemade crushed mint peas & tartare sauce	17.50
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
One Square homemade beef burger with bacon and cheese, dill gherkin & béarnaise sauce in a toasted brioche bun	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	20.50
BREED <i>British Blue</i> FARM <i>Purdie farm of Ayrshire</i> Rump cut with the tenderness of a sirloin, best served medium rare	
Scotch fillet 220g	34.50
BREED <i>Charolais</i> FARM <i>Barbour farm of Dumfries</i> Lightly marbled beef, succulent flavour, premium cut	
Aged Sirloin 220g	26.50
BREED <i>Luing</i> FARM <i>Fullerton farm of Berwickshire</i> Originally from Isle of Luing, exceptionally tender & flavoursome	
CHEF'S PREMIUM CUT <i>from Henderson farm of Dumfries</i> Campbell's Gold Ribeye 280g	30.50
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

Skinny fries	4.00
Beer-battered onion rings	4.00
Rocket, Parmesan & balsamic salad	3.75
Heritage carrots with a chermoula spice	4.25
Cauliflower with smoked garlic butter	3.75
Green beans with toasted almonds <i>N</i>	4.00
Carroll's heritage potato with rapeseed oil	3.75
Twice-cooked hand-cut chips	4.50

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.



Dinner Menu for July 2017

STARTERS

Wye Valley asparagus with free range poached hens egg, Oxsprings ham & mustard dressing	11.00
Cumbræ oysters on crushed ice with shallots & red wine vinegar	THREE 10.00 SIX 15.00
One Square's signature smooth chicken liver pâté & nectarine jelly with toasted sourdough & pistachio nuts <i>N</i>	10.50
Shetland mussels with Thistly Cross cider cream sauce	8.50
One Square steak tartare with confit egg yolk & toasted sourdough	11.50
Grilled Peterhead langoustines with garlic butter & lemon	THREE 13.50 SIX 21.50
Garden pea soup with Golden Cross goat's cheese & mint <i>V</i>	7.50
Goat's milk panna cotta & heritage tomato salad <i>VN</i>	8.50

MAINS

Slow cooked rump of lamb with fennel purée, potato, fennel terrine & broad beans	21.50
Artichoke & goat's cheese pithivier with tenderstem broccoli & yellow courgettes <i>V</i>	16.50
Roasted Atlantic monkfish tail with sautéed Maya gold potatoes, wild mushrooms & chicken jus	20.50
Shetland mussels with Thistly Cross cider cream sauce	14.50
Pan-fried sea bass with marinated artichokes, deep fried capers & samphire	17.50
Gressingham duck breast with roasted cauliflower, caramelised shallot dauphiné & orange sauce	19.50
Corn-fed chicken, peas with bacon, lettuce & fondant potato	17.50
Freshly made tagliatelle with garden vegetables, basil & roast vine tomatoes <i>V</i>	15.50
One Square homemade beef burger with bacon and cheese, dill gherkin & béarnaise sauce in a toasted brioche bun	16.50

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