

STARTERS

Seared Orkney scallops with cauliflower purée, pickled golden raisin & butter sauce	16.50
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
Grilled Peterhead langoustines with garlic butter & lemon	THREE 13.50 SIX 21.50
Twice-baked Mull Cheddar soufflé with candied walnuts & compressed pears <i>VN</i>	9.50
White button mushroom soup with roasted cèpes & chervil foam <i>V</i>	7.50

MAINS

Slow cooked rump of lamb with fennel purée, potato, fennel terrine & broad beans	21.50
Scrabster monkfish on the bone with bacon, puy lentils & white onion purée	20.50
Pan-fried sea bass with marinated artichokes, deep fried capers & samphire	17.50
Highland venison loin with walnut crust, celeriac purée & bramble jus	22.50
Breast & ragout of guinea fowl with parsley root, Hispi cabbage & black garlic	19.00
Herb risotto with fennel & winter girolles & Old Winchester cheese <i>V</i>	15.50
Sage gnocchi with butternut squash, toasted pine nuts & compressed apple <i>N 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 & 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

SIDES

Skinny fries	4.00
Beer-battered onion rings	4.00
Rocket, Parmesan & balsamic salad	3.75
Heritage carrots with coriander butter	4.25
Cauliflower & Mull Cheddar cheese	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

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
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BREED *British Blue* **FARM** *Purdie farm of Ayrshire*

Rump cut with the tenderness of a sirloin, best served medium rare

Scotch fillet 220g	34.50
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BREED *Charolais* **FARM** *Barbour farm of Dumfries*

Lightly marbled beef, succulent flavour, premium cut

Aged Sirloin 220g	27.50
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BREED *Luing* **FARM** *Fullerton farm of Berwickshire*

Originally from Isle of Luing, exceptionally tender & flavoursome

CHEF'S PREMIUM CUT *from Henderson farm of Dumfries*

Campbell's Gold Ribeye 280g	30.50
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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



From prime ribeye steak and Scrabster Monkfish to Shetland mussels, the focus is firmly on the finest Scottish ingredients, and we have forged links with local suppliers to ensure that our produce is fresh, traceable, and delicious.

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.*

STARTERS

Seared Orkney scallops with cauliflower purée, pickled golden raisin & butter sauce	16.50
Slow cooked duck & wild mushroom terrine, Sauternes jelly & orange brioche <i>N</i>	10.00
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	
Twice-baked Mull Cheddar soufflé with candied walnuts & compressed pears <i>VN</i>	9.50
White button mushroom soup with roasted cèpes & chervil foam <i>V</i>	7.50

MAINS

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Sage gnocchi with butternut squash, toasted pine nuts & compressed apple <i>N V</i>	15.50
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