

Lunch Menu for April 2017

STARTERS

White asparagus mousse, black olive crumb, fried quail's egg & garden radishes <i>V</i>	10.50
Smooth chicken liver pâté & nectarine jelly with toasted sourdough and pistachio nuts <i>N</i>	9.50
Home cured Shetland salmon with squab lobster sauce	10.50
Garden pea soup with Golden Cross goat's cheese & mint <i>V</i>	7.50
Shetland mussels with Thistly Cross cider cream sauce SMALL 8.50 LARGE 12.50	
Twice baked Mull Cheddar soufflé with candied walnuts and compressed pears <i>VN</i>	9.50

MAINS

Roasted pheasant breast on spelt, heritage carrot & red wine jus	19.50
Seared Atlantic hake, roasted salsify, yeast mash & wild mushrooms	18.00
Pan fried sea bass with rainbow chard, spring peas, morels & chive butter sauce	18.00
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, poached duck egg & béarnaise sauce <i>V</i>	15.50
Parsnip & potato risotto, highland Crowdie cheese with seasonal vegetables <i>V</i>	15.00

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
One Square homemade beef burger with bacon and cheese, 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.

Flat iron Steak 220g	19.50
<i>BREED British Blue FARM Purdie farm of Ayrshire</i> Rump cut with the tenderness of a sirloin, best served medium rare	
Scotch fillet 220g	34.50
<i>BREED Charolais FARM Barbour farm of Dumfries</i> Lightly marbled beef, succulent flavour, premium cut	
Aged Sirloin 280g	26.50
<i>BREED Limousin FARM Fullerton farm of Berwickshire</i> Originally from Isle of Luing, exceptionally tender & flavoursome	
<i>CHEF'S PREMIUM CUT from Henderson farm of Dumfries</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
Skinny fries
Beer-battered onion rings
Broccoli with hollandaise sauce
Cauliflower cheese with a Parmesan crust
Rocket, Parmesan & balsamic salad
Heritage carrots with a coriander butter
Carroll's heritage potato with rapeseed oil

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.

