

The Square and Compasses

Pub Classics and Seasonal Specials

We believe that freshly cooked food tastes better!

Starters (£6.50 - £8.50)

- Roasted Cauliflower and Parmesan Soup, Cauliflower Crisp and Homemade Herb Oil with Mini Brioche Loaf (v / gf without loaf)
- Local Maldon Smoked Salmon, Horseradish Mayonnaise, Pickled Fennel and Cress (gf)
- Hickory and Applewood Smoked BBQ Chicken Wings, Spring Onion and Sesame Seeds (gf)
- Warm Devilled Whitebait, Wild Garlic Aioli and Charred Lemon
- Bao Buns with Pulled Jackfruit, Hoisin and Maple BBQ Sauce (v / vg)
- Apricot and Ham Hock Terrine, Roasted Pineapple, Salt Cured Egg Yolk and Honey Mustard Sauce (gf)

Main Courses (£10.50 - £17.95)

- Slow Cooked Local Pork Belly, Dauphinoise Potatoes, Poached Rhubarb, Celeriac Puree and Glazed Baby Onions
- Garlic and Herb Chicken Caesar Salad, Smoked Bacon, Anchovies and Crusty Croutons
- Slow Cooked Essex Coast Pollock with Seasonal Cauliflower, Shallot Pickled Cockles, Celeriac and Parmesan Puree and New Potatoes
- Thai Asian Rare Beef Salad, Thai Vegetables, Thai Basil, Grape Tomatoes, Ginger and Chilli Dressing (gf)
- Pan-Fried Suffolk Chicken Breast, Black Garlic, Buttered Seasonal Asparagus, Smoked Leek Puree and Mushrooms (gf)
- Homemade Steak and Ale Short Crust Proper Pastry Pie, made with Local Beef, Buttered Seasonal Vegetables, Creamy Mash Potato and Homemade Gravy
- Beer Battered Fresh Line Caught Haddock, Triple Cooked Chips, Tartare Sauce and Garden Peas
- 8oz Beef Burger, Hickory and Applewood Smoked BBQ Sauce, Homemade Coleslaw, American Cheese and Triple Cooked Chips
- Homemade Fresh Fish Pie (Natural Smoked Haddock, Poached Salmon and Cod) topped with Mashed Potato and Cheddar, Buttered Seasonal Vegetables
- Pan-Fried Flank Steak, Chimichurri (garlic and herb) Salsa, Sun Blush Tomatoes, Crispy Onion Rings and Triple Cooked Chips

Homemade Puddings (£6.25 - £7.95)

- Lemon Posset, Poppy Seed Meringue, Lemon Curd, Strawberry Powder and Lemon Balm
- Warm Red Velvet and Cream Cheese Chocolate Brownie, Vanilla Ice Cream and Chocolate Soil
- Warm Rhubarb and Apple Crumble, Oat & Nut Topping with Chef's Custard
- Vanilla Bean Cheesecake, Strawberry Gel, Crushed Pistachios, Dehydrated Strawberry and Milk Chocolate Shard
- Warm Pineapple and Ginger Sponge, Pineapple Crisp, Ginger Crumb, Vanilla Ice Cream and Muscovado Syrup £6.25
- A Selection of Three Quality Ice Creams and Sorbets
- A Selection of British Cheeses, Seasonal Chutney and Crackers

Lighter Bites Menu – A Selection of Grilled Panini or Baguettes (£7.95)