

The Square and Compasses

Sample Main Menu

Nibbles

£3.50-£5.50

Home-Marinated Fresh Olives Green and Black Kalamata Olives, Cornichons, Garlic, Chilli and Herbs(V)

Home Marinated Fresh Anchovies in Lemon, Parsley and Black Pepper (GF)

A Mixture of Very Locally Baked Bread for Two served with Extra Virgin Olive Oil and Aged Balsamic Vinegar from Italy (GFA)

Warm Ciabatta Bread with Garlic Butter (GFA)

Warm Ciabatta Bread with garlic Butter and Cheese (GFA)

Starters

£7.50-£10.95

Homemade Soup of the Day served with Fresh Crusty Bread (V)(GFA)

Square and Compasses Prawn Cocktail with Chef's Maire Rose Sauce and Fresh Bread (GFA)

Pan-Fried Local Pigeon Breast with Mixed Salad and a Juniper Berry Dressing

Thai Style Crab Cake with Mixed salad and a Soy & Ginger Dipping Sauce

Grilled Halloumi with Mixed Salad and a Olive and Tomato Dressing

Maldon Smoked Wild Salmon with Chive Cream Cheese, Mixed Leaf Salad and Toast (GFA)

Homemade Terrine of the Week with Mixed Leaf Salad and Chef's Chutney

Main Courses

£15.00 - £28.00

Pan-Fried Fresh Salmon Fillet with Buttered New Potatoes and a Cucumber and Dill Salad

Beetroot and Goats Cheese Risotto with Fresh Rocket Leaves and Balsamic Glaze (V)

Homemade Quich of the Day with New Potatoes and Dressed Salad

Grilled Local Gammon Steak served with Two Local Farm Fried Eggs, Chips and a Pineapple and Chilli Salsa

Fresh Pan-Fried Dover Sole with Lemon, Parsley Butter Sauce and New Potatoes

Roast Pork Chop with Wilted Spinach, Fine Green Beans and a Wild Mushroom and Wholegrain Mustard Sauce

Pan-Fried Chicken Supreme, Sauteed New Potatoes, Tender-stem Broccoli, Creamy Leeks and Red Wine sauce

Beer Battered Fresh Line Caught Haddock with Chips (GFA)

Local Home-Cooked Hand Carved Ham with Farm Fried Eggs, Chips and Fresh Crusty Bread (GFA)

Locally Sourced Sausages served with Mash, Buttered Seasonal Greens and a Rich Onion Gravy (GFA)

Chicken Caesar Salad of Grilled Chicken Breast, Smoked Streaky Bacon, Fresh Anchovies, Lettuce, Homemade Croutons, Fresh Parmesan Shavings and Caesar Dressing (GFA)

Homemade Steak and Ale Short Crust Proper Pastry Pie with Buttered Seasonal Vegetables, Homemade Gravy and a Choice of Creamy Mashed Potato or Chips

Homemade Cheese Burger with Smoked Streaky Bacon, Lettuce, Tomato, Red Onion Chutney, Brioche Bun with Gherkin and Chips (GFA)

Homemade Pan-Fried Falafel Burger in Sesame Seeds with Grilled Halloumi, Brioche Bun, Mixed Salad and Chips (V) (GFA)

Homemade Fresh Fish Pie (*natural smoked haddock, salmon and cod*) topped with Mashed Potato and Cheddar, Buttered Seasonal Vegetables

Fresh Breaded Wholetail Scampi served with Chips

Grilled Local 8oz Sirloin Steak with Chunky Chips, Grilled Tomato, Grilled Mushroom and Peas

All Main Courses Are As Described

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Side Dishes

£2.50-£5

Beer Battered Onion Rings Gherkin Frickles Chunky Chips / Cheesy Chips Garden Peas / Mushy Peas
Seasonal Buttered Vegetables Mixed Salad

Homemade Puddings

£6-£10

Warm Sticky Toffee Pudding with Toffee Sauce and Vanilla Ice Cream (GFA)

Rich Chocolate Brownie with Chocolate Sauce and chocolate Ice Cream

Fruit Crumble with Traditional Custard

Bread and Butter Pudding

Crème Brulee

Cheesecake of the Week with Fruit Berry Coulis

Selection of Quality Ice Cream and Sorbets

Cheese Board with Celery, Chef's Chutney and Biscuits (GFA)

V – Vegetarian GF – Gluten Free GFA – Gluten Free Adaptable

Sample Menu – dishes and prices are subject to change