The Square and Compasses

Sample Sunday Lunch Menu

(available Sunday 12pm to 4.00pm)

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

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 - £22.00

Locally Sourced Roast Beef (28 day hung beef), Roasted Potatoes, Homemade Yorkshire Pudding, Buttered Seasonal Vegetables and Homemade Gravy (GFA)

Roast Loin of Local Pork, Roasted Potatoes, Homemade Yorkshire Pudding, Buttered Seasonal Vegetables and Homemade Gravy (GFA)

Roast Suffolk Chicken Breast, Roasted Potatoes, Homemade Yorkshire Pudding, Buttered Seasonal Vegetables and Homemade Gravy (GFA)

Roasted Butternut Squash and Beetroot Wellington, Sage & Onion Stuffing, Roasted Potatoes, Buttered Seasonal Vegetables and Chef's Gravy (V)

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)

Beer Battered Fresh Line Caught Haddock with Chips (GFA)

Locally Sourced Sausages served with Mash, Buttered Seasonal Greens and a Rich Onion Gravy (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 served in a Brioche Bun with Gherkin and Chips (GFA)

Homemade Pan-Fried Falafel Burger in Sesame Seeds with Grilled Halloumi served in a 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

All Main Courses Are As Described

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Side Dishes

£2.50-£5

Home-Baked Cauliflower Cheese Homemade Pork, Sage & Onion Stuffing Balls Beer Battered Onion Rings Gherkin Frickles Chunky Chips Garden Peas Homemade Mushy Peas Seasonal Buttered Vegetables

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 Autum Fruit Crumble with Traditional Custard 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)

Children's Sunday Lunch Menu

£10.95

Roast Sirloin of Local Beef with Roasted Potatoes, Homemade Yorkshire Pudding, Buttered Seasonal Vegetables and Homemade Gravy (GFA)

Roast Loin of Local Pork with Roasted Potatoes, Homemade Yorkshire Pudding, Buttered Seasonal Vegetables and Homemade Gravy (GFA)

Roast Breast of Chicken with Roasted Potatoes, Homemade Yorkshire Pudding, Buttered Seasonal Vegetables and Homemade Gravy (GFA)

Homemade Chargrilled Beef Burger in a Brioche Bun with Lettuce, Tomato and Chips (GFA)

Wholetail Scampi in Breadcrumbs served with Chips and a choice of Garden Peas, Mushy Peas or Baked Beans Mini Fish Pie (natural smoked haddock, cod and salmon) topped with Mashed Potato and served with Buttered Seasonal Vegetables

Fresh Haddock Goujons with Chips and a choice of Garden Peas, Mushy Peas or Baked Beans (GFA) Battered Chicken Goujons with Chips and a choice of Garden Peas, Mushy Peas or Baked Beans £10.95

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

Sample Menu – dishes and prices are subject to change