



THE SQUARE COW

SPECIAL CHRISTMAS MENU

STARTER

- Pearl barley soup with slow cooked shin of beef and roots. chunky farmhouse bread
- Butternut soup with crispy sage apple croutons chunky farmhouse bread.(vg)
- Gin & juniper smoked salmon pickled lemons.(gf)
- Pressed ham-hock chips pickles & sourdough crisps
- Cranberry & chestnut falafel harissa salad.(vg)
- Thai pan fried Scallops

MAINS

- Turkey paupiette, roasted heritage roots,roasted duck fat potatoes.
- Pan fried cod,crushed heritage roots,red wine jus
- Slow roasted thyme lamb rump,roasted heritage roots, dauphinoise potatoes,
red wine jus
- Smoked tofu stack,sticky wild rice.(vg)
- Traditional cow beef & ale pie roasted heritage roots creamed potatoes.

DESSERTS

- Traditional Christmas pudding, eggnog cream.
- Black forest gateau, cherry jelly shot.
- White chocolate & winter berry cup, pistachio shortbread.
- Blackcurrant cheesecake, vanilla ice cream.(vg)

£26.50 two course

£30.00 three course

Isle of Wight cheese board.£8.50

