

Nibbles

Pigs in Blankets Fritters, cranberry relish 10 Onion Bhajis, mango chutney, mustard seeds Ve 6 Warm Cumberland Sausage Roll, caramelised red onion chutney 6 Gordal Olives Picante & Focaccia, pitted queen olives with chilli, aged balsamic, Arbequina EVO Ve 10

### To Share

Charcuterie Board, Serrano ham, Milano salami, shaved parmesan, pickles, roast peppers, olives, focaccia 19 Baked Paysan Breton Camembert, hot honey, toasted focaccia, candied walnuts, cranberry relish V 16 Fritto Misto, tempura black tiger prawns & anchovies, lemon sole goujons, crispy squid, saffron aioli, cauliflower, courgettes, tartare sauce 23

# **Appetisers**

Gambas Pil Pil, king prawns, shaved garlic, smoked paprika, red chilli, focaccia 10.5 Mozzarella Arancini, lemon aioli, parmesan V 9 Wild Boar & Prune Terrine, warm focaccia, black cherry compote 10 Smoked Salmon & Tiger Prawn Cocktail, lobster Marie Rose, bread & butter 11 Wild Mushrooms, miso butter, sourdough, herb crumb (add poached egg +1.0) V 8.5 Roast Celeriac, Hazelnut & Truffle Soup, focaccia Ve 7

### Mains

Roasts served with Yorkshire pudding, cranberry & pork stuffing, sprouts, honey & mustard glazed carrot, balsamic roasted shallot, as many roast potatoes and as much gravy as you like Three Meat Medley, hand carved beef, pork, chicken, two Yorkshire puddings & crackling 27

Salt Roasted Loin of Pork, crackling 19.5

Roast Crown of English Rose Turkey 22

Slow Roast Chicken Supreme, roasted on the bone 21

Top Rump of Beef, roasted 'pink' 22.5

Puy Lentil, Cashew Nut, Parsnip & Cranberry Roast, vegan sage gravy V 17 Festive Beer Battered Haddock & Chips, minted crushed peas, house tartare sauce 18

### Salads

Crispy Chilli Beef, chopped Asian salad, coriander & red chilli, sweet chilli, mirin & soy dressing 19 Chargrilled Chicken Caesar, crunchy gem lettuce, croutons, creamy dressing, crispy ham 16.5 Buddha Bowl, hummus, avocado, pumpkin seed, chopped salad, pomegranate, feta (add +4.0 chicken or halloumi +4.0) V 14

#### Sides

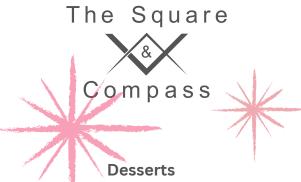
**Skinny Fries Ve 4** Beetroot in bechamel V 4 Triple Cooked Chips, rosemary salt VE 4.5 Green Salad, lemon & garlic dressing V 4 Spinach with cream & nutmeg V 4.5

**Braised Spiced Red Cabbage in cider V 3** Pigs in Blankets 6

Cauliflower Cheese V 6

Many of our dishes can be made meat free - feel free to ask if your favourite dish can be adjusted

Rigton Hill, North Rigton, LS17 ODJ 01423 733 031 | contact@thesquareandcompass.com Book online at www.thesquareandcompass.com



Morello Cherry Blondie, raspberry cheese cake ice cream, white chocolate sauce 11
Grilled Cinnamon Soaked Pineapple, coconut ice cream 8.5

Christmas Pudding, brandy custard 9

Chocolate Brownie, Swiss chocolate sauce, salted caramel ice cream 8

Ice Cream & Sorbets, choose 3 scoops from 7 flavours 6.5

Yorkshire Flatcap Brie & Lilibet Blue, chilli jam, grapes, crackers 8

Yorkshire Affogato, Filey Bay whisky cream, Lonton coffee, Yorvale vanilla ice cream 9

Hot Drink & Mini Brownie, choice of hot drink 8

#### Breakfast

Monday to Saturday, full Breakfast Menu served from 10am, all sourced from Sykes House Farm.

Open from 10am Sunday for bacon & sausage sandwiches.

# **Specials**

We offer a selection of seasonal specials along side our a la carte menu, please ask a member of the team for more information.

# We source most of our ingredients from Yorkshire suppliers including:

Cheese - Cryer & Stott, Allerton Bywater; Ice Cream - Yorvale, Acaster Malbis; Seafood - My Fish Company; Pork - West Moor Farm, Easingwold; Bread - Bakeri Baltzersen, Harrogate; Butchery - Sykes House Farm, Wetherby; Coffee - Lonton Coffee Co.

# Weddings, Events & Special Occasions

Let us take care of your special day.

Contact our wedding & events planner Georgia to start the planning process: contact@malvern-events.com / 07719 532079

## **Service Charge**

We add a discretionary 10% service charge to all tables. 100% of gratuities go to our team.

## **Allergens & Special Requests**

Please alert us to any allergies or dietary requirement information on arrival.

A full allergen matrix can be provided.

Some of our dishes can be made meat-free - feel free to ask if your favourite dish can be adjusted

V - Vegetarian Ve - Vegan