



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, red onion chutney V **16**

Black Tiger Prawns A dozen/six jumbo prawns, doused in herb butter on the grill, focaccia **24/14**

Nibbles

Baby Chorizo, honey & red wine reduction, bloomer **10**

Onion Bhajis, mango chutney, cucumber raita V **6**

Gordal Olives Picante & Focaccia, pitted queen olives with chilli, aged balsamic, Arbequina EVO Ve **10**

Charcuterie Snack Plate serrano ham, Milano salami, shaved parmesan **6**

Warm Rosemary & Sea Salt Focaccia herb butter V **6**

Appetisers

Sundried Tomato, Oregano & Mozzarella Arancini, lemon aioli, parmesan V **9**

Double Prawn Cocktail Marie Rose with cognac, avocado, pomegranate, bloomer **11**

Txangurro Crab Croquettes tonkatsu kewpie mayo **12**

Chicken Wings buffalo wing dust, hot paprika mayonnaise **10**

Soup of the Day V warm rosemary focaccia, herb butter **7**

Sunday Roasts

Yorkshire Roast hand carved beef, pork, chicken, Yorkshire pudding & crackling **27**

Salt Roasted Loin of Pork, crackling **19.5**

Boneless Leg of Lamb, roasted 'pink' **24.5**

Slow Roast Chicken Supreme, roasted on the bone **21**

Top Rump of Beef, roasted 'pink' **23.5**

Puy Lentil & Cashew Nut Roast, vegan sage gravy V **17**

Roasts all served with Yorkshire pudding, apricot & pork stuffing, seasonal greens, honey & mustard glazed carrot, balsamic roasted shallot, as many roast potatoes and as much gravy as you like.

Mains

Line Caught Beer Battered Haddock & Chips triple cooked chips, minty mushy peas, house tartare **19**

Baked Cod Loin Saffron & lemon veloute, Shetland mussels, tenderstem **22**

Summer Chilli Beef Salad chopped Asian salad, grilled courgettes, coriander, red chilli, sweet chilli, mirin & soy dressing **19**

Chargrilled Chicken Caesar lemon & herb marinated chicken, crunchy gem lettuce, croutons, garlic & parmesan dressing, crispy ham **16.5**

Sides

- Skinny Fries** 4
- Triple Cooked Chips** rosemary salt 4.5
- Beetroot in bechamel** 4
- Spiced Red Cabbage** braised in cider 3
- Pigs in Blankets** 6
- Green Salad** avocado & cucumber, lemon & garlic dressing 4
- Cauliflower Cheese** 6
- Spinach with cream & nutmeg** V 4.5
- Yorkshire Pudding** V 2.0

SIGN UP TO OUR MAILING LIST AND GET 10 OFF YOUR FIRST SPEND



Desserts

- Caramelised Banana Split**, Swiss chocolate sauce, Chantilly cream, ice cream 9
- *Apple & Berry CrumBel**, Bramley apples, forest fruits, crunchy oat topping, jug of custard 10

*£1 donation to The Being Bel Trust from each CrumBel. This supports Bel Young who broke her neck in 2010 aged 8 years old and is paralysed from the neck down. The trust was set up to fund special equipment and treatment vital to her future.

- BBQ Cinnamon Soaked Pineapple** coconut ice cream, marachino cherries 6.5
- Knickerbocker Glory** vanilla & strawberry ice cream, peach, pear, cherries, whipped cream, fruit sauce, wafers 12
- Chocolate Brownie**, Swiss chocolate sauce, salted caramel ice cream 8
- Yorvale Ice Cream & Sorbets**, choose 3 scoops from 7 flavours 6.5 6.5
- Yorkshire Flatcap Brie, Lilibet Blue & Wensleydale** chilli jam, grapes, sourdough crackers 10
- Espresso Martini** Bonomi Vodka, Thomas Green's Coffee Liqueur, Cold Brew Coffee 9
- Yorkshire Affogato**, Filey Bay Whisky cream, Lonton coffee, Yorvale vanilla ice cream 9
- Hot Drink & Mini Brownie**, choice of hot drink 8

PLANNING A WEDDING, EVENT OR SPECIAL OCCASION?

From weddings to birthdays, christenings to celebrations of life, let our in house events team take care of your special day.

malvern-events.com • contact@malvern-events.com • 01423 222 708

 MALVERN EVENTS

V - Vegetarian Ve - Vegan

Sunday Lunch Served 12.00noon - 7.30pm
Breakfast served from 10.00am Mon-Sat. Breakfast Butties served from 10.00am Sunday.

Pub opening times:
Monday - Saturday: 10.00am - 11.00pm | Sunday: 10.00am - 11.00pm
We are opening the barbeque Thursday - Sunday and Bank Holidays over summer when its dry


Celebrate a special person or date with friends and family.
Host a stylish and relaxed event where a warm welcome, delicious food from our party menu and favourite drinks will make your occasion hugely memorable.

Rigton Hill, North Rigton, Leeds LS17 0DJ
01423 733031
Book online at thesquareandcompass.com

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. 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

 The Square & Compass

The Square & Compass is part of  MALVERN INNS