

The Square



Compass

~ Autumn / Winter Menu · Monday – Saturday ~

BAR SNACKS — Choose 3 for £15 or 5 for £20

Snack Plate, Serrano ham, Milano salami, shaved parmesan **6.0**

Crispy Halloumi, green salsa (V) **6.0**

Beer Battered Onion Rings, BBQ sauce **6.0**

Loaded Fries, crispy bacon & parmesan **6.0**

Cumberland Sausage, onion chutney **6.0**

Onion Bhajis, mango chutney, mint yoghurt (V*) **6.0**

Gordal Olives Picante, pitted queen olives with chilli (Ve) **6.0**

Warm Rosemary & Sea Salt Focaccia, herb butter (V*) **6.0**

TO SHARE

Charcuterie Board, Serrano ham, Milano salami, parmesan, pickles, roast peppers, olives, focaccia **16.0**

Box Baked Paysan Breton Camembert, hot honey, toasted focaccia, candied walnuts, red onion chutney (V) **16.0**

APPETISERS

Salt & Pepper Crispy Squid, Chinese leaf, red chilli and spicy tomato oil **12.0**

Prawn & Langoustine Cocktail, sweet baby prawns, cognac Marie Rose, avocado with a signature whole, shell-on langoustine, toasted bloomer and herb butter **11.0**

Croquetas, Yellison Farm goat's cheese, chilli jam, candied walnuts (V) **10.0**

Gambas Pil Pil, king prawns, shaved garlic, smoked paprika, red chilli, bread for dipping **9.0**

Soup of the Day, warm rosemary focaccia, herb butter (V*) **7.0**

Wild Mushrooms on Toasted Bloomer, miso butter (V) **8.0**

MEAT & GAME

Dry Aged Angus Flat Iron Steak, charred baby potatoes, tenderstem, salsa verde **25.0**

Pheasant Ruby, coconut milk, chickpeas, sweet potato, peanuts, coriander, kalonji seed naan **20.0**

Beef Burger, chuck & brisket patty, Monterey Jack, smoked streaky bacon, brioche, skin on fries **18.5**

Yorkshire Game Pie, pheasant, venison, partridge & smoked bacon, buttery mash with scallions, balsamic red onion gravy **22.0**

Pan Roast Partridge, smoky bacon, Dijon mustard, white wine and cream, tarragon, savoy and tenderstem broccoli **19.5**

MAINS

Sweet Potato & Peanut Curry, kalonji seed naan, mango chutney, mint yoghurt (add chicken +4.0 / beef +6.0) (V*) **17.0**

Spiced Sweetcorn, Chickpea & Spinach Burger, brioche, skin on fries, mint yoghurt (Ve) **16.0**

Line Caught Beer Battered Haddock & Chips, triple cooked chips, mushy peas, tartare sauce **19.0**

Plaice & Chips, pan cooked plaice fillet, lemon & caper butter **17.0**

Fish Pie, smoked haddock, salmon, prawns, cheddar mash, tenderstem broccoli **20.0**

Spicy Chorizo & King Prawn Linguine, white wine, blistered cherry tomatoes & red chilli **20.0**

MAINS TO SHARE — pick three sides

14oz Dry Aged Sirloin to Share, dry-aged for depth of flavour, char-grilled and rested, carved to share. Pick three sides **60.0**

Whole Seabass to Share, grilled over open flame, crisp skinned with salsa verde, horseradish mayonnaise. Pick three sides **40.0**

SALADS

Nourish Bowl, hummus, avocado, crunchy chickpeas, leaves, pomegranate, quinoa, miso dressing (add chicken +4.0 / add halloumi +4.0) (V*) **15.0**

Chilli Beef Salad, chopped Asian salad, coriander, red chilli, sweet chilli, peanuts, mirin & soy dressing **19.0**

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

PIZZAS

Meat Feast Pizza, Milano salami, chicken, pepperoni, Serrano ham **19.0**

Cheese Feast Pizza, mozzarella, cheddar, blue cheese and brie (V) **18.0**

Margherita Pizza, thin & crisp sourdough, San Marzano tomato sauce, mozzarella, fresh basil (V) **14.0**

Add a topping: Milano salami, chicken, pepperoni, Serrano ham, chilli jam +2.0 each; mushrooms, red onion, tomato, red peppers +1.0 each

LIGHT BITES

Wild Mushrooms on Toasted Bloomer, miso butter (add bacon +1.75 / poached egg +1.0) (V) **12.0**

Avocado & Halloumi, peas, pumpkin seeds, grilled flatbread (add bacon +1.75 / poached egg +1.0) (V) **14.0**

Chicken & Chips, lemon & herb marinated chicken thigh fillet, triple cooked chips, gravy **12.0**

Cumberland Sausage & Mash, champ mash, balsamic red onion gravy **12.0**

SANDWICHES (12–5) — Served 12–5pm, choose from fries, soup or salad

Steak Sandwich, horseradish mayonnaise, rocket, red onion gravy **16.0**

Halloumi & Red Pepper Sandwich, tomato and gem lettuce, smoked paprika & tomato pickle (V) **14.0**

Grilled Chicken Sandwich, lemon & herb marinated chicken thigh fillet, rocket, garlic & parmesan dressing **15.0**

Fish Butty, tartare sauce & minty mushy peas **14.0**

Prawn & Avocado Sandwich, juicy prawns, crisp gem lettuce, Marie Rose sauce **15.0**

SIDES

Skin On Fries (Ve) **4.0**

Tenderstem Broccoli (V*) **3.5**

Triple Cooked Chips (Ve) **4.5**

Green Salad, avocado & cucumber, lemon & garlic dressing (Ve) **4.0**

Braised, Spiced Red Cabbage (Ve) **3.0**

Buttered New Potatoes (V*) **5.0**

Peppercorn Sauce (V) **4.0**

Salsa Verde Sauce (Ve) **3.0**

PUDDINGS

Caramelised Banana Split, chocolate, vanilla & strawberry ice cream, Swiss chocolate sauce **9.0**

Bramley Apple & Berry CrumBel, crunchy oat topping, your own jug of custard **10.0***

**£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.*

Sticky Toffee Pudding, butterscotch sauce, vanilla ice cream **6.5**

Plum Porter Pick-Me-Up, Harrogate Brewing Plum Porter and espresso soaked sticky toffee pudding with vanilla cream (V) **9.0**

Apple Pie, deep cut apple pie with toasted almonds & cinnamon, vanilla ice cream (V*) **10.0**

Dark Fruits Cheesecake, New York style cake, compote, forest fruits (V) **12.0**

Chocolate Brownie, Swiss chocolate sauce, salted caramel ice cream **8.0**

Cheese Plate, Hartington Blue, Cornish Brie, Eh Up Yorkshire Cheddar, chilli jam, sourdough crackers (V) **10.0**

Yorvale Ice Creams & Sorbets, choose 3 scoops from 7 flavours **6.5**

Espresso Martini, Bonomi Vodka, Thomas Green's Coffee Liqueur, Cold Brew Coffee **10.0**

Hot Drink & Mini Brownie, choice of hot drink **8.0**

Good to Know

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 V* – can be made vegan with a simple swap or removal, just ask your server

Service Charge

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

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