

The Square



Compass

Festive Mon-Sat Menu

Available Monday – Saturday from 11am · Festive 2026

Bar Snacks

Choose 3 for 15 or 5 for 20

Loaded Festive Fries, cranberry & orange relish, crispy bacon, parmesan 6

Pigs in Blankets in Fritters, cranberry & orange relish 6

Charcuterie Snack Plate, Serrano ham, Milano salami, shaved parmesan 6

Crispy Halloumi, green salsa V 6

Beer Battered Onion Rings, BBQ sauce 6

Onion Bhajis, mango chutney, mint yoghurt Ve 6

Gordal Olives Picante, pitted queen olives with chilli Ve 6

Warm Rosemary & Sea Salt Focaccia, herb butter V 6

To Share

Charcuterie Board, Serrano ham, Milano salami, shaved parmesan, pickles, roast peppers, olives, focaccia 19

Baked Paysan Breton Camembert, cranberry & orange relish, candied walnuts, toasted focaccia V 16

Appetisers

Prawn & Langoustine Cocktail, sweet baby prawns, cognac marie rose, avocado with a signature whole, shell-on langoustine, toasted bloomer and herb butter 11

Gambas Pil Pil, king prawns, shaved garlic, smoked paprika, red chilli, bread for dipping 9

Wild Mushrooms on Toasted Bloomer, miso butter V 8

Truffled Parsnip Soup, toasted hazelnuts & smoked bacon (vegan without bacon garnish) 7

Beetroot Hummus, caramelised butternut squash & fire roasted beetroot, toasted focaccia, toasted hazelnuts, black sesame and dill Ve 8

Smoked Haddock Kedgeree Fishcake, smoked haddock, kedgeree spices, black onion seed crumb, mango sauce, shaved fennel and apple salad, lime yoghurt 10.5

Pea & Mozzarella Bruschetta, golden, crisp focaccia, sweet crushed minted peas, creamy torn buffalo mozzarella and a green herby dressing V 8.5

Mains

Hand Carved English Rose Turkey, pork & cranberry stuffing, roast potatoes, cranberry sauce, honey glazed carrots & parsnips, cranberry gravy 22

Dry Aged Angus Flat Iron Steak, charred baby potatoes, tenderstem, salsa verde (add peppercorn sauce 3) 25

Beef Burger, 8oz of chuck & brisket, Monterey Jack, chilli jam mayonnaise, brioche, skin on fries (add bacon +1.75) 18.5

Beetroot-Glazed Shin of Angus Beef, beef shin with a glossy beetroot glaze, mashed potato with sautéed chanterelle mushrooms 24

Braised Turkey, Chestnut, Bacon & Cranberry Pie, slow-cooked turkey and smoky bacon in a festive cream sauce, buttery shortcrust and a golden puff top, champ mash, honey-roasted root vegetables, cranberry gravy 20

Sweet Potato & Peanut Curry, spinach, grilled aubergine, coconut milk, mint yoghurt, kalonji seed naan (add chicken +4/beef +6) Ve 17

Spiced Five Bean Burger, brioche, skin on fries, pickles, mint yoghurt, mango chutney 16

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

Spicy Chorizo & King Prawn Linguine, white wine, blistered cherry tomatoes and red chilli 20

Pan Roast Salmon Fillet, mussels, tenderstem, warm tartar sauce 22

Wild Mushroom & Guinness Pie, wild mushrooms braised deep and dark in Guinness, crisp shortcrust and flaky puff pastry, charred baby potatoes, roasted root vegetables, caramelised red onion gravy Ve 19

Cranberry, Puy Lentil & Cashew Wellington, earthy puy lentils, cashews, sweet parsnip and tart cranberries wrapped in golden puff pastry, served with crispy roast potatoes, roasted carrots and a rich cranberry gravy V 18

To Share – Pick Three Sides

14oz Dry Aged Sirloin, dry-aged for depth of flavour, char-grilled and rested, carved to share 60

Whole Seabass, grilled over open flame, crisp skinned with salsa verde 40

Light Bites

Wild Mushrooms on Toasted Bloomer, miso butter (add bacon +1.75/poached egg +1) V 12

Avocado & Halloumi, peas, pumpkin seeds, grilled flatbread (add bacon +1.75/poached egg +1) V 14

Chicken & Chips, lemon & herb marinated chicken thigh fillet, triple cooked chips, gravy 13

Cumberland Sausage & Mash, champ mash, caramelised red onion gravy 12

Salads

Buddha Bowl, hummus, avocado, crunchy chickpeas, leaves, pomegranate, halloumi (add chicken 4) **16**

Crispy Chilli Beef, chopped Asian salad, coriander, red chilli, sweet chilli, mirin & soy dressing **19**

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

Pizzas

Festive Feast, Hand carved turkey, stuffing and Brussels sprouts **17**

Meat Feast, Milano salami, Pepperoni, Serrano ham **19**

Cheese Feast, Mozzarella, Cheddar, Blue Cheese and Brie **18**

Margherita, thin & crisp sourdough, San Marzano tomato sauce, mozzarella, fresh basil **V 14**

Additional pizza toppings

Milano Salami, pepperoni, Serrano ham, chilli jam **+2 each** Mushrooms, red onion, tomato, red peppers **+1 each**

Sides

Pigs in Blankets **6**

Brussels Sprouts, **V 3.5**

Skin on Fries, **Ve 4**

Tenderstem Broccoli, **V 3.5**

Triple Cooked Chips, rosemary salt **Ve 4.5**

Green Salad, avocado & cucumber, lemon & garlic dressing **Ve 4**

Baby Potatoes, **V 4**

Peppercorn Sauce, **V 3**

Sandwiches 12.00–17.00 - Served with a choice of skin on fries, soup or salad.

Roast Turkey, Stuffing & Cranberry Sandwich, cranberry gravy **14**

Halloumi & Red Pepper Sandwich, tomato, gem lettuce, smoked paprika & tomato pickle **14**

Fish Butty, tartare sauce & minty mushy peas **14**

Prawn & Avocado Sandwich, Juicy prawns, crisp gem lettuce, cognac marie rose sauce **15**

Puddings

Christmas Pudding, brandy custard, ice cream **9**

Festive Crème Brûlée, winter-spiced custard, crackling caramel crust, buttery shortbread on the side **7**

Raspberry & Hazelnut Roulade, soft, hand-rolled meringue filled with whipped cream and homemade raspberry sauce, topped with toasted nibbed hazelnuts, fresh raspberries, coulis and clotted cream ice cream **8.5**

Morello Cherry Blondie, fudgy white chocolate blondie, whole sour morello cherries, white chocolate chips, freeze-dried cherry dust, cherry swirl ice cream **8**

Bramley Apple & Berry Crumble, crunchy oat topping, jug of custard **10**

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

Cheese Plate, Hartington Blue, Cornish Brie & Ey' Up Cheddar, chilli jam, sourdough crackers **10**

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**

Hot Drink & Mini Brownie, choice of hot drink **8**

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.

V - Vegetarian Ve - Vegan