

The Square



Compass

Festive Sunday Menu

Available Sundays · 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

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

Roasts

All served with Yorkshire pudding, pork & cranberry stuffing, seasonal greens, honey & mustard glazed carrot, balsamic roasted red onion, as many roast potatoes and as much gravy as you like.

Roast English Rose Turkey, hand carved turkey supreme, cranberry sauce 22.5

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

Salt Roasted Loin of Pork, crackling 19.5

Slow Roast Chicken Supreme, roasted on the bone 21

Top Rump of Beef 22.5

Cranberry, Puy Lentil & Cashew Nut Roast, Ve 16

Mains

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

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

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

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

Sides

Skin On Fries, Ve 4
Braised Spiced Red Cabbage, Ve 3
Pigs in Blankets 6
Triple Cooked Chips, rosemary salt Ve 4.5

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

Cauliflower Cheese 6
Yorkshire Pudding, V 2

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 CrumBel**, 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

Specials

We offer a selection of seasonal specials alongside 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 - Taylor Seafoods;
Pork - West Moor Farm, Easingwold; Butchery - Sykes House Farm, Wetherby;
Coffee - Lonton Coffee Company, Lonton

Planning a special occasion?

Celebrate in style - whether it's a wedding, milestone celebration or something completely bespoke, our events team would love the opportunity to bring your vision to life.

Looking for a relaxed meeting space?

Contact Georgia, Rachael & the Malvern Events team to chat further: contact@malvern-events.com | 01423 222708

Large party bookings

To enquire about tables of 10 or more, please e-mail the pub team directly on contact@thesquareandcompass.com | 01423 733 031

Service Charge

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

Rigton Hill | North Rigton | LS17 0DJ
01423 733 031 | contact@thesquareandcompass.com
Book online at www.thesquareandcompass.com