The Square & Compass

~ Boxing Day Menu · Saturday 26th December ~

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

Loaded Festive Fries, cranberry & orange relish, crispy bacon, parmesan **6.0**

Pigs in Blankets in Fritters, cranberry & orange relish **6.0**

Charcuterie 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**

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

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

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

STARTERS

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

Truffled Parsnip Soup, toasted hazelnuts & smoked bacon (vegan without bacon garnish) **7.0**

Beetroot Hummus, caramelised butternut squash & fire roasted beetroot, toasted hazelnuts, black sesame and dill (Ve) **8.0**

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 topped with 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 carrot, cranberry gravy **22.0**

Dry Aged Angus Flat Iron Steak, charred baby potatoes, tenderstem, salsa verde (add peppercorn sauce +3.0) **25.0**

Beetroot-Glazed Shin of Angus Beef, beef shin with a glossy beetroot glaze, mashed potato with sautéed chanterelle mushrooms **24.0**

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 **20.0**

Pan Roast Salmon Fillet, mussels, tenderstem, warm tartar sauce **22.0**

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

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) **19.0**

Cranberry, Puy Lentil & Cashew Wellington, earthy puy lentils, cashews, sweet parsnip and tart cranberries wrapped in golden puff pastry, crispy roast potatoes, roasted carrots and a rich cranberry gravy (V) **18.0**

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**

SIDES

Skin On Fries (Ve) **4.0**

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

Baby Potatoes (V) **4.0**

Tenderstem Broccoli (V) **3.5**

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

Pigs in Blankets 6.0

Peppercorn Sauce (V) **3.0**

Brussels Sprouts (V) **3.5**

PUDDINGS

Christmas Pudding, brandy custard, ice cream **9.0**

Festive Crème Brûlée, winter-spiced custard, crackling caramel crust, buttery shortbread on the side **7.0**

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 **8.0**

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

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

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 on request.
V – Vegetarian Ve – Vegan

Large Party Bookings

To enquire about tables of 10 or more, please e-mail the pub team directly on contact@thesquareandcompass.com | 01423 733031

Pre-orders & Deposits

A £10pp deposit and menu pre-order is required for tables of 10 or more – the booking will not be fully secured until the non-refundable booking deposit is received. The pre-order must then be submitted no later than 7 days prior.

Service Charge

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

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?

Get your team out of the office more often – we have a number of private meeting rooms in our venues. Contact Georgia, Rachael & the Malvern Events team: contact@malvern-events.com | 01423 222708

Local Yorkshire Suppliers

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

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Rigton Hill, North Rigton, LS17 0DJ
01423 733031 | contact@thesquareandcompass.com
Book online at www.thesquareandcompass.com

The Square & Compass

~ Boxing Day Children's Menu · Saturday 26th December ~

STARTERS

Truffled Parsnip Soup, toasted hazelnuts & smoked bacon (vegan without bacon garnish) **7.0**

Beetroot Hummus, caramelised butternut squash & fire roasted beetroot, toasted hazelnuts, black sesame and dill (Ve) **8.0**

Pea & Mozzarella Bruschetta, crushed minted peas, torn buffalo mozzarella and a green herby dressing (V) **8.5**

Pigs in Blankets in Fritters, cranberry & orange relish **6.0**

MAINS

Hand Carved English Rose Turkey, pork & cranberry stuffing, roast potatoes, cranberry sauce, honey glazed carrot, cranberry gravy **11.0**

Battered Haddock, skin on fries, garden peas **10.0**

Steak Frites, minute steak, skin on fries **13.0**

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

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

Cranberry, Puy Lentil & Cashew Wellington, crispy roast potatoes, roasted carrots, cranberry gravy (V) **9.0**

PUDDINGS

Chocolate Brownie, ice cream, Swiss chocolate sauce **6.0**

Crumble & Custard, crunchy oat topping, jug of custard **6.0**

Christmas Pudding, custard **6.0**

Morello Cherry Blondie, cherry swirl ice cream **6.0**

V – Vegetarian Ve – Vegan · 12 years & under

Our chefs have created some lovely dishes for younger guests whilst ensuring everyone at the table is having the food we are famous for.

Some dishes are served in a smaller portion, perfect for younger appetites

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