The Square Bar & Restaurant
Open Tuesday to Saturday 10am till 10pm.
Sundays from 11am till 9pm.
0141 337 6988 / hello@thesquareglasgow.com
Download our app from your App Store 'the square bar' for more info & offers.

Please use your phone camera to scan the QR code and register your details for track & trace. You can also access the page via our mobile app. Or head to.... registerdetails.com/2GZ

Have you joined our membership club?? Members get a minimum 25% off all food bills. Ask for more info on how to join.

Breakfast & Brunch – Served Tues – Fri 10am – 1pm / Sat 10am – 3pm / Sun 11am – 3pm

Full Breakfast **8.95**
Square sausage, fried egg, bacon, black pudding, potato scone, baked beans, mushroom, toast

Vegetarian Breakfast **8.95**
Homemade vegetarian patty, potato scone, fried egg, baked beans, mushroom, tomato, toast

Cinnamon French Toast **6.50**
With streaky bacon & maple syrup

Belgian waffles **5.50**
Choose from:
Streaky bacon & maple Syrup,
Mixed berries & maple Syrup,
Nutella

Eggs Benedict **7.95**
Toasted muffin, poached eggs, streaky bacon, hollandaise

Eggs Florentine **7.50**
Toasted muffin, poached eggs, spinach, hollandaise

Eggs Royale **8.50**
Toasted muffin, poached eggs, smoked salmon, hollandaise

Eggs Hebridean **7.95**
Toasted muffin, patched eggs, black pudding, hollandaise

Filled Brioche Roll **3.50**
(Served till 12noon Only)

Choose 1 item from:
Square sausage
Bacon
Fried egg
Black pudding
Potato scone

Additional items 50p each.

Scottish Smoked Salmon **7.50**
With scrambled eggs & asparagus
Add toasted Italian bloomer for 95p

Scrambled Eggs **4.95**
On toasted Italian bloomer

Warm Blueberry Scone **3**
Chantilly cream & jam

Warm Savoury Scone **3.50**
Red pepper, spinach, onion

Mimosa **4.50**
Prosecco with orange juice

Bloody Mary **6.50**
Tomato juice, lemon juice, vodka, dash of port & red wine, Worcestershire sauce, tobacco

Aperol Spritz **6.50**
Aperol, prosecco & soda

Please advise your server of any dietary requirements.

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Fancy a Pre-dinner Cocktail??
Check out the cocktail list on your table.
Enjoy from just £4.95 (Sun – Thurs)
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Starters

Soup of the Day 4.75
Italian bloomer & butter

Truffled Creamy Mushrooms 5.75
On toasted Italian bread

Mixed Breads 4
E.v.v.o & balsamic glaze

Chicken Liver Pate 6.75
Warm mini loaf, house chutney

Salt & Chilli Squid and King Prawns 7.95
Siracha mayo

Scottish Smoked Salmon 7.50
Asian slaw, toasted croutes

Goats Cheese Bruschetta 5.95
Roasted peppers, rocket, onion glaze

Haggis Bon Bons 5.95
Mixed leaves, wholegrain mustard mayo

Sharing Rosemary & Garlic Camembert, *caramelised onions and dipping focaccia* **11.50**

Mains

Lemon & Rosemary Chicken Breast 15.95
Roasted potatoes, heritage carrots, thyme & honey glaze

Fillet of Salmon 15.95
Lemon & herb crushed potatoes, vine tomatoes, caper berries, basil dressing

Battered Haddock 12.50
Minted peas, hand-cut chips, tartare sauce

The Square's Vegetarian Burger 10.95
House made sweet potato & chick pea patty, harissa mayo, salad, fries

Tempura Vegetables 12.95
Cauliflower & courgette, crumbled goats cheese, spiced puy lentils, beetroot crisps

King Prawn Linguini 13.95
Roasted cherry tomatoes, chilli flakes, lemon, garlic, basil oil

Olive & Artichoke Linguini 12.95
Capers, lemon, rocket leaves, basil oil

Slow Cooked Pork Cheeks 15.95
Celeriac chips, spinach, shallots, apple cider jus

Grill

Rack of Lamb 18.95
Sautéed potatoes, charred asparagus, chimichurri

The Square's Beef Burger 11.95
8oz 100% beef patty, salad, house burger sauce
Want to upgrade your burger? Add…..
Cheese 95p
Bacon 75p
Blue cheese 75p
Brie & caramelised onions 1.50
Haggis & Hot sauce 1.50p

10oz New York Strip Steak 22.95

8oz Fillet Steak 27.50

Steaks served with vine tomatoes and your choice of skinny fries or hand-cut chips

Want to upgrade your steak? Add…..
Peppercorn sauce 2.50
Garlic butter 2.50
Skewer of King Prawns 4.50

Upgrade your fries
Truffle oil & parmesan + 1.20
Rosemary & parmesan + 95p
Sweet potato fries + 95p

Sides

Sweet potato Fries	**2.75**	**Mozzarella Sticks**	**4**
Garlic Bread	**1.95**	**Skinny Fries**	**2.50**
Add mozzarella cheese	*+95p*	**Hand Cut Chips**	**2.50**
House Salad	**1.95**	**Truffle Fries**	**3.25**
Garlic & Herb Mushrooms	**3.50**		
Chargrilled Asparagus	**4**		

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Lunch Dishes – served daily 12noon till 4.30pm

Classic Toasted B.L.T 6.95
Bacon, lettuce, tomato & mayo

Chicken Caesar salad 8.50
Lettuce, croutons, parmesan, Caesar dressing

Goats Cheese Salad 8.50
Pear, walnut, caramelised onion glaze

Small Plates – Served daily from 12noon till 4.30pm

Sautéed Potatoes & chorizo 5.50
Balsamic & red wine glaze

Calamari 4.95
Lime mayo

Melting Goats Cheese 4.95
Rich tomato sugo, focaccia

Whitebait 4
House aioli

Meatballs 4.95
In a rich tomato sugo

Piri Piri Gambas 6.50
King Prawns in piri piri oil, focaccia

Courgette & Feta balls 4
Arrabiatta dipping sauce

Cajun Chicken Skewers 4.50
Sour cream & chive dip

Haggis Bon Bons 4.50
Mixed leaves, wholegrain mustard mayo

Desserts

The Square's Sticky Toffee Pudding 5.50
Butterscotch sauce, vanilla ice cream

Affogato *(vanilla ice cream & espresso)* **3.95**
Add Amaretto +2
Add Baileys +2
Add Frangelico & Nutella +2.95

Lemon Posset 4.95
Mixed berries, crumbled biscuit, shortbread

Cheesecake of the Day 4.95
Ask for todays flavour

Cheeseboard 7.50
Three cheeses, apple, grapes, oaties, chutney

House Drinks

Botter Prosecco	**125ml 5.75**	
Spumante Rose Brut	**125ml 5.95**	
Trebbiano, Italy	**175ml 4.90**	**250ml 6.75**
Botter Pinot Grigio, Italy	**175ml 5.10**	**250ml 7.00**
White Rioja, Spain	**175ml 5.50**	**250ml 7.75**
NZ Sauvignon Blanc	**175ml 6.00**	**250ml 8.50**
Chardonnay, South Africa	**175ml 5.50**	**250ml 8.50**
Picpoul, France	**175ml 5.50**	**250ml 7.75**
Apres La Pluie, Rose, France	**175ml 5.50**	**250ml 7.75**
White Zinfandel, USA	**175ml 4.90**	**250ml 6.75**

Sangiovese, Italy	**175ml 4.95**	**250ml 6.95**
Shiraz, Australia	**175ml 5.10**	**250ml 7.00**
Rioja Crianza, Spain	**175ml 5.50**	**250ml 7.75**
Malbec, Mendoza	**175ml 6.00**	**250ml 8.50**
Garnacha, Spain	**175ml 5.75**	**250ml 8.00**

Draught West 4	**Pint 4.50**	**½ Pint 2.25**
Draught West IPA	**Pint 4.50**	**½ Pint 2.25**
Bottled West 330ml		**3.00**
Bottled Mixed Fruit Cider 500ml		**3.90**
Bottled Strawberry & Lime Cider 500ml		**3.90**

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SPARKLING

	125ml	bottle
Botter Prosecco Ti Amo ITALY Pale yellow in colour. Delicately fruity, slightly aromatic bouquet. Well balanced and light bodied.	5.75	26.00
Rosé Prosecco V.Dogarina ITALY A lovely pink fizz with delicate aromas of red berries and a palate of lush summer fruits.	5.95	28.50

WHITE

	175ml	250ml	bottle
Monte Di Cello Trebbiano ITALY Super soft, ripe Trebbiano with lovely white pear and apple on the palate.	4.90	6.75	19.50
Pinot Grigio Botter DOC ITALY Fresh Pinot Grigio with good weight and balance. Stone fruit character and hints of white flowers.	5.10	7.00	21.00
Marques De Victoria Rioja Blanco SPAIN A fresh nose exhibiting richness and fruity aromas of citrus and apples. Stone fruits, ripe pears, apples and plenty of acidity	5.75	8.00	24.00
Franschhoek Chardonnay SOUTH AFRICA Fresh tropical and citrus fruit aromas followed by fruity flavours of marmalade and mango with hint of spice. Great length and concentration on the palate. Finishing rich and creamy.	5.50	7.75	23.00
Picpoul De Pinet FRANCE A dry white with pale gold colour and fresh orchard fruit aromas leading into a refreshing palate with elegant citrus hints.	5.85	8.20	24.50
Boundary Hut Sauvignon Blanc NEW ZEALAND A nose full of ripe tropical fruit, gooseberries and lime followed by flinty notes. A round but crisp palate with a nice backbone of acidity.	6.00	8.50	25.50

ROSÉ

	175ml	250ml	bottle
Apres La Pluie FRANCE Sunshine After The Rain! Provence style rosé. A deliciously crisp, floral rosé perfect for any occasion.	5.85	8.50	25.00
White Zinfandel USA, CALIFORNIA Strawberries and cream with a rich, luscious palate and an off-dry finish.	4.95	6.85	20.50

RED

	175ml	250ml	bottle
Monte De Cello Sangiovese	5.10	7.00	21.00

ITALY

A lovely soft, spicy Sangiovese, dark ruby in colour with herbaceous cherries and violets on the nose and a good medium weight.

Katherine Hills Shiraz	5.20	7.50	22.00

AUSTRALIA

Aromas of dark berries such as blackberry & raspberry. Followed with hints of spice and chocolate.

Marques De Victoria Rioja Crianza	6.50	9.25	27.50

SPAIN

The nose shows warmth with dry notes from the barrel. Vanilla & cinnamon, blackberries & strawberries. Light tannins.

Pablo Old Vines Garnacha	5.75	8.00	24.00

SPAIN

Deep purple, aromas of flowers & blueberries. Lush cherry flavours with underlying spicy pepperiness. Stunning finish.

Montanes Malbec	6.00	8.50	25.50

ARGENTINA, MENDOZA

This wine is rich, vibrant and bursting with dark red fruits. The palate is silky smooth and finishes with mocha and spice.

WINE OF THE MONTH