

# Celebration Set Menu...

at The Square & Compass, North Rigton

Available Monday - Saturday for parties of 10 or more

2 Courses - £28 - 3 Courses - £33

## Aperitifs

£

Prosecco, Borgo del col Alto, Veneto, 125ml glass	9.3
Negroni, Portobello Road gin, Campari, red vermouth	10.0
Aperol Spritz, Aperol, prosecco, soda	10.0

## Snacks & Sharers

Gordal Olives (VE)	5.0
Honey Glazed Baby Chorizo, dipping bread	9.5
S&C Seafood Sharer, scampi, squid, fish goujons, prawn cocktail, lemon aioli, tartare	18.0
Charcuterie & Cheese, serrano ham, chorizo, salami, a brie, a blue, a cheddar, iced grapes	19.0

## Starters

Soup of the Day (VE), ciabatta, butter
Duck Liver Parfait, red onion chutney, fig, toast
Tomatoes, Peas & Feta (VE), parsley & mint dressing
Halloumi Fritters (V), salsa dip
Crispy Salt & Pepper Squid, lemon aioli

## Mains

Posh Steak Frites, 6oz Sirloin, green peppercorn sauce (+£4 supplement)
Slow Roast Chicken Supreme, chorizo, green beans, baby potatoes, basil oil
Cod Loin, lentil dahl, pak choi
S&C Beef Burger, chuck mince, bacon, Monterey Jack, fries
Gnocchi (VE), squash puree, roasted courgettes
Chicken, Ham & Yorkshire White Wine Pie, creamy mash, gravy
Bhaji Burger (VE), raita, fries

## Sharing Sides

All 5.0

Skinny Fries (VE)	Seasonal Greens (VE)
Triple Cooked Chips (VE)	Roasted Carrots & Parsnips (VE)
House Salad (VE)	Peppercorn Sauce (V)
Rocket & Parmesan Salad (V)	

## Desserts

Chocolate Orange Tart (VE), double cream
Sticky Toffee Pudding, butterscotch sauce, vanilla ice cream
Belgian Waffle (VE), toffee sauce, berries, salted caramel ice cream
Lemon Tart, clotted cream, honeycomb ice cream
Espresso Crème Brûlée

## Afters

£

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<b>Espresso Martini</b> , freshly ground espresso, Absolut vanilla, Kahlua	10.0
<b>Cheese Plate</b> , a brie, a blue, a cheddar, spiced plum chutney, iced grapes	9.0
<b>Selection of Hot Drinks Available to Order on The Day</b>	

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Please alert us to any food allergies or preferences when pre-ordering & on arrival  
(V) - Vegetarian (VE) - Vegan/can be adapted to vegan  
Full allergen information available on request

### Local Ingredients & Freshly Prepared Dishes

We source the majority of our ingredients from local, Yorkshire importers and suppliers to ensure only the best quality food - see a list below:

Pork - West Moor Farm, Easingwold

Butchery - Sykes House Farm, Wetherby

Cheese - Cryer & Stott, Allerton Bywater

Bread & Baked Goods - Bakeri Baltzersen, Harrogate

Ice Cream - Yorvale, Acaster Malbis

### Large Table & Private Dining Bookings

To enquire about availability for parties of 10 or more then please e-mail the team on [contact@thesquareandcompass.com](mailto:contact@thesquareandcompass.com) or alternatively call the pub on 01423 733 031

### Pre-Orders

A menu pre-order is required for parties of 10 or more, this must be returned to the team no later than the date agreed upon booking.

### Deposits

A non-refundable booking deposit of £10 per head is required for parties of 10 or more, the booking will not be fully secured until this has been received. This will then be redeemable from your bill on the day.

### Table Wine

Please don't hesitate to get in touch for a copy of our current wine list in order to pre-order the perfect pairing. The team will have this ready on your table when you arrive.

### Events & Special Occasions

If you are planning a special event, we can help you organise and host your celebration in one of our lovely venues. Get in touch to arrange an initial chat with our events team on [contact@malvern-events.com](mailto:contact@malvern-events.com) or 07719 532079

### Service Charge

Please note, we add a discretionary 10% service charge onto all bills, this is chargeable on the day. 100% of this service charge and any other gratuities are received by the team.

The Square & Compass | Rigton Hill | North Rigton | Leeds | LS17 0DJ

[www.thesquareandcompass.com](http://www.thesquareandcompass.com)  
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