



STARTERS

- Nocellara del Belice olives (v) 6.50
- Selection of charcuterie with gherkins, mustard & toast 15.50
- Beetroot, kale & parmesan (v) 13.50
- Cumbrian native bavette tartare, egg yolk, gaufrette potato 14.00
- Warm smoked eel, beetroot, horseradish cream, watercress 14.50
- Raw Spring vegetables with pesto and Caesar dressing (v) 13.50
- Spring vegetable tartine with whipped goat's curd and herbs (v) 13.50
- Celery & apple salad, Roquefort dressing, roasted walnuts (v) 13.50
- Caesar salad, avocado, Parma ham, smoked anchovies, aged parmesan & croutons 15.50
- Add a supplement of grilled chicken 5.00

MAINS

- Roasted Cornish sea trout with petit pois à la Francaise 27.50
- Trofie pasta with basil pesto, aged parmesan & lemon (v) 22.50
- Braised lamb shoulder, crushed potatoes, spring onion, peas, broad beans, asparagus & lamb jus 27.50
- Josper grilled côtes de porc, crushed citrus Lincolnshire potatoes & charcutiere sauce 29.00
- Roasted sea bream, charred radicchio, apple balsamic, & squid 21.50
- Roast breast of chicken, braised morels, wild garlic, pomme purée & sauce Vin Jaune 28.00
- Roasted stone bass, baby artichokes, onion purée & oyster velouté 27.50
- The Little Social burger - cheddar, smoked bacon, gherkins & caramelized onions, chips and salad 19.50
- 40-day aged Buccleuch Estate 800g côte de boeuf on the bone (for two) 75.00
- 28-day aged 220g Hereford rib-eye steak 29.00
- Button mushroom & wild garlic risotto (v) 21.50

SIDES

- Chips 5.50 • Pomme purée (v) 5.50 • Crushed potatoes (v) 5.50
- Purple sprouting broccoli (v) 6.50 • Green beans, shallots, preserved lemons (v) 5.50
- Mixed salad leaves & herbs (v) 4.00
- Béarnaise sauce 3.00 • Peppercorn sauce 3.00