



STARTERS

- Salad of bitter leaves, orange & honey vinaigrette (v) 8.50
Beetroot, kale & parmesan (v) 16.50
Grilled calçot onions, vinaigrette, herb hollandaise (v) 13.50
Norfolk pork & foie gras terrine, pickled pear puree, grilled brioche 12.50
Cumbrian native bavette tartare, egg yolk, gaufrette potato 14.00
36-month aged parmesan soup, Jerusalem artichoke & slow cooked copper maran egg, sourdough 12.50
Smoked anchovies on grilled toast 9.50
Warm smoked eel, beetroot, horseradish cream, watercress 14.50
Salad of Jerusalem artichokes, green beans, mange tout, walnuts, dill (v) 13.50
Caesar salad, avocado, Parma ham, smoked anchovies, aged parmesan, croutons 15.50
Add a supplement of grilled chicken 5.00
Cornish crab, yuzu, radishes 18.00

MAINS

- Jerusalem artichoke risotto, wild rocket & parmesan (v) 22.50
The Little Social burger - cheddar, smoked bacon, gherkins & caramelised onions, chips & salad 19.50
Add a supplement of pan fried foie gras 19.50
Spaghetti alle vongole 22.50
Roast breast of chicken, braised morels, wild garlic, pomme purée and sauce Vin Jaune 28.00
Roasted stone bass, baby artichokes, onion purée & oyster velouté 27.50
Braised Irish ox cheeks, roasted bone marrow, sourdough crumb, celeriac puree, carrot 29.00
Roasted Cornish cod, bacon, spring cabbage, cockles & parsley oil 27.50
Josper grilled côtes de porc, crushed citrus Lincolnshire potatoes, charcutiere sauce 29.00
28-day aged 220g Hereford rib-eye steak 29.00
40-day aged Buccleuch Estate 1kg côte de boeuf on the bone (for two) 75.00

SIDES

- Chips 5.50 • Pomme purée (v) 5.50 • Crushed potatoes (v) 5.50 • Chorizo & jalapeno Poutine 12.50
tenderstem broccoli (v) 6.50 • Mixed salad leaves & herbs (v) 4.00
• Béarnaise sauce 3.00 • Peppercorn sauce 3.00