



STARTERS

- Selection of olives (v) 6.50
- Beetroot, kale & parmesan (v) 13.50
- Provençal asparagus with hollandaise sauce (v) 14.50
- Raw Isle of Mull scallops, oriental spices, baby fennel & passion fruit 19.50
- Norfolk pork & foie gras terrine, pickled pear puree, grilled brioche 12.50
- Northumberland leek & potato soup, croutons, chives, slow cooked copper maran egg (v) 12.50
- Salad of Jerusalem artichokes, green beans, mange tout, walnuts, dill (v) 13.50
- Cumbrian native bavette tartare, egg yolk, gaufrette potato 14.00
- Warm smoked eel, beetroot, horseradish cream, watercress 14.50
- 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

- Cottage pie "Bourguignon" smoked Alsace bacon, Champignons de Paris, caramelized onions 23.50
- Roasted stone bass, baby artichokes, onion purée & oyster velouté 27.50
- The Little Social burger - cheddar, smoked bacon, gherkins & caramelized onions, chips & salad 19.50
- Braised lamb shoulder, crushed potatoes, spring onion, peas, broad beans, asparagus & lamb jus 27.50
- Roast breast of chicken, braised morels, wild garlic, pomme purée & sauce Vin Jaune 28.00
- Roasted sea bream, charred radicchio, apple balsamic, squid with ink dressing 21.50
- 28-day aged 220g Hereford rib-eye steak 29.00
- Josper grilled côtes de porc, crushed citrus Lincolnshire potatoes, charcutiere sauce 29.00
- Braised morel & wild garlic risotto (v) 23.50
- 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