



STARTERS

- Isle of Mull scallops, oriental spices, passion fruit 19.5
- Grilled calçot onions & romesco sauce 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 13.50
- Caesar salad, avocado, Parma ham, smoked anchovies, aged parmesan, croutons 15.50
- + Add a supplement of grilled chicken 5.00
- Salad of bitter leaves, orange & honey vinaigrette (v) 8.50
- Cumbrian native bavette tartare, egg yolk, gaufrette potato 14.00
- Cornish crab, yuzu, radishes 18.00

MAINS

- The Little Social burger - cheddar, smoked bacon, gherkins & caramelised onions, chips & salad 19.50
- + Add a supplement of pan fried foie gras 19.50
- Cottage pie "Bourguignon", smoked Alsace bacon, Champignons de Paris, caramelized onions 23.50
- Braised Irish ox cheeks, roasted bone marrow, sourdough crumb, celeriac puree, carrot 29.00
- Whole Roasted Dover Sole a la Meuniere on the bone 27.50
- Roasted Cornish cod, bacon, spring cabbage, mussels & parsley oil 27.50
- Côtes de porc, crushed citrus Lincolnshire potatoes, charcutiere sauce 29.00
- 28-day aged 220g Hereford rib-eye steak 29.00
- Spaghetti with chilli, garlic, crab, mint & parmesan 21.50
- Jerusalem artichoke risotto, wild rocket & parmesan (v) 22.50
- 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 • Tenderstem broccoli (v) 6.50
- Mixed salad leaves & herbs (v) 4.00
- Béarnaise sauce 3.00 • Peppercorn sauce 3.00