



*Start your meal with a glass of Moët Grand Vintage 2009 and our bespoke matched canapé:  
chicken liver parfait, quince jam and sour dough 14.50*

## **STARTERS**

- Celery and apple salad, Colston Bassett Stilton, walnuts (v) 13.50
- Jerusalem Artichoke velouté, roasted artichoke, black truffle oil, hazelnut praline (v) 13.50
- Devon smoked eel, beetroot and horseradish 14.00
- Warm root vegetable salad, Alsace bacon, juniper 13.50
- Caesar salad, avocado, Parma ham, smoked anchovies, aged parmesan, croutons 15.50  
Add a supplement of grilled chicken 4.00
- Chicken liver parfait, Sauternes poached quince and jam, toasted baguette 14.50
- Cumbrian native bavette tartare, truffle emulsion, sourdough crutons 14.00

## **MAINS**

- Pumpkin risotto, toasted seeds, parsley, shaved parmesan (v) 21.50
- Trofie pasta with basil pesto, aged parmesan, pine nuts, lemon (v) 21.50
- Poached Hebridean halibut, celeriac fondant and purée, shiitake mushrooms,  
winter truffle beurre blanc 27.50
- Roasted line caught Cornish cod with brandade, brassicas and anchovies 27.00
- Goosenargh chicken breast, charred leek, mushroom purée, Alsace bacon,  
truffle emulsion and chicken reduction 28.00
- The Little Social burger - cheddar, smoked bacon, gherkins & caramelized onions,  
chips and salad 19.50
- Herdwick lamb neck ragu, carrot, pomme purée, pesto 27.00
- Josper grilled côtes de porc, crushed citrus Lincolnshire potatoes, charcutiere sauce 29.00
- 28-day aged 220g Hereford rib-eye steak 29.00

## **SIDES**

- Chip (v) 5.50 • Pomme purée (v) 5.50 • Crushed potatoes (v) 5.50  
Warm green kale (v) 5.00 • Mixed salad leaves (v) 4.00  
Béarnaise sauce 3.00 • Peppercorn sauce 3.00