



STARTERS

Jerusalem Artichoke velouté, roasted artichoke, black truffle oil & hazelnut praline (v) 13.50
Nuts, dairy

Roasted baby cauliflower, deep sea mussels, green thai curry sauce 14.00
Dairy, shellfish, gluten

Baby violet artichoke salad, Parma ham, almonds 14.00
Almond nuts

Warm root vegetable salad, chorizo & juniper 13.50
Egg, sulphur dioxide

Copper Maran poached egg, wild mushroom, brioche, truffle emulsion 14.00
Dairy, gluten, egg

Chicken liver parfait, Sauterns poached quince and jam, toasted baguette 14.50
Dairy, gluten, sulphur dioxide

Lake District bavette steak tartare, hazelnut butter, juniper cream, crispy kale 14.50
Dairy, egg, nuts

Beetroot risotto, shaved parmesan, walnuts(v) 16.00
Dairy, walnuts

MAINS

Gnocchi with aged parmesan velouté, trumpet mushrooms, almonds and broccoli (v) 21.50
Gluten, egg, dairy, almonds

Roasted line caught Cornish cod, Morecambe Bay brown shrimps, spaghetti and fennel 26.50
Fish, dairy, gluten, sulphur dioxide

Poached Hebridean halibut, celeriac fondant and purée, shiitake mushrooms,
winter truffle beurre blanc 28.50
Dairy, fish, nuts, mushroom, sulphur dioxide

Goosenargh chicken breast, charred leek, mushroom purée, Alsace bacon,
truffle emulsion and chicken reduction 28.00
Dairy, mushroom, sulphur dioxide

The Little Social burger - cheddar, smoked bacon, gherkins & caramelized onions,
chips and salad 19.50
Dairy, sesame, gluten, mustard, sulphur dioxide

Braised Herdwick lamb neck and ragu, carrot, pomme purée, pesto 27.00
Gluten, dairy

Josper grilled côtes de porc, crushed citrus Lincolnshire potatoes & charcutiere sauce 29.00
Dairy, mustard, sulphur dioxide

28-day aged 220g Hereford rib-eye steak 29.00

SIDES

Chips 5.50 • Pomme purée (v) 5.50 (*Dairy*) Creamed polenta, spring onion (v) 5.50 (*Dairy*)
• Warm green kale (v) 5.00

Mixed salad leaves (v) 4.00 (*Gluten, mustard, sulphur dioxide*)

Béarnaise sauce 3.00 (*Egg, dairy*) • Peppercorn sauce 3.00 (*Diary, sulphur dioxide*)

