



## STARTERS

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

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, Yorkshire Rhubarb compote, 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) 12.50  
*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*

Goosnargh chicken breast, braised morel mushrooms, roscoff onions,  
madeira 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*

Roasted Herdwick cannon lamb fillet and neck shepherd's pie, carrot, pesto 28.00  
*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*)