

## THE MOËT SOCIAL SUMMER MENU

### COCKTAILS

#### Little Social Imperial

*Peach Wine, Fino Sherry, Apricot & Grape Soda  
 Moët et Chandon Imperial 14.-*

#### Platinum Jubilee

*Hennessy VS Cognac Raspberry,  
 Moët et Chandon Imperial 16.-*

#### Social Bellini

*Seasonal Puree, Wild Idol Sparkling Rosé 10.-  
 (Non-Alcoholic)*

#### Vice No5

*Blended Scotch Whisky, Strawberry, Melonade  
 Lemon Verbena Tea, Soda Water 11.-*

#### Palomita

*Blanco Tequila, Bergamot, Pink Grapefruit Soda 12.-*

#### The Zest is History

*Vodka, Lemon, Elderflower, Kumquat 13.-*

### WINES BY THE GLASS

#### CHAMPAGNE (125ML)

*Moët et Chandon 2013 17.50  
 Dehours, Grande Reserve, Brut NV 20.-  
 Ruinart Rosé Brut, Champagne 22.-*

#### WHITE (125/175ML)

*Sauvignon / Grenache Blanc 2020 5.50 / 7.50  
 Melon de Bourgogne 2020 8.- / 11.50  
 Sauvignon Blanc 2020 12.- / 17.-  
 Riesling 'Drei Exa' 2019 12.- / 17.-  
 Viognier 'Les Contours de Deponcins' 2019 13.- / 19.-*

#### RED (125/175ML)

*Cabernet Sauv Blend 2019 5.50 / 7.50  
 Cabernet Sauv / Cab Franc 2019 11.50 / 16.50  
 Cabernet Franc, Saumure 2019 13.- / 18.5-  
 Syrah, Saint Joseph Rouge Pierre Gaillard 2019 13.- / 18.-  
 Grenache Blend, 2018 9.50 / 14.-*

#### ROSE (125/175ML)

*Cinsault / Grenache / Syrah 2020 6.- / 8.50*

### SNACKS

*Sourdough  
 Estate Dairy cultured butter 1.50*

*Nocellara Olives 4.50*

*Cobble Lane Cured Charcuterie 8.5C*

*Porthilly Rock Oysters  
 each 4, half dozen 22*

### STARTERS

*Cured Loch Duart Salmon 12.-  
 avocado crème fraiche, salmon caviar*

*La Latteria Burrata 10.50  
 heritage tomato, black olive tapenade*

*Lake District Beef Flank Tartar 11.50/23.-  
 horseradish cream, crispy shallots, watercress,  
 sourdough (large with Koffman frites)*

*Confit Duck Rilette 10.50  
 pistachio, cornichon, caramelised apple*

### SALADS (Small/Large)

*Little Social Chicken Caesar 11/22.-  
 anchovy, aged parmesan, croutons*

*Salt Baked Beetroot 10/20.-  
 Sairass, toasted walnut*

*Day Boat Mackerel Escabeche 11/22.-  
 Jersey Royals, St Austell mussels*

### SIDES (5.50)

*Koffman's Frites • Crushed Jersey Royals  
 Mixed Leaf & Herb Salad • Pomme Purée •  
 Seasonal vegetables*

### MAINS

*Maple Cured Pork Chop 33.-  
 pomme purée*

*Cornish Lemon Sole 30.-  
 brown butter, Morecambe Bay shrimps, baby capers*

*Line Caught Cornish Seabass 33.-  
 piperade, new potatoes, bouillabaisse*

*Spring Pea & Asparagus Risotto 26.-  
 goats curd, parmesan velouté*

*Corn-fed Chicken Paillard 29.-  
 feta & confit lemon*

*Pasta Genovese 26.-  
 rocket & aged parmesan*

### GRILLED

*Cornish Lobster Salad 21/42.-  
 lemon & herb butter, Koffman's frites*

*Little Social Burger 21.-  
 mushroom ketchup, Monterey Jack, bacon & frites*

*280gr Sirloin – 35 Day Aged, Grass Fed 36.-*

*200gr Scotch Fillet – 28 Day Aged, Grass Fed 39.-*

*500gr Chateaubriand (for 2) 84.-*