

## COCKTAILS

### Tomato Bamboo

*La Tomato, Fino Sherry, Fig Leaf, Strawberry Vermouth 13.-*

### Rocky Road Old Fashioned

*Old Forester Bourbon, White Chocolate, Branca Menta, Aromatic Bitters £16*

### Peach Glimmer

*Peach Puree, Wild Idol Sparkling Rosé 12.-  
(Non-Alcoholic)*

### Quarter Life Cassis

*Quarter Gin (12%ABV), Cassis, Tonic 13.-*

### Connoisseur's of London

*Whitley Neill Connoisseur Gin, Lillet Blanc 14.-*

### The Zest is History

*Vodka, Lemon, Elderflower, Yuzu 15.-*

## WINES BY THE GLASS

### CHAMPAGNE (125ML)

*Moët & Chandon 2013 17.50  
Dellamont, Blanc de Blanc 24.-  
Ruinart Rosé Brut, Champagne 22.-*

### WHITE (125/175ML)

*Albarino 10.-/14.-  
Riesling 12.-/17.-  
Viognier, Rhone Valley 2019 12.- / 17.-*

### ROSE (125/175ML)

*Whispering Angel 2021 6.50.-/9.-  
Château Minuty 9.-/13.-  
Rock Angel 2020 20.-/30.-*

### RED (125/175ML)

*Beajolais Village 7/10  
Cabernet Sauvignon 2016 10.-/14.-  
Syrah, 2019 13 / 17.-*

# Little SOCIAL

## SNACKS

*Sourdough  
Estate Dairy cultured butter 1.50*

*Gordal Olives,  
lemon & chilli 4.50*

*Smoked Cecina 8.50*

## STARTERS

*Cured Loch Duart Salmon 13.50-  
avocado crème fraiche, salmon caviar*

*La Latteria Burrata 12.50  
winter leaves, truffle honey*

*Lake District Beef Flank Tartar 12.50/24.-  
Celeriac remoulade, watercress, sourdough  
(large with Koffman frites)*

*Confit Duck & ham Hock Terrine 15.50  
Pistachio, caramelized apple, sourdough*

## SALADS (Small/Large)

*Salt Baked Beetroot 11/21.-  
Sairass, toasted pine nuts*

*Cornish crab salad 14.50/28.-  
Nashi pear, radish, lemon gel*

*Chargrilled heritage carrot 11/21  
Miso aubergine, walnut pesto*

## SIDES (6.00)

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

## MAINS

*Aynhoe Park Game Casserole 33.-  
Smoked pancetta, heritage carrot, pomme purée*

*Turkey & Spiced Cranberry Boudin 29.-  
Pomme puree, creamed sprouts*

*Whole Dorset Plaice 33.-  
brown butter, Morecambe Bay shrimps, baby capers*

*Roast Cornish Cod 34.-  
Celeriac, pancetta & chestnut*

*Wild Mushroom & Chestnut Risotto 27.-  
Goats curd, crispy sage*

*Grilled Cornish Monkfish Tail 33.-  
Crushed potato, lemon & herb butter, fennel*

*Maple Glazed Pork Chop 35.-  
hispi cabbage, pomme purée*

*Corn-fed Chicken Paillard 30.-  
feta & confit lemon*

*Wild Mushroom Penne 27.-  
rocket & aged parmesan*

*Little Social Burger 23.-  
Mushroom ketchup, Monterey Jack, bacon & frites*

*280gr Sirloin – 35 Day Aged, Grass Fed 39.-*

*800gr Cote de Boeuf (for 2) 87.-*

*500gr Chateaubriand (for 2) 90.-*

*All steaks are served with Black pepper &  
mushroom butter, mixed leaf salad & Koffman's  
frites*