Little SOCIAL

SNACKS

Sourdough, *Estate Dairy cultured butter* 1.50
Gordal Olives, *lemon & chilli* 4.50
Porthilly Rock Oysters*, six for 9/twelve for 18*
Ortiz anchovies on sourdough 6
Hereford braised snails*, Garlic & Parsley butter, six for 8/twelve for 16*

STARTERS

Cévennes French Onion Soup*, day old sourdough, reblochon 13*
Lake District Beef Flank Tartare, *garlic aioli, egg yolk, watercress (Small/Large) 12.50/25*
Brixham Crab Salad, *Nashi pear, radish, lemon (Small/Large) 14.50/29*
Brandade de morue tartine, *anchovy & parsley butter 13.50*
Salt-baked Beetroot, whipped seirass, watercress *(Small/Large) 11/22*
Fried Calf tongue*, sauce gribiche, frisee salad 13*
Chargrilled Heritage Carrot, miso aubergine, walnut pesto (Small/Large) 11/22

MAINS

Maple Glazed Pork Chop, *split peas, tomato fondue, cavolo Nero, raita 35.*
Whole Cornish Plaice, *Morecambe Bay shrimps, capers, lemon, beurre noisette 33*
Cornish Day-Boat Fishcake, *new potato, bouillabaisse 28*
Little Social Burger*, Monterey Jack, pulled pork, mushroom ketchup 22*
Roast Cornish seabass*, piperade, nduja potato and cockles 33*
Braised Ox Cheek, *horseradish pomme puree, beef fat carrot 35*
Pan Fried Calf Liver, *pomme puree, bacon, onion, lime jus 26*
Roast pumpkin risotto*, wild mushrooms, goats curd 27*
La tua Penne Pasta Genovese, *aged pecorino 27*
Slow Roasted Suckling Pig Shoulder*, chanterelles, crushed potatoes 28.50*
North Sea Cod*, crushed celeriac, mussels, chorizo butter 29.50*

GRILLED STEAKS FROM LAKE DISTRICT FARMERS

Steak Frites, Au Poivre 32
280gr Sirloin, 35 Day-aged Grass fed 39
220gr Rib Eye, 35 Day-aged Grass fed 43
200gr Fillet, 28 Day-aged Grass fed 45.

Served Au Poivre or Bearnaise, with Koffmann fries

500gr Chateaubriand 94
800gr Cote de boeuf 92

Sides for the table 6

Seasonal Veg Koffmann Fries Crushed potatoes Pomme Puree

Discretionary service charge of 12.5%. For information relating to allergens within our food, please request to view our allergen matrix.

Little SOCIAL

PRIX FIXE

Tuesday – Saturday

12-2.15pm & 5-6:15pm

2 COURSES £24.50 / 3 COURSES £27.50

Carafe (375ml) Vin de Table £15

Social Kir £7

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Lake District Beef Flank Tartare
Garlic aioli, egg yolk, watercress

Salt Baked Beetroot,
whipped seirass

La Latteria Burrata,

Winter leaves, truffle honey, pecorino

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Little Social Burger, pulled pork,
Monterey Jack, mushroom ketchup

Cornish Day-Boat Fishcake
New potato, bouillabaisse

Pasta Genovese, pecorino

Chargrilled 6oz Sirloin
Koffman fries, bearnaise
(+£8 Supplement)

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Crème Caramel

Mixed berry "Eton Mess"

Cheese Selection (£9 Supplement)

Discretionary service charge of 12.5%. For information relating to allergens within our food, please request to view our allergen matrix.
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