

CITY SOCIAL

STARTERS

Devon crab, nashi pear, pickled mooli, ponzu, dill & samphire 24

King prawn and lobster raviolo, smoked hay butter, courgette and basil, shellfish bisque 22

Organically reared foie gras, Yorkshire rhubarb, nut & seed granola, brioche 28

Orkney scallop tartare, Granny Smith apple, wasabi, winter citrus 22

Aged Acquerello rice, wild garlic, braised mushrooms 18

Pate de Campagne, mushroom dashi, English peas, smoked ham hock & parmesan 19

Porthilly oyster, pickled grapes, verjus & Champagne 6.5 each

MAINS

Lincolnshire rabbit saddle, Ibérico ham, borlotti bean ragu, violet artichoke 38

Herdwick lamb saddle, Wye Valley asparagus, wild garlic spring shoots 38

Line caught sea bass, Jersey Royals, broad beans, roasted kombu, wild garlic velouté 40

Newlyn cod, white asparagus, English peas, morels & clam chowder 38

Cornish lemon sole meunière, Cockles, piquillo peppers, chorizo, prawn head bisque 45

FROM THE JOSPER GRILL

Cumbrian beef fillet, triple cooked chips, salad, béarnaise & peppercorn 52

Cumbrian beef sirloin, triple cooked chips, salad, béarnaise & peppercorn 42

Cumbrian beef ribeye, triple cooked chips, salad, béarnaise & peppercorn 45

Cumbrian côte de bœuf, ox cheek boulangère, winter leaf salad, Dijon mustard dressing *(for 2)* 105

Rose veal chop, Wye Valley asparagus, broad beans, Amalfi lemon *(for 2)* 95

Devon White chicken chasseur, pancetta, truffle mash & braised mushrooms *(for 2)* 79

SIDES

Mash potato 6

Triple cooked chips 7

Green bean & truffle salad 8

Large leaf salad 5

Cauliflower gratin 8

Sautéed tenderstem broccoli 6

Discretionary 15% service charge will be added to your final bill. All prices include VAT.

Please advise us of any allergy, intolerance or dietary requirement before ordering. Please note that some of our cheese is made from raw milk.

Please refer to your waiter for more information.