

# 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,  
apricot with basil & balsamic vinegar,  
English summer fruits, nuts & seeds  
granola 28

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

Dorset snails, pearl barley, roasted  
garlic & bacon,  
Bourguignon sauce 18

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

## 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, sake & dulce butter sauce 40

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

Plaice meunière, cockles, saffron butter,  
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, potato &  
horseradish salad, celeriac  
remoulade, ox cheek bordelaise  
(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.