

CITY SOCIAL

À La Carte Menu

Starters

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

Organically reared foie gras, apricot with basil & balsamic vinegar, English summer fruits, nuts & seeds granola (nuts) 28

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

King prawn and lobster raviolo, Smoked Hay butter, courgette and basil, shellfish bisque 22

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

Dexter beef tartare, peanut satay, lemon grass hot sauce, crispy beef tendon (nuts) 19

Mains

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

Herdwick lamb saddle, Wye Valley asparagus, black garlic, mint & spring shoots 38

Line-caught sea bass, Jersey Royals, broad beans, roasted kombu, sake & dulce butter sauce 40

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

Lemon sole 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 boeuf, potato & horseradish salad, celeriac remoulade, Ox cheek bordelaise *(for 2)* 105

Newlyn turbot tronçon, Jersey royals, saffron rouille sabayon, bouillabaisse, garlic sourdough *(for 2)* 79

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