

CITY SOCIAL

STARTERS

Isle of White tomato salad,
whipped goat's cheese, watermelon,
yuzu kosho, black olives ,ponzu 18.95

King prawn and lobster raviolo,
smoked hay butter, courgette and
basil, shellfish bisque 24

Organically reared foie gras,
pineapple and rum salsa, finger-lime,
coconut, passion fruit, basil 31

Orkney scallop tartare, Granny Smith
apple, wasabi, Japanese citrus &
horseradish 24

Brixam crab , nashi pear,
pickled mooli, dill, celery & samphire
yuzu 22

Dexter beef tartar, peanut satay,
lemongrass hot sauce, crispy beef
tendon (nuts) 21

MAINS

Herdwick lamb, butternut squash, cavalo nero,
lavender glazed Roscoff onion, haggis, neeps
and tatties 41

Sladesdown duck, heritage carrots,
Scottish girolles, confit leg, carrot
top persillade 46

Cornish halibut, saffron & fennel compote, crispy
squid, bouillabaisse Marseillaise 41

Newlyn cod, cockles, saffron butter, Piquillo
peppers, chorizo, prawn head bisque 41

FROM THE JOSPER GRILL

Cumbrian beef fillet, triple cooked
chips, salad,
béarnaise & peppercorn 57

Cumbrian beef sirloin, triple cooked
chips, salad,
béarnaise & peppercorn 46

Cumbrian beef ribeye, triple cooked
chips, salad,
béarnaise & peppercorn 49

Cumbrian côte de bœuf, hashbrown,
black garlic emulsion, celeriac
remoulade, ox cheek bordelaise
(for 2) 114

Cornish monkfish meuniere ,
crispy capers , lemon , parsley &
brown butter
52

Devon white chicken chasseur,
pancetta, truffle mash, tarragon &
braised mushrooms
(for 2) 86

SIDES

Mash potato 7

Triple cooked chips 8

Green bean & truffle salad 9

Leaf salad, blue cheese dressing 5

Braised Red Cabbage 9

Sautéed tenderstem broccoli 7