

CITY SOCIAL

STARTERS

Add White Umbrian truffle for £12/g

Isle of White tomato salad,
whipped goat's cheese, watermelon,
yuzu kosho, black olives, ponzu 19

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 29

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) 22

MAINS

Herdwick lamb, butternut squash, cavalo nero,
lavender glazed Roscoff onion, haggis, neeps
and tatties 42

Sladesdown duck, heritage carrots,
Scottish chanterells, carrot
top persillade 42

Cornish halibut, saffron & fennel compote, crispy
squid, bouillabaisse Marseillaise 39

Newlyn cod, cockles, saffron butter, Piquillo
peppers, chorizo, prawn head bisque 38

FROM THE JOSPER GRILL

Cumbrian beef fillet, triple cooked
chips, salad,
béarnaise & peppercorn 56

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

Cumbrian beef ribeye, triple cooked
chips, salad,
béarnaise & peppercorn 48

Cumbrian côte de bœuf, hashbrown,
black garlic emulsion, celeriac
remoulade, ox cheek bordelaise (for
2) 112

Cornish monkfish meuniere,
crispy capers, lemon, parsley &
brown butter
38

Devon white chicken chasseur,
pancetta, truffle mash, tarragon &
braised mushrooms
(for 2) 79

SIDES

Mash potato 7

Triple cooked chips 8

Green bean & truffle salad 9

Leaf salad, blue cheese dressing 5

Braised Red Cabbage 9

Tenderstem broccoli 7