

CITY SOCIAL

STARTERS

Isle of Wight Tomato Salad 20 Whipped goat's cheese, watermelon, yuzu kosho, black olives, ponzu	King Prawn & Lobster Raviolo 26 Smoked hay butter, courgette & basil, shellfish bisque	Organically Reared Duck Liver 29 Muscatel grapes, verjus, confit apple & five spice, toasted brioche
Roasted Orkney Scallop 22 Puy lentils, finger lime, curry leaf & vadovan burre blanc	Brixham Crab 24 Nashi pear, pickled mooli, dill, celery & samphire, yuzu	Norfolk Quail 22 Jerusalem artichoke, chestnut, smoked pancetta, Maitake dashi

MAINS

Herdwick Lamb 42 Butternut squash, Roscoff onion, Cavolo nero, haggis sauce, "neeps & tatties"	Anjou Pigeon 42 Cep pearl barley, Black garlic, Morteau sausage, persillaid butter, Crispy legs, Medjool date
Cornish Sea Bass 42 Red onion & smoked almond piperade, Isle of Wight tomato gazpacho, sauce vierge, foraged sea herbs	Newlyn Cod 38 Prawn stuffed courgette flower, almond tapenade, Gordal olives, Courgette & basil sauce

FROM THE JOSPER GRILL

Hereford Prime Beef Fillet 56 Triple-cooked chips béarnaise & peppercorn sauce	Hereford Prime Beef Sirloin 46 Triple-cooked chips béarnaise & peppercorn sauce	Hereford Prime Beef Ribeye 48 Triple-cooked chips béarnaise & peppercorn sauce
Hereford Prime Bone-In Sirloin 98 Roasted Linzer potatoes, chimichurri sauce, gem lettuce & blue cheese salad <i>(for 2)</i>	Cornish Monkfish Meunière 36 Crispy capers, lemon, parsley & brown butter	Highland Venison Loin 85 Pumpkin & Venison ragu pithivier, braised red cabbage, sauce grand veneur <i>(for 2)</i>

SIDES

Mashed Potato 7	Triple-Cooked Chips 8	Tenderstem Broccoli 7
Cos salad, Blue cheese dressing , crispy onions 7	English Runner beans 7	Green Bean, Truffle Salad & Hazelnut pesto 9

Discretionary 12.5% 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.