



Tasting menu

65

Lincolnshire Poacher & truffle gougère

Sladesdown duck terrine, port & Maderia, green peppercorn,
fig chutney, toasted sourdough

Newlyn cod, red onion & smoked almond piperade,
Isle of Wight tomato gazpacho, sauce vierge, foraged sea herbs

Herdwick lamb, violet artichoke barigoule, mashed potatoes
crispy lamb sweetbread, Amalfi lemon, lardo di Colonnata

or

Anjou pigeon, Sweetcorn pearl barley, Black garlic,
Morteau sausage, persillaid butter, crispy legs, Medjool dates

Lemon meringue parfait, Amalfi lemon curd, white chocolate,
vanilla sable

Petit fours

CITY SOCIAL

Vegetarian Tasting Menu

65

Lincolnshire poacher gougère

Isle of Wight tomatoes, whipped goat's cheese, watermelon,
yuzu koshu, black olives, ponzu

Leek tartlet, crispy hen's egg, hollandaise

Cep pearl barley, persillade butter, Scottish girolles, black garlic

Lemon meringue parfait, Amalfi lemon curd, white chocolate,
vanilla sable

Petit fours

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.