

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
Tokyo turnip & green apple dressing,
pomelo, brown crab rarebit

Dexter Beef Tartare | 22
Miso emulsion, tomato ponzu,
smoked bone marrow toast

MAINS

Herdwick Lamb | 42
Provence White asparagus, Amalfi lemon,
Gordal olives, tempura boqurones anchovy, puntarella

Lincolnshire Rabbit | 38
Roasted saddle, Morels, Wild garlic pesto,
Jersey Royal potatoes, crispy leg

Cornish Sea Bass | 42
Red onion & smoked almond piperade, Isle of Wight
tomato gazpacho, sauce vierge, foraged sea herbs

Cornish Monkfish Meunière | 36
Crispy capers, lemon,
parsley & brown butter

FROM THE JOSPER GRILL

Buccleuch Estate Beef Fillet | 56
Triple-cooked chips
béarnaise & peppercorn sauce

Buccleuch Estate Beef Sirloin | 46
Triple-cooked chips
béarnaise & peppercorn sauce

Lake District Beef Ribeye | 48
Triple-cooked chips
béarnaise & peppercorn sauce

Hereford Prime Bone-In Sirloin | 98
Roasted Linzer potatoes, chimichurri
sauce, Cos lettuce & blue cheese
salad *(for 2)*

Cumbrian Côte de boeuf | 110
Horseradish mash potato, smoked
bacon, pearl onion & truffle
bordelaise *(for 2)*

Middle White Pork Loin | 70
choucroute, smoked sausage, pickled
apple, charcuterie sauce,
pork crackling *(for 2)*

SIDE DISHES

Mashed Potato | 7

Triple-Cooked Chips | 7

Tenderstem Broccoli | 7

**Cos salad, Blue cheese dressing,
crispy onions | 7**

Buttered King Cabbage | 7

**Green Bean, Truffle Salad &
Hazelnut pesto | 9**