

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 White peach, Champagne jelly, almonds, toasted brioche
Orkney Scallop Tartare 22 English strawberries, padron pepper relish, elderflower	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 boquerones anchovy, puntarella	Newlyn Turbot 48 Trombetta courgette, black garlic, gremolata, warm tartare sauce
Cornish Sea Bass 42 Red onion & smoked almond piperade, Isle of Wight tomato gazpacho, sauce vierge	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 <i>(for 2)</i>	Cumbrian Côte de boeuf 110 Horseradish mash potato, smoked bacon, pearl onion & truffle bordelaise <i>(for 2)</i>	Whole Merrifield Duck 85 Roasted crown, confit legs, Spring bean cassoulet, Madeira sauce <i>(for 2)</i>

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