

# CITY SOCIAL

## À La Carte Menu

### Starters

Devon crab, nashi pear, pickled mooli,  
ponzu, dill & samphire 24

Orkney scallop tartare, Granny  
Smith apple, wasabi, Japanese  
citrus 22

King prawn and lobster raviolo,  
smoked Hay butter, courgette and  
basil, shellfish bisque 22

Isle of White tomato salad,  
whipped goat's cheese, watermelon,  
Yuzu Kosho, black olives and ponzu  
18

Organically reared foie gras,  
apricot with basil & balsamic vinegar,  
English summer fruits, nuts & seeds  
granola 28

Dexter beef tartare, peanut satay,  
lemon grass hot sauce, crispy beef  
tendon (nuts) 19

### Mains

Lincolnshire rabbit saddle, Ibérico  
ham, borlotti bean ragu, violet  
artichoke 38

Cornish brill, Saffron & Fennel  
Compote, crushed potatoes,  
sabayon, Bouillabaisse 38

Sladesdown Duck, heritage  
carrots, Scottish girolles, carrot  
top persillade 42

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

### From the Jospier Grill

Cumbrian beef fillet, triple-  
cooked chips, salad, béarnaise &  
peppercorn 52

Cumbrian côte de boeuf, potato &  
horseradish salad, celeriac remoulade,  
Ox cheek bordelaise *(for 2)* 105

Cumbrian beef sirloin, triple  
cooked chips, salad,  
béarnaise & peppercorn 42

Cornish lemon sole, Datterini  
tomatoes, Romano peppers,  
aubergine, courgette & Boquerones  
anchovy sauce vierge 48

Cumbrian beef ribeye, triple-  
cooked chips, salad,  
béarnaise & peppercorn 45

Devon White chicken chasseur,  
pancetta, truffle mash & braised  
mushrooms *(for 2)* 79

### Sides

Mash potato 6

Large leaf salad 5

Triple cooked chips 7

Cauliflower gratin 8

Green bean & truffle salad 8

Sautéed tenderstem broccoli 6