

# CITY SOCIAL

## STARTERS

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

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

Organically reared foie gras, pineapple and rum salsa, finger-lime, coconut, passion fruit, basil 28

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

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

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

## MAINS

Herdwick lamb, butternut squash, cavolo nero, lavender glazed Roscoff onion, haggis, neeps and tatties 38

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

Cornish halibut, saffron & fennel compote, crispy squid, bouillabaisse Marseillaise 38

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

## FROM THE JOSPER GRILL

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

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

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

Cumbrian côte de bœuf, hashbrown, black garlic emulsion, celeriac remoulade, Ox cheek bordelaise (for 2) 105

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

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

## SIDES

Mashed potato 6

Triple-cooked chips 7

Green bean & truffle salad 8

Large leaf salad 5

Cauliflower gratin 8

Sautéed tenderstem broccoli 6

VAT included. A discretionary service charge of 12.5% for tables under 10 guests and 15% for tables over 10 guests will be added to your bill. For information relating to allergens within our food, please request to view our allergen matrix