

# CITY SOCIAL

## STARTERS

Isle of White tomato salad,  
whipped goat's cheese, watermelon,  
yuzu kosho, black olives, ponzu 19

King prawn and lobster raviolo,  
smoked hay butter, courgette and  
basil, shellfish bisque 24

Organically reared foie gras,  
pineapple and rum salsa, finger-lime,  
coconut, passion fruit, basil 29

Roasted Orkney scallop, truffle  
mash, apple puree, celeriac  
24

Brixham crab, nashi pear,  
pickled mooli, dill, celery & samphire  
yuzu 22

Dexter beef tartare, horseradish,  
tarragon emulsion, crispy potatoes,  
togarachi 22

## MAINS

Herdwick lamb, butternut squash, cavolo nero,  
lavender glazed Roscoff onion, haggis, neeps  
and tatties 42

Sladesdown duck, heritage beetroot, quince,  
lingonberry sauce, tardivo 42

Line-caught sea bass, koji glazed maitake  
mushrooms, vadouvan, tempura  
St Austell Bay mussel 39

Newlyn cod, Jerusalem artichoke  
& truffle hash, pointed cabbage,  
sauce vin Jaune 38

## FROM THE JOSPER GRILL

Cumbrian beef fillet, triple-cooked  
chips, salad,  
béarnaise & peppercorn 56

Cumbrian beef sirloin, triple-cooked  
chips, salad,  
béarnaise & peppercorn 46

Cumbrian beef ribeye, triple-cooked  
chips, salad,  
béarnaise & peppercorn 48

Cumbrian côte de bœuf, hash brown,  
black garlic emulsion, celeriac  
remoulade, ox cheek bordelaise  
(for 2) 112

Cornish lemon sole meuniere ,  
crispy capers , lemon , parsley &  
brown butter  
42

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

## SIDES

Mash potato 7

Triple-cooked chips 8

Green bean & truffle salad 9

Leaf salad, blue cheese dressing 5

Braised Red cabbage 9

Tenderstem broccoli 7