

Little SOCIAL

SNACKS

- Sourdough, Estate Dairy Cultured butter 2
- Hereford braised snails, garlic & parsley butter
(six for 9 / twelve for 17)
- Sardine, tomato fondue, garlic toast 5.5
- Confit duck croquettes, saffron aioli 6.5

STARTERS

- Devon crab, seaweed butter, lemon gel, sea herb salad 17
- Lake District beef flank tartare, garlic aioli, egg yolk 11
- Isle of Wight heritage tomato, tapenade, goat's curd 12
- Cévennes French onion soup, day-aged sourdough, reblochon 11
- La Latteria burrata, English figs, balsamic dressing 12
- Pâté de Campagne, cornichons 13
- Tomato soup, crème fraîche 11
- Poached egg, pancetta, Winter leaves, aged parmesan 10

MAINS

- Cornish day-boat fishcake, brown butter sauce 21
- Whole Cornish plaice, capers, beurre noisette, Morecambe shrimp 32
- Saucisse de Toulouse, pomme purée 26
- Ricotta and basil ravioli, stracciatella, pecorino 26
- Cévenne onion risotto, Wye Valley asparagus, pea shoots 29
- 'Little Social pork burger', chilli jam, Monterey Jack, Koffman fries 21
- Cornish cod, chargrilled sweetcorn, cockles, Scottish girolles 31
- 35-day dry aged 280g sirloin 41
- Chicken coq au vin, roasted winter vegetables, chasseur sauce 31

SIDES FOR THE TABLE 6 .5

Seasonal vegetables

Koffmann fries

Pomme purée

Side salad

Discretionary service charge of 9%. For information relating to allergens within our food, please request to view allergen matrix.

