

Little SOCIAL

Snacks

Charcuterie 9

Gordal olives, Lake
District farmers lemon
& chilli 5

Estate Cultured butter
and sourdough 2

Porthilly Rock oyster,
shallot mignonette 4

SET MENU

3 Courses 54

Starters

La Latteria burrata, winter leaves, truffle honey

Pâté de Campagne, cornichons, garlic bread

Cornish crab salad, radish, English muffins, sea herb salad

Salt baked beetroots, whipped seirass, walnut

Mains

Roast North Sea cod, chargrilled sweetcorn, Scottish girolles, cockles

Honey and clove pork cheeks, tomato fondue, haricot beans, hispi cabbage

La Latteria ravioli with ricotta, tomato compote, stracciatella

35-day dry aged 280gr sirloin, frites, salad & bearnaise
(£15 supplement)

Dessert

Crème caramel, rum-soaked prunes

70% dark chocolate & coffee moelleux, Madagascan vanilla ice-cream

Cheese selection, spiced plum chutney

SIDES FOR THE TABLE 7

Koffman fries

Crushed Potatoes

Seasonal Vegetables

Side Salad

Pomme purée