

Little SOCIAL

SNACKS

- Sourdough, Estate Dairy cultured butter 2
- Hereford Braised Snail, garlic & parsley butter 6 for 12/ 12 for 18
- Wild mushrooms on toasted sourdough 6
- Porthilly oysters, mignonette 6 for 14. 12 for 28

STARTERS

- Brixham Crab, seaweed butter, English muffin, sea herb salad 17
- Lake District Beef Flank Tartare, garlic aioli, egg yolk 11
- Isle of Wight Heritage Tomato, Tapenade, goat curd 12
- Cevennes French Onion Soup, day aged sourdough, reblochon 11
- La Latteria Burrata, English figs, balsamic dressing 12
- Pate de Campagne, Cornichons 13
- St Austell mussels, tomato, chilli 15
- Soup de poisson, crème fraiche 10

MAINS

- Cornish dayboat fishcake, Brown butter sauce 21
- Whole Cornish Plaice, capers, beurre noisette, Morecambe shrimp 32
- Saucisse de Toulouse, pomme puree 26
- La latua ravioli with ricotta, wild mushrooms, pecorino 26
- Chicken coq au vin, winter vegetables, chasseur sauce 27
- Roasted pumpkin risotto, Roquefort, walnuts 28
- Skatewing, sauce lie de vin 28
- Little Social Burger, chili jam, Monterey jack, Koffman fries 21
- Cornish Cod, chargrilled sweetcorn, cockles, tarragon beurre blanc 31
- 35-day dry aged Sirloin 280g 42
- Steak Frites 35

Sides for the table 7

Seasonal Veg

Koffmann Fries

Pomme puree

Side Salad