

Little SOCIAL

SNACKS

Sourdough, Estate Dairy Cultured Butter 2
Hereford Braised Snail, Garlic & Parsley butter 6 for £12 / 12 for £18
Pigs in Blankets 7

STARTERS

Lake District Beef Flank Tartare, Garlic Aioli, Egg Yolk 13
Brixham Crab, Lemon Gel, Sea Herb Salad 17
St Austell Mussels, Tomato, Chili 16
Salt Baked Beetroot, Goat Curd, Stilton, Walnuts 15
Cevennes French Onion Soup, Croutons, Reblochon 15
Smoked Salmon, Sour Cream, Capers 12.5
Soup de Poisson, Toasted Sourdough, Garlic Aioli 17
La Latteria Burrata, Winter Leaves, Truffle Honey Dressing 14
Orkney Scallop, Pancetta, Chorizo Butter 18

MAINS

Cornish Dayboat Fishcake, Brown Butter Sauce 21
Roasted Pumpkin Risotto, Roquefort, Walnuts 28
Cornish Cod, Chargrilled Sweetcorn, Cockles, Tarragon Beurre Blanc 30
Little Social Burger, Chili Jam, Koffmann Fries 21
Whole Cornish Plaice, Beurre Noisette, Capers, Morecambe Shrimp 32
Saucisse de Toulouse, Pomme Purée 26
Chicken Coq au Vin, Chasseur Sauce, Winter Vegetables 29
Turkey Breast, Honey-Roasted Root Vegetables, Roast Potatoes 28
La Tua Ravioli, Truffle, Wild Mushrooms 27
Steak Frites 35
35-Day Dry Aged Sirloin 200g Koffmann Fries 46
35-Day Dry Aged Ribeye 220g Koffmann Fries 48
35-Day Dry Aged Fillet 200g Koffmann Fries 51

Add Sauce: Peppercorn, Bearnaise

SPECIALS TO SHARE

Côte de Boeuf 800g 92

Sides for the table 7

Seasonal Veg

Koffmann Fries

Pomme Purée

Side Salad

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PRIX FIXE

Monday - Saturday

12 - 2.15pm & 5 - 6:15pm

2 COURSES £27 / 3 COURSES £30

Carafe (375ml) Vin de Table £17

Isle of Wight Heritage Tomatoes, Olive tapenade, Goat Curd, Croutons

St. Austell Mussels, Tomato, Chili

Lake District Beef Flank Tartare, Garlic Aioli, Egg Yolk

Saucisse de Toulouse
Pomme Purée

Cornish Dayboat Fish
Sauce Vierge

Roasted Pumpkin Risotto
Roquefort, Walnuts

180g Sirloin, 35 Day-Aged Grass fed
(£8 supplement)

Crème Caramel

Devon Blue, Crackers