

Little SOCIAL

F E S T I V E M E N U

3 courses £45

Please note, our festive menu is available from the 9th of November

S T A R T E R S

Duck, ham hock & foie gras terrine, toasted brioche

Cured Loch Duart salmon, miso crème fraiche, pickled cucumber

Lake District beef flank tartar, truffled egg yolk jam, sourdough

Cornish Sea bream tartar, avocado, rainbow radish, wasabi & yuzu dressing

Burrata, wild trevise & clementine salad, candied walnuts, honey & mustard

M A I N S

Chargrilled turkey paillard, Christmas trimmings

Cornish day boat fishcake, lobster bisque, confit potato, fennel

Maple glazed pork ribeye, charred hispi cabbage

Roast Cornish cod, pancetta, creamed sprouts, chestnut

100z Lake District Farmers Sirloin, frites, salad & béarnaise (*£15 supplement*)

Wild mushroom & chestnut risotto, Neals Yard goats curd, crispy sage

D E S S E R T S

Pain perdu, Madagascan vanilla ice cream

70% dark chocolate, dulce de leche, honeycomb

Pavlova, confit lemon curd, blood orange sorbet

La fromagerie cheese selection, spiced chutney (*£7 supplement*)

Discretionary service charge of 12.5%.

For information relating to allergens within our food, please request to view our allergen matrix.