

Little SOCIAL

S N A C K S

Sourdough & Estate
cultured butter 1.50.-

Gordal Olives,
Lemon & chilli 4.50.-

Lake District Farmers
Charcuterie 8.50.-

Porthilly Rock Oyster,
Shallot mignonette 4.-

3 courses £55

S T A R T E R S

La Latteria burrata, *winter leaves, truffle honey*

Smoked ham hock & foie gras terrine, *pistachio & caramelised apple, toasted sourdough*

Cornish crab salad, *Nashi pear, radish, lemon gel*

Chargrilled heritage carrot, *miso aubergine, walnut pesto*

M A I N S

Roast North Sea cod, *smoked pancetta, celeriac & chestnut crumb*

Turkey & spiced cranberry boudin, *pomme fondant, creamed sprouts*

Braised beef bourguignon, *beef fat carrot, horseradish pomme purée*

Roast Chestnut risotto, *wild mushroom, truffle & parmesan*

280gr Sirloin – 35 Day dry aged, *frites, salad & bearnaise (£15 supplement)*

S I D E S £ 5 . 0 0

Koffman's frites - crushed potatoes - seasonal vegetables - side salad - pomme purée

D E S S E R T S

Vanilla crème brulee

70% dark chocolate & coffee moelleux, *Christmas pudding ice cream*

Honey & pistachio pavlova, *candied blood orange*

La fromagerie cheese selection, *plum chutney, crackers (£7 Supplement)*

TEA, COFFEE & MINCE PIES £5.50

Discretionary service charge of 12.5%.

Please be aware we do not accept cash payments

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