

# The Social Menu

## Small Plates

ARTISAN BREAD SELECTION (V)	8
Grilled sourdough, sundried tomato & olive focaccia, grissini breadsticks, truffle butter	
VEGETABLE LENTIL SOUP	8
Seasonal vegetables & red lentils, simmered slowly for a rich, warming flavour. Served with fresh herbs & crusty bread	
ARANCINI PEPERONATA (V)	7
Crispy, breaded Italian rice balls stuffed with a savory mixture of stewed red peppers & melting mozzarella with garlic aioli	
MOROCCAN CORN RIBS (VG) (GF)	9
Moroccan spices, fresh lime, red chilli	
ARTICHOKE FLOWER (VG) (GF)	10
Crisp breaded fried artichoke flower, houmous, Frisée lettuce & herb oil	
CHICKEN & HAM HOCK TERRINE	11
Terrine of tender chicken & subtly smoked ham hock, pressed for depth of flavour and sliced thick. Served with pickles, chutney & toasted sourdough	
BEEF & CHIANTI CROQUETTES	11
Golden beef & Chianti croquettes. rich, melt-in-your-mouth beef wrapped in a delicate crunch, served on red wine jus with pea shoots	
GAMBAS	13
Pan-seared garlic prawns with Peruvian sweet drop peppers & sourdough crostini	

## Mains

BEEF RAGU' TAGLIATELLE	18
Tagliatelle in slow cooked beef shin ragu' , 18 Months DOP Parmigiano Reggiano	
PEA & SHALLOT RAVIOLI (VG)	17
Delicate hand-filled ravioli with a smooth pea & caramelised shallot purée, finished with a green pesto & vegan Parmesan	
CAESAR SALAD	14
Crisp romaine lettuce tossed in a creamy Caesar dressing with garlic croutons, shaved Parmesan, pancetta & anchovies	
ADD CHICKEN - 5	
SUPER FOOD SALAD (VG) (GF)	15
A vibrant mix of quinoa, avocado, roasted courgette, tenderstem broccoli, frisée lettuce & toasted seeds, tossed with a zesty lemon and herb dressing	
FISH & CHIPS	20
Crispy battered fish of the day, triple-cooked chips, crushed minted peas, tartare sauce & lemon wedge	

If you have any allergies or intolerances and require assistance in choosing a suitable dish, please let us know. Prices are inclusive of VAT. A 12.5% discretionary service charge will be added to your bill.

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TUSCAN SEABASS (GF)	22
Pan-seared sea bass fillet served with a Tuscan tomato, olive, and caper ragù, finished with fresh basil & lemon	
GARLIC AND HERB HALF ROAST CHICKEN (GF)	22
1/2 roast chicken, fries, garlic aioli, rocket & Parmesan salad	
SIGNATURE AGED RIB-EYE CHEESEBURGER	22
Hand-crafted aged beef patty, toasted sesame seed brioche bun, American style cheese, baby gem lettuce, beef tomato, pickled red onion, rich burger sauce served with French fries	
LAMB SHANK	30
A generous 15oz lamb shank, slow-cooked for perfect tenderness in a fragrant mint & rosemary jus, accompanied by buttery mashed potato & tenderstem broccoli	
RIB-EYE STEAK	32
8oz 28 day dry aged rib eye steak, Fries, rocket & parmesan salad, peppercorn sauce	

## Sides

FRIES	5
CHILLI & GARLIC TENDERSTEM BROCCOLI	5
ROCKET & PARMESAN	5

## Dessert

TIRAMISU	10
Espresso-soaked sponge (savoiardi) biscuits & a rich mascarpone cream, finished with a generous dusting of cocoa powder	
CHOCOLATE & CARAMEL CHEESECAKE (VG)	10
A rich, plant-based chocolate & caramel cheesecake on an Oreo crumb base, served with vegan vanilla ice cream	
CHURROS AND DIPS	8
Warm, freshly fried churros dusted with cinnamon sugar, served with strawberry sauce, rich chocolate dip, & dulce caramel	
ICE CREAM	8
VANILLA, STRAWBERRY, CHOCOLATE	

\*Vegetarian (V) - \*Vegan (VG) - Gluten free (GF)

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