

## SOCIAL SUPPER

Available daily till 8pm. 60 min seating time.

2 courses - 280

### TO START

Country-style home-baked bread, whipped butter

-

Smoked steak tartare, egg yolk purée, beer pickled onions,  
fried capers and sourdough toast

or

Salt-baked beetroot salad, chamomile vinaigrette,  
tarragon and hazelnut *AV*

or

Traditional pork pie, pickled baby vegetables,  
chutney and mustard

### TO FOLLOW

10oz rib eye steak, french fries, leaf salad, béarnaise sauce

or

Grilled half Maine lobster with herb and garlic butter,  
french fries, leaf salad

or

Risotto of cep mushroom, truffled mascarpone,  
roasted oyster mushrooms, aged parmesan cheese *AV*

### SIDES

add - 60

Truffle mac'n cheese, Creamed spinach

### WINES BY THE GLASS

#### WHITE

Telmo Rodriguez, Basa, Rueda, Spain, Verdejo | 2016 | 85

Marc Kreydenweiss, Alsace, France, Riesling (dry) | 2015 | 110

#### ROSÉ

Triennes, Provence, France, 2016 | 105

#### RED

Luis Pato, Rebel, Bairrada, Portugal, Baga | 2010 | 90

Finca Allende, Rioja, Spain, Tempranillo | 2010 | 125

*Prices are subject to a 10% service charge. For dietary requirements and food allergies, please see your server for assistance.*

**AV* Denotes that the dish is or can be altered to be suitable for vegetarians.*