

## APPETIZERS / SMALL PLATES

### FLATBREADS (CHOOSE BELOW) 11

Charred aubergine dip with pomegranate & walnuts (V)

Cauliflower steak & Hummus, Za'atar spice & toasted Pine Nuts

Greek passion lamb skewer (+5)

Ginger lemon & chilli chicken skewer (+4)

### FILLET TARTARE 18

A classic dish featuring finely hand-cut tail end of beef, mixed with capers, fresh egg yolk, served with wholewheat sourdough bread

### BONE MARROW CANOES 12

Roasted bone marrow drizzled with curry oil, served with wholewheat sourdough bread

### LAMB CUTLETS 16

French-trimmed lamb cutlet, pan-seared to a tender finish, served with a silky celeriac purée and complemented by a fresh mint homemade gravy

## MEAT

### BAVETTE / ONGLET / FEATHERBLADE (GF) 18

Our flavourful entry level cuts of beef that come from the working muscles of the cow - from premium suppliers

### BANGERS AND MASH (GF) 18

Homemade handcrafted sausages made from the finest seasoned meat, served with creamy mash, homemade gravy, and spinach

### MEAT & SOCIAL BURGER 17

Aged beef trim with seasoned marrow butter, topped with caramelised onions, a choice of Fourme d'Ambert blue cheese or 36 month aged comte and nestled in a brioche bun. Served with skin-on fries and our house signature dip-sauce

### WILD BOAR BURGER 17

A robust burger made from seasoned wild boar, topped with caramelised onions, a choice of Fourme d'Ambert blue cheese or 36 month aged comte and nestled in a brioche bun. Served with skin-on fries and our house signature dip-sauce

### SPECIAL CUTS (GF) From 18

See our specials board and speak to your server regarding any cuts of the day. Order by weight

## SOCIAL BOARD - Choose 3 Meats, 2 Sides & 2 Sauces (Min 2 People)

Per Person 25

### BEEF

SHORT RIBS  
BRISKET

### PORK

PULLED PORK  
WILD BOAR SAUSAGES

### LAMB

MERGUEZ  
SKEWERS

### CHICKEN

SKEWERS  
HARISSA WINGS

## SAUCES

All Sauces 2.5

MISO CHILLI OIL

SPICY HARISSA DIP

HOUSE BONE GRAVY

CHIMICHURRI

BASIL & TARRAGON MAYO

SMOKEY BBQ SAUCE

PEPPERCORN SAUCE

HOUSE SIGNATURE SAUCE

## SIDES

SKIN ON FRIES / SMASHED POTATOES (V) 6

BOK CHOI, SOYA SAUCE, MISO CHILI & TOASTED ALMONDS (V) (GF) 7

SWEET POTATO WITH CHORIZO (GF) 8

CUCUMBER SALAD (V) (GF) 7

SHAVED FENNEL SALAD WITH FRESH ORANGE (V) (GF) 7

GRILLED LEMONY COURGETTES SALAD (V) (GF) 7

BEETROOT SALAD (V) (GF) 8

CHARRED HISPI CABBAGE WITH HAZELNUT CHILLI BUTTER (V) (GF) 8

CREAMY MASH WITH CHOICE OF TOPPINGS: TRUFFLE / CHILLI / CHEESE (V) (GF) 7