

TO START

<i>Bread selection / butter</i>	9
<i>Warm spiced Kalamata olives</i>	8
<i>Cod roe spread</i>	13

CAVIAR SELECTION

<i>Hedone Golden Oscietra</i>	90/ 30g
<i>N25 Baerii Hybrid Reserve</i>	80/ 30g
<i>Umai Modern</i>	60/ 30g

ALL IN SOCIAL SEA

<i>Athinaiki / fish salad / peas / celery / green apple / basil mayo</i>	15
<i>Bluefin tuna tartare / blood orange ponzu / raspberry & beet sorbet</i>	32
<i>Crab salad / rocket mayonnaise / elderflower / avocado soup</i>	26
<i>Grilled calamari / XO beurre blanc / guanciale sourdough</i>	25
<i>Grilled octopus / pastitsada sauce / burnt spring onions / fava aioli</i>	34

ALL IN SOCIAL LAND

<i>Topinambur textures / wild mushrooms/ cocoa / buckwheat</i>	15
<i>Greek salad / feta / capers / carob / Kalamata olives</i>	23
<i>Beef tartare / marrow milk bread / caviar / truffle</i>	36
<i>Slow-cooked lamb / flatbread / pickled red onion / yoghurt / dry mizithra</i>	16
<i>Souvlaki / pita bread / tzatiki / honey-tahini</i>	46

SIGNATURE MAINS

<i>Lobster risotto / butternut squash / truffle / espresso butter</i>	49
<i>Spicy king crab tagliolini / mint harissa / pineapple chutney (for 2)</i>	110
<i>Stone bass / monk s bread / kale / kefir sauce</i>	32
<i>Grilled carabinieri / orzo pasta / chili & prawn butter / kumquat</i>	52
<i>Silver cod / corn velouté / fennel / puffed quinoa / chili glaze</i>	48
<i>Dover sole / yuzu-honey butter (for 2)</i>	97
<i>Wagyu / fregola / dashi / lemongrass</i>	46
<i>Smoked chicken / bulgur / sour cherry / almonds/ chicken jus</i>	25
<i>Roasted lamb / baby lettuce / salsify purée / sauce fricassée</i>	33
<i>Australian wagyu tagliata / fermented king oyster mushroom / potato terrine / aged Reggiano sauce</i>	56

PREMIUM CUTS

<i>A5 Wagyu rib-eye</i>	65/ 150g
<i>A5 Wagyu striploin</i>	80/ 150g
<i>F1 Wagyu striploin</i>	55/ 150g
<i>F1 Wagyu rib-eye cap</i>	42/ 150g

SIDES

<i>Roasted potato purée / truffle</i>	15
<i>Chargrilled broccolini / hazelnut praline</i>	13

Please inform a member of the team before ordering if you have any food allergies, intolerances, dietary requirements, or if you would like to enquire about our halal options.
All prices include VAT.

A discretionary service charge of 13.5% will be added to your bill. All gratuities are distributed fairly amongst the team