

Socca

Starters

🍷 Socca Chickpea Flour Sa Tartinade v	8
Lentil Salad Shallots Apple v	12
🍷 Crispy Squid Lime Chilli Salt	12
Baked Beetroot Feta Toasted Pistachio v	12
Italian Tomato Salad Labneh v	12
Burrata Pugliese Fig Rocket v	14
Fish Soup Croutons Rouille Cheese	14
Octopus Carpaccio Chilli Salad	18
🍷 Tuna Tartare Cucumber Stem Ginger	18
Green Bean Salad French Mustard Dressing Fig Almonds v	18
Mussels Basil Marinère	19
🍷 Tarama Cornish Crab Cured Egg Yolk	19
🍷 Baked Atlantic Prawns Olive Oil Tomato Harissa	20
Angus Beef Carpaccio Basil Pesto Grana Padano	21
Roasted Scallops Crispy Chicken Skin Burnt Chilli Butter	29

Pasta

Potato Gnocchi Al Pomodoro v	18
Paccheri Ceps Ragout Hazelnuts Marjoran v	24
Orecchiette Crab	29

Mains

Aubergine Caponata Pine Nuts Basil v	18
🍷 Salad Niçoise Ortiz Tuna	21
Spatchcock Poussin Jerk Spiced Butter	26
🍷 Grilled Tiger Prawns Citrus Butter	28
🍷 Provençal Beef Cheek Sand Carrot	28
Sea Bream Sauce Antiboise	35
Veal Blanquette Goat Cheese Sauce Pilaf Rice	38
🍷 Grilled Lamb Chops Ras El Hanout Courgettes Preserved Lemon	42
Grilled Beef Fillet Peppercorn Sauce	55
Grilled Dover Sole Lemon Caper Butter	62

Sharing

Roasted Free Range Chicken Chips & Salad (serves 2)	32pp
Pastis Flambé Sea Bass Salt Crust Spinach & Dill Salad (serves 2)	34pp
Brittany Rabbit Alsace Bacon Olive (serves 2-4)	72
🍷 Slow Cooked Lamb Shoulder Niçoise Sauce (serves 2-4)	78

Sides

Tenderstem Broccoli Olive Oil v	8
Green Beans Confit Shallots Chives v	8
Koffman French Fries v	8
Pomme Purée Olive Oil v	8
Mesclun Salad Seasonal Mix Leaves v	8

🍷 Socca Staples | v Vegetarian

Please notify a member of staff if you have an allergy, or ask for further allergen information.
A discretionary service charge of 10% will be added to your bill. Prices include VAT. Cover charge £2.