

SNACKS

- Marinated olives | 30
- Spiced duck rillettes, mango, sourdough toast | 50
- Wood fired garlic flatbread, pea hummus, baba ganoush, crudités | 55
- Amalfi lemon chicken, lemon mayonnaise | 40
- Potted salmon, pickled cucumber, sourdough toast | 40
- Goats cheese churros, truffle honey | 30
- Baked potato crackers, smoked sour cream | 30

STARTERS

- Italian beef tomato, burrata, 25 years aged balsamic, tomato salt | 60
- Atlantic crab tart, avocado, pink grapefruit, frisée | 65
- Whipped burrata, honey glazed figs, sourdough toast | 68
- Steak tartare, cured egg yolk, hazelnuts, truffle, horseradish | 70
- Salad of snow peas, feta, mint & radish | 50
- Classic Caesar salad | 50 (Prepared at the table)
- Seared yellow fin tuna, lemon, radish, mouli | 65

PASTA & VEGETARIAN

- Fettucine, Atlantic white crab, brown crab butter, capers, tarragon | 95
- Tortellini, aged parmesan & potato, grilled asparagus, wild mushrooms | 90
- Baked Mac N Cheese slow cooked beef cheeks | 110
- Fusilli pasta Arabiata, parmesan, basil | 70
- Pea and broad bean risotto, asparagus, aged parmesan | 75

HAPPY HOUR

50% off selected drinks in The Diver's Club
Wednesday to Sunday from
6:00 – 9:00pm & Friday from 3:00 –
8:00pm

LADIES NIGHT

3 complimentary drinks
50% off selected bar food in The Diver's
Club
Tuesday 7:00pm – 2:00am

MEAT & GRILL

- Rack of lamb, shoulder confit, shallots, BBQ aubergine purée | 190
- Roast corn-fed chicken, summer vegetable hash, artichoke, baby onions | 140
- Milk fed veal, broccoli, almond, charcuterie sauce | 230
- Social burger, veal bacon, Cheddar cheese, onions, fries | 120

STEAKS

- Our steaks come with triple cooked chips, mixed leaf salad and a choice of sauce
- Rump | 220
 - Rib eye | 240
 - Sirloin | 240
 - Fillet | 270

SEAFOOD

- Roast snapper, red pepper purée, squid and white beans | 175
- Norwegian salmon, butternut squash & chick pea tagine, saffron yoghurt | 155
- Pan fried sea bream, lobster bisque, mussels and fennel | 140
- Fish and chips, mushy peas, tartare sauce, grilled lemon | 120

SIDES | 35

- Tenderstem broccoli, chilli, garlic
- Haricot vert, shallot, hazelnut
- Truffle and parmesan chips
- Mashed potato, beef bacon crumb
- Mixed leaves and herb salad
- Cherry tomato and shallot salad

SAUCES | 20

- Tomato and olive
- Bearnaise
- Salsa verde
- Basil pesto
- Peppercorn sauce
- Diane

FRIDAY BRUNCH

Soft House
Bubbly
Friday 12:30-15:30pm

SOCIAL ROAST

Aged rib of Aberdeen Angus beef
Roast potatoes, Yorkshire pudding, beef gravy
Roasted root vegetables, green beans,
braised red cabbage.
Served with horseradish cream, English mustard
| 160
Saturday & Sunday 7:00pm-10.30pm