

Starters

Salt & Pepper Calamari	59
fried & served with a zesty lime mayo	
Mini Pulled Pork Stacks	54
fluffy mini fritters topped with pulled pork, raw slaw, chilli & coriander	
Gnocchi (v)	55
homemade, served with a fresh Napolitana sauce & parmesan	
Chicken Livers	57
in a creamy peri-peri sauce, w garlic ciabatta	
Asian Calamari	63
fried calamari tossed with a cooked Asian dressing, with spring onion & chilli	
Fillet Suzette (served medium)	69
cubed fillet sautéed in lemon & olive oil	
Mains: 250g & crispy smashed 'tats	139

Boards

Crostini Trio (v)	55
black mushroom & parmesan, rosa tomato & parsley salsa, marinated peppers	
Wagyu Steak	149
sliced wagyu steak (served medium rare) with salt, pepper & smear of mustard	
Bitterballen	54
slow-cooked beef croquette served with Dijon mustard	
'Charred' Lamb Riblets	74
with an Asian dipping sauce	
Panko & Parmesan Chicken Pops	55
with rosemary mayo	
Six Crispy Prawns	95
with housemade peri-peri & crispy ciabatta	
Famous Zucchini Fries (v)	39
with rosemary mayo	
Lager-Battered Hake Goujons	57
with a wasabi & dill mayo	
Rib-Eye Meatballs	68
rib-eye meatballs in fresh Napolitana sauce	

Burgers

Wagyu	98
with garlic aioli & melted mature cheddar, topped with a chunky tomato & red onion salsa	
Rib-Eye	94
200g pure rib-eye patty topped with horseradish cream & balsamic onions	
Veg	79
Chickpea, red onion and corn patty with garlic aioli, slivers of beet, micro-herbs & feta	

Salads

Green Salad (v)	59
Quinoa (v)	65
Calamari & Chorizo	84
'All Hail' Society Chicken Caesar	75
Grilled Fillet (served medium rare)	86

Mains

Triple Mushroom Risotto (v)	89
triple mushroom risotto served with roasted asparagus, drizzled with truffle oil & topped with parmesan enjoy it with 125g fillet medallions	
Deconstructed Pulled Pork Tortilla	79
flour tortilla with pulled pork, crisp crackling, plum sauce & a tomato, red onion & apple salsa	
Lager Battered Hake & Chips	79
served with a wasabi & dill mayo	
Chicken Prego	77
succulent chicken breast served on a Portuguese roll, topped with house-made peri-peri sauce	
The Peri-Peri Spatchcock	98
dry-rubbed, flame-grilled, chopped-up & served with a yoghurt dipping sauce (allow 40min)	
Pistachio-Crusted Salmon	149
served on a bed of noodles with an Asian vinaigrette	
Lamb Rib Roast	165
slow-roasted lamb rib, served with a red wine jus (allow 35min)	
250g Society Fillet	148
topped with a garlic-buttered black mushroom, served with butternut gratin & crispy smashed 'tats	
300g Grown-Up Sirloin	120
matured for 28 days & served with a side of your choice	

Sauces

Triple Mushroom Dijon Pepper	25
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Sides

Crispy Smashed Potatoes Fries Onion Rings Green Salad Honey & Soya Glazed Seasonal Veg Butternut Gratin	30
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Desserts

Churros with Bar-One and dark chocolate dipping sauce Oozy Chocolate Fondant Trio of Homemade Ice-cream (Vanilla, Choc & Salted Caramel)	45
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