

SMALL PLATES

SOCIAL BHEL (N) (D) (G) Toasted corn, masala puffed rice blended with assorted chutneys.	6
DAHI SEV PURI (D) (G) A crispy puff puri stuffed with spicy potatoes, topped with yoghurt and assorted chutneys.	6
CHANA CHAAT (D) (G) Tangy chickpea, papdi and assorted chutneys.	6
ALOO TIKKI (D) Spicy chana, crispy potato cake with assorted chutneys.	6.5
SAMOSAS CHAAT (D) (G) Masala chana, punjabi samosa with mint, tamarind chutneys and sweet yoghurt.	6.5
VEGETABLE SAMOSA (G) Homemade triangles of light, crisp, filo pastry stuffed with fresh vegetables.	5
HARA BHARA KEBAB A healthy & delicious Indian vegetable snack made with spinach, potatoes and green peas.	6
EXOTIC SALAD Fresh fennel, orange, grapefruit segments with salad leaves.	7
PAV BHAJI (D) (G) Mashed vegetables with hot buttered buns.	7
CHILLI PANEER (D) (G) Diced paneer, spring onion, peppers, chilli garlic sauce.	9
PAN SEARED SCALLOPS (D) (M) Rajma beans, asparagus, cauliflower puree, pickle.	12
GARLIC & CHILLI PRAWNS (G) Tiger prawns, peppers, chilli garlic sauce.	11.5
PRAWN CHETTINAD (M) Tiger prawns, savoy cabbage, chettinad spices.	11.5
GRILLED OCTOPUS (S) Sweet potato, asparagus & salad leaves.	13.5
CHICKEN KEMPU (D) (M) Crispy chicken breast, pickled samphire.	9.5
SPICY CHICKEN LIVER (M) Chicken liver, masala dhokla, mushroom pickle.	9.5
KADAI WINGS (D) (M) Spicy chicken wings tossed with kadai spices.	9.5
MEAT SAMOSA (G) Homemade triangles of crisp, filo pastry stuffed with minced meat.	5.5
KHEEMA PAV (D) (G) Minced lamb, boiled egg, mini buns.	8.5

SOCIAL SHARING

VEG PLATTER (D) (G) (M) Grilled paneer, samosa, broccoli, cauliflower, mushroom.	13.5
MEAT PLATTER (D) (G) Malai chicken tikka, lamb boti kebab, hariyali stone bass, prawn.	18.5

GRILLED KEBABS

GRILLED PANEER (D) Grilled cottage cheese, peppers & onions.	9
TANDOORI GRILLED VEGETABLES (D) (M) Spicy cauliflower, pickling broccoli, cheese mushroom.	9
KALONJI JHINGA (D) Grilled prawns, onion seeds.	15
HARIYALI STONE BASS (D) (M) Kaffir lime leaves and tomato chutney.	12
MALAI CHICKEN TIKKA (D) Cheese, yoghurt and cardamom powder.	9.5
ACHARI CHICKEN CHOPS (D) (M) Pickled chicken chops.	10
TANDOORI POUSSIN (D) (M) Tandoori chicken, chips and dips.	10.5
LAMB CHOPS (D) (G) Hampshire chops marinated with spices and malt vinegar.	12
LAMB BOTI KEBAB (D) (G) Grilled broccoli stem, courgettes.	11

MAIN COURSE

PALAK PANEER (D) Cottage cheese with fresh spinach.	8.5
PANEER BUTTER MASALA (D) Cottage cheese with creamy tomato sauce.	8.5
BHINDI / TOSS OKRA Stir fry okra, onion tomatoes.	8.5
FRESH VEGETABLES Cauliflower, baby potatoes, broccoli.	8
CURRY LEAF POTATOES Baby potatoes, curry leaves, garlic & ginger.	8
CHANA MASALA Spicy chickpea, onion, tomatoes.	8
TADKA DAL Tempered yellow lentil.	8
HOUSE BLACK DAL (D) Slow cooked black lentils with butter and cream.	8.5
PAN SEARED SEA BASS (D) Fresh sea bass with pepper sauce.	13
KADAI PRAWNS Tiger prawns tossed with kadai spices and vegetables.	14.5
BUTTER CHICKEN (D) Chicken breast with rich creamy tomato sauce, baby gem.	11
CHICKEN TIKKA MASALA (D) Boneless chicken thigh, fenugreek flavoured tomato sauce.	10.5
SOCIAL CHICKEN CURRY Home style chicken curry.	10.5
SAAG CHICKEN (D) Chicken thigh, fresh spinach puree, fenugreek leaves.	10.5
KHEEMA RAJPUTHANI Minced lamb cooked with onion tomatoes and green peas.	10.5
LAAL MAAS Fiery rajasthani lamb curry.	12
NIHARI (D) Slow cooked Lamb shank	14

BREAD RICE AND BIRYANI

ROTI (G)	2.5
PLAIN NAAN (G)	3
BUTTER NAAN (D) (G)	3
GARLIC NAAN (D) (G)	3.5
CHEESE KULCHA (D) (G)	4.5
KHEEMA NAAN (D) (G)	4.5
PESHWARI NAAN (D) (G)	4
PLAIN BASMATI RICE	3.5
PULAO RICE	4
MUSHROOM RICE	4.5
VEG BIRYANI (D) (G)	10
CHICKEN BIRYANI (D) (G)	11
LAMB BIRYANI (D) (G)	12

ACCOMPANIMENTS

GREEN SALAD	3.5
ONION SALAD	3
POPPADUM BASKET	4
RAITA (D)	3.5
PLAIN YOGHURT (D)	2.5

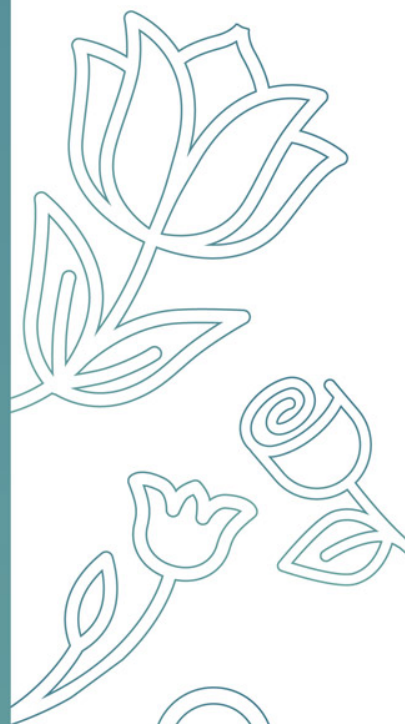
Please make your server aware of any allergens.

(G) Gluten, (D) Dairy, (N) Nuts, (E) Egg,

(M) Mustard (S) Shellfish-Molluscs

A 12.5% discretionary service charge is added to all bills.

This goes directly to the team.



WHITE WINES

	175ml	250ml	Bottle
ALTERNATURE CHARDONNAY (FRANCE) Pale yellow lemon. Intense nose of tropical fruits and white flowers. (Vegan)	5.75	7.75	23
GABBIANO PINOT GRIGIO (ITALY) Aromas of soft, ripe fruits, hints of hazelnuts and fresh lemons make this a truly distinctive Pinot Grigio.	6	8.25	24.5
FAIRWAY CHENIN BLANC (SOUTH AFRICA) Vivacious wine with complexity of citrus fruit and hints of lime.	5.5	7.5	22
RONGOPAI SAUVIGNON BLANC (NEW ZEALAND) Fruit driven with refreshing apple and melon notes with pleasantly long spicy finish.	7.5	9.5	28.5
LANGLOIS CHATEAU POUILLY FUMÉ (FRANCE) Fresh and intense nose, citrus, fruits, almond taste with mineral hint.			39.5
LAROCHE CHABLIS (FRANCE) Brilliant yellow colour. Refreshing smooth and harmonious with notes of apple and pear.			44.5

ROSE WINES

	175ml	250ml	Bottle
DOMAINE LE PIVE GRIS ROSE (FRANCE) A pale Rosé wine with an expressive nose which displays notes of summer fruits- strawberry, blackcurrant and raspberry. (Organic)	6.5	8.5	25

RED WINES

	175ml	250ml	Bottle
ALTERNATURE CABERNET SAUVIGNON (FRANCE) The palate is well structured with well-integrated tannins that give a long finish. (Vegan)	5.75	7.75	23
LA JOYA GRAN MERLOT RESERVA (CHILE) This medium-bodied merlot has flavours and aromas of cherry, raspberry and strawberry with hints of vanilla and clove. (Vegan)	6.25	8.25	24.5
TRIBU MALBEC (ARGENTINA) Vibrant violet in colour with red berries and herbs on the nose.	7.25	9.25	27
SOLAR VIEJO RIOJA CRIANZA (SPAIN) Relatively full on the nose with opening aromas of vanilla and cinnamon. On the palate, the entry is smooth, with well integrated tannins.	7.5	9.5	28
RONGOPAI PINOT NOIR (NEW ZEALAND) Aromas of strawberry, layered with cedar, spice and darker savoury notes comprise the bouquet.			34.5
CHÂTEAUNEUF DU PAPE RESERVE PAPALE (FRANCE) Rustic Châteauneuf-du-Pape; spiced black fruit aromas and a velvety, warm palate. (Vegan)			46.5

SPARKLING WINES AND CHAMPAGNES

	20cl	75cl
CHIO PROSECCO (ITALY) Fresh fruity aromas, citrus and green fruit on the palate. Pleasant finish. (Vegan)	8.5	29.5
CHIO ROSE SPUMANTE (ITALY) Delicate pink, fine perlage, fresh fruity floral, creamy and persistent. (Vegan)	9.5	32.5
MOËT & CHANDON BRUT IMPÉRIAL CHAMPAGNE (FRANCE) Crisp green apple and lemon give way to white blossoms. Toasted cashew and brioche aromas add a vanilla-rich elegance. (Vegan)		64
MOËT & CHANDON BRUT ROSÉ IMPÉRIAL CHAMPAGNE (FRANCE) A lively bouquet of wild strawberry, raspberry and cherry reveals rose and a slight hint of pepper. (Vegan)		75

SIGNATURE COCKTAILS

ESPRESSO MARTINI Vanilla vodka, fresh brew coffee, walnut & chocolate sauce.	8.5
PORNSTAR MARTINI Vanilla vodka, passoa, passion fruit puree, shot of prosecco.	8.5
SOCIAL COLADA House special twist of classic pina colada with black forest flavour.	8.5
NUTTY OLD FASHIONED A classic old fashion with a twist of hazelnut.	8.5
ROYAL PEACH MOJITO Bacardi carta blanca, archers, lemon, mint & prosecco.	9.5
SUMMER IN PARIS Vodka, elderflower cordial, passoa, st.germain, fresh cucumber, raspberry, lemonade.	8.5
BANTA BOTTLE MARGARITA Tequila, crème de fraise, malibu, strawberry puree.	8.5
TIKKI TIKKI Kraken spiced rum, malibu, archers, mango juice lime juice.	9
SOCIAL SPRITZER Gin, orange slice, cucumber, fresh pomegranate, raspberry, white wine, lemonade.	9.5
WHISKEY SOUR Bourbon whiskey, egg white, lime juice, sugar syrup.	8.5
PEAR ELDERFLOWER COLLIN Gin, st.germain, pear liqueur, lemonade.	8.5
LYCHEE ROSE MARTINI Vodka, lychee liquor, rose syrup.	8.5
BRAMBLE Gin, lime juice, crème de mûre.	8.5

SOCIAL GIN & TONIC

ALL SERVED IN 50ML MEASURES WITH TONIC AND HERBS	
SIP SMITH Lime, lemon, fresh mint, dry orange, tonic.	11
HENDRICKS Cucumber, lime, lemon, cardamom, bay leaf, tonic.	11
OPIHR ORIENTAL SPICED Dry rose petals, juniper berries, tonic.	11

MOCKTAIL & SMOOTHIES

PASSION STORM Passion fruit, papaya, pineapple, peach, guava & aloe Vera w/ apple & pear juice.	6
RASPBERRY BOOSTER Raspberry, blueberry, apple & mango w/ apple & pear juice.	6
GREEN REVIVER Curly kale, lemon grass, banana and mango w/ apple & pear juice.	6
ELDERFLOWER RASPBERRY COOLER Elderflower cordial, fresh cucumber, raspberry, lime juice & lemonade.	7
SEEDLIP SPICE Fresh lime & lemon, mint, cinnamon stick, bay leaf, tonic.	7
TROPICAL FRUIT PUNCH Apple, mango & guava juice with coconut puree.	7

LASSI

SWEET LASSI	4	
MANGO LASSI	4	
PINEAPPLE & COCONUT LASSI	4	
VODKA	25ml	50ml
ABSOLUT	3.5	6.5
CIROC ORIGINAL	4.5	8
CIROC RED BERRY	4.5	8
CIROC PINEAPPLE	4.5	8
CIROC FRENCH VANILLA	4.5	8

RUM

BACARDI CARTA BLANCA	25ml	50ml
MALIBU	3.5	6.5
CAPTAIN MORGAN	3.5	6.5
KRAKEN SPICED RUM	4	7
RON ZACAPA	7.5	14

GIN

BOMBAY SAPPHIRE	25ml	50ml
SIP SMITH	4.5	8
OPIHR ORIENTAL SPICED	5	9
TANQUERAY RANGPUR	5	9
HENDRICK'S	5.5	10
MONKEY 47	5.5	10
	6	11

WHISKY

GLENMORANGIE 10 YR	25ml	50ml
OBAN 14 YR	5	9
DALWHINNIE 15YR	6.5	12
TALISKER 10YR	6	11
LAGAVULIN 16 YR	5.5	9
MACALLAN FINE OAK 10 YR	6.5	12
AMRUT	5.5	9
HIBIKI 12 YR	6.5	12
J.W. BLUE LABEL	8	15
J.W. BLACK LABEL	12	20
JAMESON	4.5	8
WOODFORD RESERVE	4	7
JACK DANIEL'S	5	9
JIM BEAM	4	7
	4	7

BRANDY

HENNESSY VS	25ml	50ml
HENNESSY XO	4	7
	9.5	17

TEQUILA

JOSE CUERVO SILVER	25ml	50ml
PATRON XO CAFE	4	6
	6	10

STRAIGHT SHOTS

DISARONNO	25ml	50ml
ARCHERS	3.5	5
BAILEYS	3.5	5
JÄGERMEISTER	3.5	5
PASSOA	3.5	5
SAMBUCA	3.5	5
COINTREAU	3.5	5
APEROL	3.5	5
KAHLUA	3.5	5

DRAUGHT BEER

COBRA	Half	Pint
MADRI	3.5	5.5
CAMDEN HELLS LAGER	3	5.25
ATLANTIC PALE ALE	3.5	5.5
	3	5.25

BOTTLES

BLUE MOON	4
MORETTI	4
BREWDOG IPA	3.5
REKORDERLIG CIDER MANGO	4.5
REKORDERLIG CIDER STRAWBERRY & LIME	4.5
COBRA ZERO	3.5

SOFT DRINKS

ORANGE JUICE	2.5
PINEAPPLE JUICE	2.5
APPLE JUICE	2.5
COKE	2
DIET COKE	2
LEMONADE	2
INDIAN TONIC	2
SLIMLINE TONIC	2
ELDERFLOWER TONIC	2
SODA	1.5
GINGER ALE	2
RED BULL	3.5
STILL WATER	3.5
SPARKLING WATER	3.5

