

SOCIALITE

RESTAURANT & BAR

THE LANES BRIGHTON

Artisan Bread, Tapenade
& Salted Butter 4

Deep Fried Cerignola Olives 6.5
parmesan, oregano, veal

STARTERS

Classic French Onion Soup 7.5
*caramelised onions, thyme, sherry vinegar
port, croute, gruyere cheese*

Horseradish Beef Carpaccio 12
mustard, tarragon, rocket, roast grapes

Burrata (V) 9.5
*roasted butternut puree, wild rocket
pinenut & sage oil*

The Socialite Prawn Cocktail 10.5
*king prawns, iceberg lettuce, house mary
rose sauce, panko crumb, lemon & served
with a virgin 'Bloody Mary'*

Change to a 'Bloody Mary' 5

Pink Shrimp Tempura 9.5
sriracha mayonnaise, coriander, lime

Soft Shell Crab Sliders 14.5
*spiced tempura fried soft shell crab
celeriac & wasabi remoulade, brioche bun*

Balsamic Roasted Beets (V, VG) 7.95
*balsamic roasted baby and seasonal beets
swiss chard leaves, roasted macadamias
aged balsamic, olive oil & smoked sea salt*

SOCIALITE RAW BAR

Stone Bass Crudo 12
lemon mayo, seaweed crackers

Scallop Ceviche 14
pickled red onion, raspberry, salted popcorn

Salmon Caramel 9.95
green mango, lime, crispy shallots

STEAKS

SUSSEX GRASSFED RED BREED BEEF
*It is said that the Sussex is descended from the horned "red cows"
once found throughout much of Southern England, inhabiting
the dense forests of the weald land of Sussex and Kent.*
**All our beef is locally sourced & aged
for a minimum of 30 days.**

Sirloin
300g
28

Fillet
200g
32

Ribeye
300g
33

ON THE TOP

Pepper Crust 3
Fried Duck Egg 3
Shaved Black Truffle 12

SAUCES

Spicy Social 3
Bearnaise 3
Meatpacker 3
Pepper 3
Sauce Selection 10

SOCIALITE BUTCHER'S CHOICE

400g Veal Chop 38 | 500g Côte de Beuf 48 | 1kg Tomahawk 90

MAINS

Veal Holstein 34
*crumbed veal escalope, fried hens egg,
capers, anchovies, red wine sauce*

Braised Shortrib 28.5
*8 hour slow cooked aged beef shortrib
celeriac puree, crispy shallots*

Duck Confit 22.5
*slow cooked duck leg, spiced red
cabbage, port sauce*

The Socialite Hamburger 17.5
*our signature burger with
Westcombe cheddar, caramelised onion,
brioche bun, house sauce & fries*

ADD
Short Rib Topping & Crispy Shallots 10.5

Lobster Linguini 35
roasted tomato fondue, basil & pecorino

Pan Fried Salmon 18.5
buttered sea asparagus, hollandaise sauce

Chicken Paillard 17.5
marinated with rosemary, lemon & tomato

Roast Cauliflower (V) 14.95
shallot & sage butter tarte tatin

SIDES

Parmesan Truffle Chips 6

Fries 4

Creamy Mash 3.95

Macaroni Cheese 6.5

Green Beans & Shallots 4.5

Baby Blue Gem Salad
Crispy Bacon 5.5

SWEET & SAVOURY TREATS

Cherry Bakewell, Clotted Cream 8.25

Caramelised Banana Eton Mess 7

Hot Chocolate Fondant 8.95
milk ice cream

Cinnamon Doughnuts 7.95
chocolate sauce

Apple Candy Floss 6.95

Affogato 8.95
*vanilla ice cream, espresso, café liqueur
walnut shortbread*

Best of British Cheese Selection 11
oat cakes, honey & chutney

[Head Chef Alex Puddifoot]