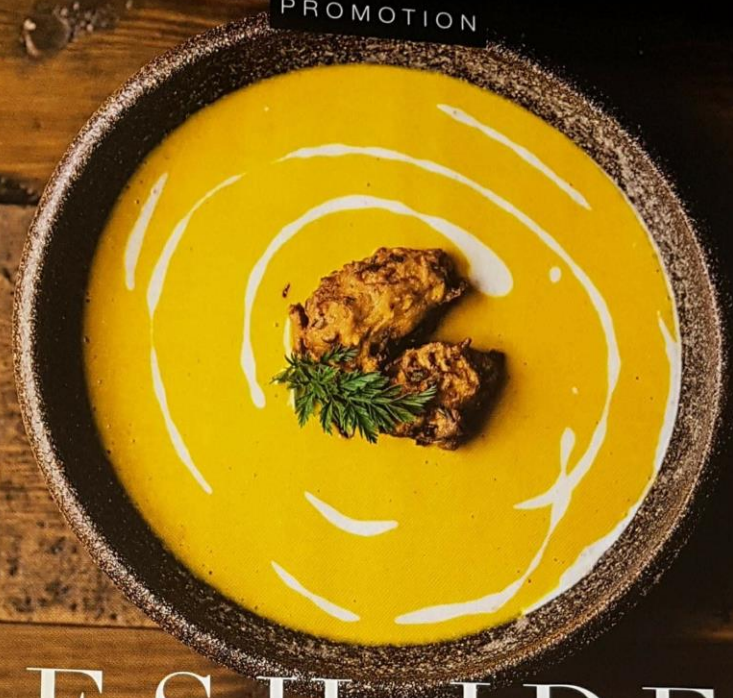


OR
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plates

PROMOTION



FRESH IDEAS

We've all been to those restaurants where we love absolutely everything on the menu and find it impossible to choose – so welcome to Socius, where you can indeed have it all

WHETHER you fancy one dish, a few dishes or dishes to share between the table, you can have exactly that. That's the fresh idea behind the British take on tapas at new restaurant Socius in Burnham Market. Just open, the feel is good food made with amazing produce, served in a relaxed atmosphere where the diner is in control.

Everything is served tapas style, so you can try as much of the menu as you like – the emphasis is small plates, big flavour.

It's the idea of Dan Lawrence and Natalie Stuhler, the couple well known for their high end busy outside catering business Socius Dining.

"We went to clients' homes where Dan would cook in front of guests whilst guests interact with him. It was such a lovely atmosphere and we're keen to replicate that in the restaurant with our open kitchen. You can see exactly what's going on," says Natalie.

"We love eating out but where there's high quality food the atmosphere can sometimes be uncomfortable, where you hardly dare speak or laugh. That's not what we're about – we are offering amazing quality food and service with a relaxed feel," says Natalie.

The emphasis is on locally sourced produce, with dishes changing to reflect the seasons.



"We ask our suppliers what their best produce is at the time, whether that's meat, fish or vegetables, and we work our menu around the best ingredients on offer," said Dan, whose current favourite small plate is the gently braised ox cheek with tarragon and several varieties of onion.

"Being a small, self-funded, independent business, we are keen to support other local businesses like ourselves. We've been meeting as many local suppliers as possible, from farmers to growers, brewers to distilleries to ensure that every plate of food or glass of drink showcases the best of Norfolk produce," says Natalie.

The couple has also joined Norfolk-based charity Nelsons Journey to raise money and awareness for the charity, with plans to run special events and raise money in the restaurant.

Children – and dogs – have their own menus, or youngsters can pick from the main menu: "Families and dogs are what north Norfolk is all about," says Natalie, adding that weekends have a great brunch menu too and Sunday lunch is a very sociable, family friendly affair.

Guests wanting to just pop in for a coffee and cake are more than welcome too – with Grey Seal coffee on offer which is hand-roasted a few miles away in Wells-next-the-sea.



Natalie Stuhler and Dan Lawrence

Socius, 11 Foundry Place, Burnham Market | **Open Wednesday to Sunday from Sunday, February 25**

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Mark Bullimore Photography

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