

M E N U

COCKTAILS

Aperol Spritz 7.5
Copper House. Pear & Elderflower Fizz 8
Black Shuck. Strawberry & Rhubarb Fizz 8
Sloe St Giles 8
Wild Mule 8

DRINKING SNACKS

Sticky king prawns. chilli. herbs 4.5
Socius focaccia. olive butter (v) 3
Crispy pickled mushrooms. spicy aioli (v) 3.5

PLATES

DAN & NATALIE HAVE DESIGNED THE MENU IN THE FORM OF SNACKS AND PLATES. TO SHOWCASE A MODERN BRITISH VERSION OF TAPAS.

HAVE AS LITTLE OR AS MUCH AS YOU WANT. SHARING DISHES ALONG THE WAY OR KEEPING THEM ALL TO YOURSELF!

WE RECOMMEND ORDERING 3-4 SAVOURY PLATES PER PERSON.

OUR CHEFS HAVE DESIGNED THE MENU USING THE BEST OF LOCAL PRODUCE WITH DISHES CHANGING TO REFLECT THE SEASONS.

Chicken liver parfait. red onion marmalade. crisp bread 8.5
Cromer crab. thermidor. tomato salsa. toasted focaccia 8.5
Pork cheek. carrot puree. crispy sage 8.5
Socius cured salmon. beetroot. horseradish 8.5
Red mullet. tomatoes. chilli. basil. olives 10.5
Asparagus. Norfolk quail egg. hollandaise (v) 7.5
Charred hispi cabbage. romesco. hazlenuts (v) 7
Burrata. heritage tomatoes. wild garlic pesto (v) 8.5

Roasted flat iron steak. bernaïse. pickled red onions 19.5
Hake. parsley sauce. shrimps 14.5
Roasted carrots. beetroot. goats cheese. wild garlic pesto (v) 10.5
Socius house rubbed chips. garlic aioli (v) 4.5

SWEETS

Socius chocolate bar. almond fudge. dulce de leche. toasted marshmallow 7.5
Honeycomb parfait. caramelised banana. peanut butter. white chocolate 7.5
Lemon curd. meringue. strawberries. elderflower. mint 7.5

SAVOURY

ALL SERVED WITH
SOCIUS CRACKERS. FRUIT.
CHUTNEY. CELERY & NUTS

Mrs Temple's Binham Blue 5.5
Copys Cloud 5.5
Norfolk Dapple 5.5
Baron Bigod 5.5
A selection of the above four cheeses 9.5