MENU

COCKTAILS	Aperol Spritz 9 Apple Elderflower & Mint Martini 8 Grand Cosmopolitan 9 Copper House. Pear & Elderflower Fizz 8 Bullards Strawberry & Rhubarb Fizz 8 Kir Royale 9 Wild Mule 8
DRINKING SNACKS	Sticky king prawns. chilli. herbs 4.5 Crispy pickled mushrooms. spicy aioli (v) 3.5 Socius focaccia (v) 3
PLATES	Lamb for two. pulled sticky lamb. soft shell tacos. harissa. spring onion cherry
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.	tomato salsa. little gem crema 22 Norfolk quail. charred sweetcorn. herbs 85 Devilled lambs kidneys on toast. pickled reds 7.5 Calves liver. caramelised onions. tarragon 8.5 Tuna tartare. spicy aioli. pickles 10.5 Socius cured salmon. beetroot. horseradish 9.5 Little gem. blue cheese dressing. walnut crumb. pickles (v) 5.5 Burrata. heritage tomatoes. rocket pesto (v) 8.5 Duck for two. roasted duck breast. crispy duck bon bon. Socius hoi sin. cucumber leeks. nam jim. steamed pancakes 28.5 Roasted flat iron steak. bernaise. crispy onions 19.5 Hake. coconut milk. Asian spices. fennel 14.5 John Dory. pea puree. asparagus 19.5
SWEETS SAVOURY ALL SERVED WITH SOCIUS CRACKERS. FRUIT. CHUTNEY. CELERY & NUTS	 Norfolk asparagus. beetroot. goats cheese. hazlenuts. herbs (v) 10.5 Socius house rubbed chips (v) 4.5 Passion fruit curd. raspberries. passion fruit ripple. sable. Italian meringue 7.5 Chocolate mille fuille. peanut butter. salted caramel. cinnamon 7.5 White choco.ate cheesecake. caramelised white chocolate. boozy cherries 7.5 Tonka bean panna cotta. strawberries. elderflower. mint 7.5 Espresso martini 8.5 Mrs Temple's Binham Blue 5.5 Lincolnshire Poacher 5.5 Baron Bigod 5.5 A selection of the above three cheeses 9.5