

M E N U

COCKTAILS

- Aperol Spritz 9
- Archangel Sloe Lemonade 8
- Copper House, Pear & Elderflower Fizz 8
- St Giles Strawberry & Rhubarb Fizz 8
- Apple, Elderflower & Mint Martini 8
- Wild Mule 8

DRINKING SNACKS

- Socius focaccia (v) 3
- Manchego & basil arancini, garlic aioli, parmesan (v) 4.5
- Sticky king prawns, chilli, herbs 5

PLATES

DAN & NATALIE HAVE DESIGNED THE MENU IN THE FORM OF SNACKS AND PLATES TO SHOWCASE A MODERN, BRITISH VERSION OF TAPAS. OUR DISHES USE THE BEST OF LOCAL PRODUCE AND CHANGE TO REFLECT THE SEASONS.

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.

- Burrata, Norfolk heritage tomatoes, olives, cucumber (v) 7.5
- Crispy pink fir potato, local sweetcorn, parmesan (v) 6.5
- Norfolk beetroot, crispy goats cheese, herbs (v) 7.5
- Artichoke, white onion, caper pickle, parmesan (v) 7
- Roasted sardines, harissa aioli, pickles 6.5
- Cured seabass, beetroot, lime yoghurt, pickled fennel, almonds 9.5
- Grilled hake, harissa spiced butternut, shallots, thyme 10
- Braised beef cheek, parsnips, shallots 9
- Pork belly, caramelised cauliflower, golden raisins, almonds 10.5
- Roasted squash, spiced squash puree, mushrooms, parmesan (v) 9.5
- John dory, carrot puree, tarragon 14
- Flat iron steak, bearnaise sauce 19.5
- Rack of lamb, celeriac puree, salsa verde 16.5
- Socius house rubbed chips (v) 4.5

SWEETS

- Salted caramel éclair, chocolate mousse, salted caramel gelato 7.5
- Oreo & chocolate sundae, Seville orange & ginger sauce, Chantilly cream 7.5
- Socius chocolate bar, stem ginger caramel, marshmallow 7.5
- Mango Alaska, raspberries, passion fruit 7.5
- Espresso martini 8.5
- Affogato 5.5

CHEESE

- Binham Blue 5.5
- Baron Bigod 5.5
- Lincolnshire Poacher 5.5
- A selection of the above three cheeses 9.5