

M E N U

COCKTAILS

Aperol Spritz 9
Plum & Cherry Spritz 9
Archangel Gin Rhubarb & Ginger 9
Copper House Pear & Elderflower Fizz 8
St Giles Strawberry & Rhubarb Fizz 8
Lemon & Rosemary Gin Fizz 9
Wild Mule 9
Limoncello Fizz 9

DRINKING SNACKS

Socius focaccia (v) 3
Crispy pickled mushrooms, spicy aioli (v) 4
Sticky king prawns, chilli glaze 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 PLATES PER PERSON.

IN A BIG GROUP & STUCK FOR CHOICE? TRY OUR CHEFS SELECTION FOR PARTIES OF 6 OR MORE & LET US BRING YOU A SELECTION OF SAVOURY DISHES TO SHARE FOR £30 A HEAD

Burrata, heritage tomatoes, wild garlic (v) 8
Local asparagus, romesco, almonds (v) 8.5
Orzo, king oyster mushrooms, pickles (v) 7.5
Norfolk beetroot, carrot, feta, pomegranate (v) 7.5
Norfolk peer potatoes, leeks, garlic aioli (v) 7
Celeriac, baron bigod, pears, chicory (v) 7
Goats cheese, courgettes, basil (v) 7.5
Crispy artichokes, onion confit, caper pickle, parmesan (v) 7.5
Baked St Marcellin, pears, quince, celery (v) 9
Socius cured salmon, beetroot, horseradish, cucumber 9.5
Herb breaded haddock, Caesar, pickles 9
Hake, courgette, peas, parsley 12.5
Beef carpaccio, dill pickle, crème fraiche, herbs 9.5
Lamb cannon, carrots, feta, herbs 13
Duck breast, wild garlic, king oyster mushrooms 13
Aged beef rump to share, house rubbed chips, local tomato salad 25.5
Socius house rubbed chips (v) 4.5

SWEETS

Socius chocolate bar, salted caramel, salted caramel gelato 7.5
English strawberries, elderflower, mint, lemon curd, meringue 7.5
Passion fruit & mango sundae, whipped cream, almond crumble 7.5
Espresso martini 8.5
Affogato 5.5

CHEESE

Mrs Temples Binham Blue, port marinated figs, fennel seed crackers 6.5