

S O C I U S @ H O M E

Sunday 14th June 2020

Order by Sunday 7th June

SUNDAY MENU

DAN & NATALIE HAVE DESIGNED THE MENU SO THAT YOU CAN ENJOY SOCIUS CLASSICS AT HOME. ALL DISHES WILL COME WITH SIMPLE REHEAT/COOKING INSTRUCTIONS.

Heritage tomatoes, burrata, olives, basil (v) 7

Socius cured salmon, beetroot, horseradish, cucumber 9

Roast beef 12

Roast chicken 11

Roasted butternut squash, herb & nut crumble 10

All served with Yorkshire puddings, rosemary roast potatoes, bashed roots, savoy cabbage, braised red cabbage, cauliflower cheese and proper Sunday gravy

Socius chocolate pot, chocolate ganache, salted caramel, chocolate crumble 6.5

Our dine at home take on our famous chocolate bar!

Sharrington strawberry, Chantilly, lemon, elderflower, mint 6.5

DRINKS

WINE

House Red – Merlot, Temprinillo, Syrah 750ml 14.5

House White – Verdejo 750ml 14.5

Prosecco – “Le Calle” 750ml 15.5

We do have a limited quantity of our full wine list available too so if you have any favourites please ask!

BEER

Ampersand Bidon Session Ale 3.9% 330ml 3

Ampersand On The Wing 4.7% 330ml 3

Adnams Dry Hopped Lager 4.2% 330ml 3

COCKTAILS

Apple, Elderflower & Mint Martini 5.5

Adnams vodka, elderflower, mint, apple juice

01328 738307 | info@sociusnorfolk.co.uk

If you have any dietary requirements or are concerned about food allergies, please ask one of our team for assistance when selecting menu items.