

# S O C I U S @ H O M E

Menu for Sunday 28<sup>th</sup> June

Order by Monday 22<sup>nd</sup> June @ 6pm

## 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.

Burrata, aubergine, olives, basil (v) 8

Chicken liver parfait, golden raisins, crisp breads 7.5

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!*

Sticky toffee pudding, toffee sauce, clotted cream 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*

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