

# M E N U

## COCKTAILS

- Aperol Spritz 9.5
- Wild Cosmo 9.5
- Socius Pear & Elderflower Fizz 9.5
- St Giles Strawberry & Rhubarb Fizz 9.5
- Pineapple & Mint Cooler 9.5
- Limoncello & Rosemary Spritz 9.5

## DRINKING SNACKS

- Socius focaccia (v) 3
- Crispy pickled mushrooms, soy, ginger (v) 4.5
- Sticky king prawns, chilli glaze 5.5
- Crispy chicken, chilli, sesame 5.5

## 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 2-4 PLATES PER PERSON.

- Burrata, heritage tomatoes, basil, olives 8.5
- Norfolk beetroot, goats cheese, hazelnut, parsley (v) 8
- Mrs Temples Binham Blue, poached pears, little gem, walnuts (v) 7.5
- Aubergine, cucumber, yoghurt, chilli (v) 7
- Sweetcorn, herb & parmesan arancini, garlic aioli (v) 7.5
- Socius cured salmon, beetroot, horseradish, dill 9.5
- Tuna tartare, pickled ginger, wontons 12
- Grilled hake, carrot & cashew korma 14
- Aged beef tartare, gherkin, sesame 11
- Sticky lamb belly, roasted squash, spicy pepper 12.
- Aged beef rump, bearnaise, Caesar 20.5
- Socius house rubbed chips (v) 4.5

## SWEETS

- Socius chocolate bar, salted caramel, cremeaux, gelato 8
- Grilled peaches, white chocolate pannacotta, almonds 8
- Mango Alaska, Sharrington raspberries, basil 8
- Espresso martini 9
- Affogato 5.5

## CHEESE

- Mrs Temples Binham Blue, candied walnuts, figs, fennel seed crackers 7