

# M E N U

## COCKTAILS

- Aperol Spritz 9.5
- St. Giles Strawberry & Rhubarb Fizz 9.5
- Socius Pear & Elderflower Fizz 9.5
- Amaretto Sour 9.5
- Limoncello & Rosemary Spritz 9.5
- Negroni 9.5

## DRINKING SNACKS

- Socius focaccia (v) 3
- Parmesan arancini, red pepper & cashew nuts 5
- Sticky king prawns, chilli glaze 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.

- Aubergine, cumin, olive, yoghurt (v) 7.5
- Burrata, heritage tomatoes, chimichurri, olives (v) 8.5
- Courgette, Monterosa tomatoes, goats cheese, parsley (v) 8
- Orzo, mushroom sage, parmesan (v) 8.5
- Watermelon, feta, basil (v) 8
- Binham Blue, pear, celery, walnuts (v) 8
- Socius cured salmon, beetroot, horseradish, dill 9.5
- Tuna tartare, pickled ginger, wontons 12.5
- Smoked haddock, Norfolk Dapple rarebit, broccoli 10.5
- Chicken liver parfait with golden raisins, focaccia toasts 9
- Crispy chicken leg, nduja butter, cauliflower 10.5
- Aged beef rump, heritage tomatoes, chimichurri 22.5
- Socius house rubbed chips (v) 4.5

## CHEF SPECIAL

- Côte de boeuf for two, potato fondant, roasted carrots, béarnaise 50  
(limited availability)

## SWEETS

- Socius chocolate bar, salted caramel, cremeaux, gelato 8
- Roasted pineapple, lime, coconut & basil 8
- Sharlington strawberry, meringue, lemon, sorrel 8
- Espresso martini 9
- Affogato 5.5

## CHEESE

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