

M E N U

COCKTAILS

- Grapefruit, Peach, Rosemary Spritz 9.5
- Hendrick's Cucumber & Elderflower Fizz 10.5
- Cassis Collins 9.5
- Negroni 9.5
- French Martini 9.5

DRINKING SNACKS

- Socius focaccia (v) 3
- Sticky king prawns, chilli glaze 5.5
- Tuna tartare, pickled ginger, wontons 6

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, red pepper, cashew (v) 8
- Norfolk beetroot, goats cheese, spinach, walnuts (v) 8
- Butternut squash, chimichurri, feta, cumin, flatbreads (v) 8
- Celeriac, crispy pickled mushrooms, soy, apple (v) 7.5
- Sambal carrots, dill creme fraiche, cashew (v) 7.5
- Socius cured salmon, beetroot, horseradish, dill 9.5
- Hake, celeriac puree, salsa verde 13.5
- Lamb shoulder, curry sauce, confit onions 14
- Chicken Leg, date, ras el hanout, cauliflower, pomegranate 10.50
- Aged beef rump, mushroom ketchup, roasted mushrooms 22.5
- Socius house rubbed chips (v) 4.5

SWEETS

- Socius chocolate bar, salted caramel, cremeaux, gelato 8
- Norfolk plums, stem ginger cake & vanilla gelato 8
- Cherry bakewell cheesecake, white chocolate, almond 8
- Espresso martini 9
- Affogato 5.5

CHEESE

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