

M E N U

COCKTAILS

- Apple & Elderflower Fizz 9.5
- White Negroni 9.5
- Rhubarb & Strawberry Fizz 9.5
- Strawberry Gin Ricky 9.5
- Grapefruit Gin, Lime, Marmalade, Peach 10.5

DRINKING SNACKS

- Socius focaccia (v) 3
- Sticky king prawns, chilli glaze 5.5
- Aged beef tartare, gherkin, sesame 5.5
- Pork croquettes, hoi sin 4.5

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, Jerusalem artichoke, sage, hazelnuts (v) 8
- Celeriac, goats cheese, date, grapes (v) 8
- Mrs Temple's Binham Blue, chicory, pear, walnut (v) 8
- Roasted cauliflower, honey, sesame, cashews (v) 8.5
- Norfolk beetroot, yoghurt, pomegranate, cucumber (v) 7.5
- Socius cured salmon, beetroot, horseradish, dill 9.5
- Tuna tartare, pickled ginger, wontons 11
- Duck leg, hoi sin, caramelised cauliflower 12
- Aged beef rump, Jerusalem artichoke, chimichurri 22.5
- Roasted chicken to share, chicken croquettes, cranberry, celeriac, sage 27
- Socius chips, thyme and rosemary salt (v) 4.5

SWEETS

- Socius chocolate bar, salted caramel, cremeaux, gelato 8
- Buttermilk panacotta, cherry, pear, almond 8
- Caramel roasted pineapple, coconut, passion fruit, basil 8
- Espresso Martini 9 / White Russian 9
- Affogato 5.5
- Add Pedro Ximenez +4 / Amaretto +3.5*

CHEESE

- Mrs Temples Binham Blue, malt loaf, malt butter, port marinated figs 7
- Baron bigod, celery, grapes, dates 7