

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
Crispy pickled mushrooms, garlic aioli 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, orzo, olives, parsley (v) 9
Butternut squash, goats cheese, sage, pine nuts (v) 8
Baron bigod, celeriac, grape, celery, chicory (v) 8
Roast cauliflower, ras el hanout, tahini, pomegranate (v) 8.5
Crispy potato, sour cream, chive (v) 7
Socius cured salmon, beetroot, horseradish, dill (limited availability) 9.5
Hake arancini, salt and vinegar mayo 8.5
Crispy chicken leg, nduja, celeriac 11
Roast duck breast, spiced onion, mushrooms, artichoke 17.5
Aged beef rump, carrot puree, chimichurri 22.5
Socius chips, thyme and rosemary salt (v) 4.5

SWEETS

Socius chocolate bar, salted caramel, cremeaux, gelato 8
Set cream, brown sugar, pear, almond 8
Coffee `vcaramel sundae, milk choc, pecans 8
Espresso Martini 9 / White Russian 9
Affogato 5.5
Add Pedro Ximenez + 4 / Amaretto + 3.5

CHEESE

Mrs Temples Binham Blue, candied walnuts, figs, crackers 7