

S O C I U S @ H O M E

Menu for Saturday 21st November

Order by Wednesday 18th
November @ 12pm

MENU

DAN & NATALIE HAVE DESIGNED THE MENU SO THAT YOU CAN ENJOY SOCIUS CLASSICS AT HOME. ALL DISHES WILL COME WITH SIMPLE REHEAT/COOKING INSTRUCTIONS.

WE RECOMMEND ORDERING 2-3 PLATES PER PERSON.

MINIMUM ORDER OF £25.00

Socius focaccia, whipped butter (v) 3

Crispy pickled mushrooms, soy, aioli 5

Goats cheese, Norfolk beetroot, carrots, cashew nuts (v) 8

Roasted cauliflower, ras el hanout, tahini, date (v) 7

Celeriac, Mrs Temples binham blue, sage, pine nuts (v) 7

Socius cured salmon, beetroot, horseradish, cucumber 9

Lamb belly, garlic butter mash, salsa verde 13

Roasted duck breast, soy, shitake mushroom, carrots 17

Socius thyme & rosemary rubbed chips, salt & vinegar aioli (v) 4

Socius chocolate cup, chocolate ganache, salted caramel, chocolate crumble 6.5

Our dine at home take on our famous chocolate bar!

Sticky toffee pudding, toffee sauce, walnut cream 6.5

DRINKS

ROMANTIC EVENING PLANNED?

Why not add a gorgeous hand tied bouquet from the amazing Constance Rose to your order for £35.00 and make the evening a special one?



WINE

House Red – Merlot, Temprinillo, Syrah 750ml 14.5

House White – Verdejo 750ml 14.5

Prosecco – “Le Calle” 750ml 15.5

We do have a limited quantity of our full wine list available too so if you have any favourites please ask!

BEER

Duration Turtles All The Way Down 5.5% 440ml 5

Ampersand Bidon Session Ale 3.9% 440ml 3

Ampersand On The Wing 4.7% 440ml 3

Adnams Dry Hopped Lager 4.2% 330ml 3

COCKTAIL

Apple, Elderflower & Mint Martini 5.5

Adnams vodka, elderflower, mint, apple juice

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If you have any dietary requirements or are concerned about food allergies, please ask one of our team for assistance when selecting menu items.