

S O C I U S @ H O M E

Menu for Saturday 28th November

Order by Wednesday 25th
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
Burrata, roasted squash, sage, hazelnuts (v) 8
Cauliflower korma, bhaji, coconut, golden raisins (v) 10
Mrs Temples binham blue, pears, little gem, walnuts (v) 7
Socius cured salmon, beetroot, horseradish, cucumber 9
Roasted duck leg, five spice, hoi sin 12
Pork belly, cured sausage, bourguignon, buttered mash 15
Socius thyme & rosemary rubbed chips, salt & vinegar aioli (v) 4
Chocolate mousse, tiramisu, Amareno cherries, almonds 6.5
Sticky toffee pudding, toffee sauce, chantilly cream 6.5

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 4
Ampersand On The Wing 4.7% 440ml 4
Adnams Dry Hopped Lager 4.2% 330ml 3

COCKTAIL

- Apple, Elderflower & Mint Martini 5.5
Adnams vodka, elderflower, mint, apple juice

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?



01328 738307 | info@sociusnorfolk.co.uk

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