

S O C I U S @ H O M E

Menu for Sunday 22nd November

Order by Wednesday 18th
November @ 12pm

SUNDAY 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.

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

Socius cured salmon, beetroot, horseradish, cucumber 9

Roast beef 13.5

Roast chicken 11.5

Roasted celeriac, herb & nut crumble (v) 10

All served with Yorkshire puddings, rosemary roast potatoes, bashed roots, savoy cabbage, braised red cabbage, cauliflower cheese and proper Sunday gravy

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 LUNCH PLANNED?

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

COCKTAILS

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.