

S O C I U S @ H O M E

Menu for Sunday 29th November

Order by Wednesday 25th
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.

Mrs Temples binham blue, pears, little gem, walnuts (v) 7

Socius cured salmon, beetroot, horseradish, cucumber 9

Roast beef 13.5

Roast chicken 11.5

Roasted butternut squash, 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

Chocolate mousse, tiramisu, Amareno cherries, almonds 6.5

Sticky toffee pudding, toffee sauce, chantilly 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.