

M E N U

COCKTAILS

Elderflower Cosmo 10
Negroni 11.5
Limoncello Spritz 10
Raspberry & Ginger Mule 10
Pineapple & Cherry Cooler 10.5

DRINKING SNACKS

Socius focaccia (v) 3
Sticky king prawns, chilli glaze 5.5
Parma ham, mushroom croquette 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

Burrata, Romesco, olives, basil (v) 8
BBQ beetroot, yoghurt, horseradish, cucumber, dill (v) 7.5
Little gem, Mrs Temples Binham Blue, grapes, celery, walnuts (v) 8
Roasted carrots, ras el hanout, goats cheese, hazelnuts (v) 8
Norfolk peer potatoes, charred asparagus salsa, sour cream (v) 8
Socius cured salmon, beetroot, horseradish, dill 9.5
Tuna tartare, chilli, ginger, wontons 12
Hake, Café de Paris Hollandaise 14
Chicken liver parfait, date, port, focaccia toast 9
Pulled lamb belly, potato, crispy onions 14
Aged beef rump, caramelised onion, socius sauce 25
Socius chips, thyme and rosemary salt (v) 4.5

SWEETS

Passionfruit set cream, basil, strawberry, caramelised pastry 8
Socius chocolate bar, salted caramel, cremeaux, gelato 8
Profiteroles, coffee crème patisserie, hazelnut praline 8
Espresso Martini 10.5
Affogato 5.5
Add Pedro Ximenez + 4.5 / Amaretto + 4

CHEESE

Mrs Temples Binham Blue, malt loaf, figs, walnuts 7
Montgomerys cheddar, truffle honey 7.5