

M E N U

COCKTAILS

- Basil Smash 10.5
- Summer Aperol Spritz 11 (limited availability)
- Spiced Rum & Pineapple Cooler 11
- Rose Lemonade Mimosa 11
- St Germain Spritz 11
- Negroni 11.5

DRINKING SNACKS

- Socius focaccia (v) 3
- Sticky king prawns, chilli glaze 5.5
- Crispy pickled mushrooms, soy glaze (v) 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 PLATES PER PERSON.

- Burrata, fregola, cucumber, olives, mint (v) 9
- Feta, yoghurt, pickled tomatoes, cucumber, pomegranate (v) 8.5
- Goats cheese, Norfolk beetroot, chimichurri, candied walnut (v) 8.5
- Pecorino sour cream, pumpkin seeds, basil, pine nut (v) 8.5
- Roasted squash, ras el hanout, spiced chickpeas, coconut (v) 8.5
- Socius cured salmon, beetroot, horseradish, dill 9.5
- Tuna tartare, chilli, ginger, wontons 13
- Smoked haddock chowder, cockles, sweetcorn, dill 15
- Chicken liver parfait, apple, port, toasted focaccia 9.5
- Sticky lamb belly, carrot, peas, salsa verde 15.5
- 10oz sirloin of beef, Socius chips, bearnaise 33.5
- Socius house rubbed chips (v) 4.5

SWEETS

- Raspberry mille feuille, mascarpone, vanilla, lemon 8
- Socius chocolate bar, salted caramel, cremeaux 8
- Creme brulee, roasted peach, caramelised yoghurt, almond 8

SWEET DRINKS

- Cherry Bakewell 11.5
- Salted Caramel Chocolate Hazelnut Martini 11.5
- Espresso Martini 11.5

CHEESE

- Mrs Temples Binham Blue, malt loaf, figs, walnuts 7.5
- Baron Bigod, quince jelly, honey, crackers 8