

M E N U

COCKTAILS

- Old Fashioned 11.5
- Gin Snowstorm 11.5
- Negroni 11.5
- Mulled Aperol Spritz 11
- Spiced Apple & Plum Crumble 11.5

DRINKING SNACKS

- Socius focaccia (v) 3
- Sticky king prawns, chilli glaze 5.5
- Crispy pickled mushrooms, soy glaze (v) 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, roasted squash, basil, pumpkin seeds (v) 9
- Roasted parsnip, vadouvan, coconut, coriander (v) 8.5
- Celeriac, Binham blue, date, chives, celery (v) 8.5
- Roasted carrots, creme fraiche, salsa Verde (v) 8.5
- Beetroot, goat's cheese, rocket, walnuts (v) 9
- Socius cured salmon, beetroot, horseradish, dill 9.5
- Tuna carpaccio, pickled ginger aioli, spring onions, wontons 13
- Smoked haddock orzo, parmesan, capers, shallots 12
- Chicken liver parfait, date, port, toasted focaccia 9.5
- Pork belly, nduja, potato, sage, onion jus 16
- Aged beef picanha steak, carrot, chimichurri 28.5
- Socius house rub chips (v) 4.5

SWEETS

- Spiced crème brulee, amerena cherries, vanilla mascarpone 8
- Socius chocolate bar, salted caramel, cremeaux 8
- Dulce de leche, yoghurt, pear, white chocolate 8
- Affogato 5.5
- Add Disaronno 4.5 | Add Pedro Ximenez 5*

SWEET DRINKS

- Cherry Bakewell 10
- Espresso Martini 11.5
- Add hazelnut liqueur 4 | Add chocolate liqueur 4*

CHEESE

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