

# M E N U

## COCKTAILS

Havana Negroni 11.5  
Old Fashioned 12  
Aperol Spritz 11.5  
Midori Sour 11.5  
Pimm's Cup 12

## DRINKING SNACKS

Socius focaccia (v) 4  
Sticky king prawns, chilli glaze 6.5  
Crispy pickled mushrooms, soy glaze (v) 5.5

## 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 hazelnut romesco, jalapeno, cucumber (v) 10  
Goats cheese, beetroot, pumpkin seeds (v) 9.5  
Norfolk asparagus, pea, hollandaise (v) 10  
Heritage tomatoes, almond gazpacho, pomegranate, chilli, watermelon (v) 9  
Roasted celeriac, hazelnut zhong, coriander, mint (v) 8.5  
Socius cured salmon, beetroot, horseradish, dill 10  
Tuna tartare, pickled ginger, spring onions, wontons 14  
Grilled pollock, celeriac velouté, fennel, asparagus 20  
Chicken liver parfait, date, port, toast 10  
Confit duck leg, Asian broth, parsnip 16.5  
Aged beef pichanna steak, mushroom red wine sauce, garlic puree 29.5  
Socius house rubbed chips (v) 5

## SWEETS

Socius chocolate bar, salted caramel, cremeaux 9  
Yoghurt panna cotta, strawberry, elderflower, mint 8.5  
Crème brulee, lime, coconut, raspberries 8.5  
Affogato 5  
*Add Amaretto 3.5 | Add Pedro Ximenez 3.5*

## SWEET DRINKS

Cherry Bakewell 10  
Espresso Martini 11.5  
*Add chocolate liqueur 4*

## CHEESE

Mrs Temples Binham Blue, figs, malt loaf, walnuts 8.5  
Baron Bigod, quince jelly, crackers 8.5  
Selection of both cheeses 10.5