

# M E N U

## COCKTAILS

English Garden 12  
Aperol Spritz 12  
Havana Negroni 12  
Dark and Stormy 12  
Old Fashioned 12

## DRINKING SNACKS

Socius focaccia, house butter (v) 4.5  
Sticky king prawns, chilli glaze 7  
Tuna tartare, pickled ginger, wontons 7.5

## 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, peach, basil, mint, hazelnut (v) 10  
Norfolk peer hassle backs, smoked butter, chive, cheddar (v) 9.5  
Tomato gazpacho, cucumber, chilli, melon (v) 9  
Norfolk beetroot, Binham blue, fennel, walnut (v) 9.5  
Roasted carrots, gochujang, sesame, crème fraiche, zhoug, puffed rice (v) 9.5  
Socius cured salmon, beetroot, horseradish, dill 10  
Smoked mackerel rillettes, khorabi, cucumber pickle 10.5  
Half grilled plaice, oyster aioli, salt n vinegar scraps, cucumber 9/12  
Chicken liver parfait, toast, apple, port 10  
Lamb kofta, yoghurt, flatbread, pickles 14.5  
Aged beef picanha steak, beef tomato, Blue cheese, walnuts 29.5  
Socius house rubbed chips (v) 5

## SWEETS

Socius chocolate bar, salted caramel, cremeaux 9.5  
Passionfruit, meringue, basil, strawberry 9  
Set brown sugar custard, apples, clotted cream, feuillentine 9  
Affogato 5  
*Add Amaretto 3.5 | Add Pedro Ximenez 3.5*

## SWEET DRINKS

Cherry Bakewell 12  
Espresso Martini 12  
*Add chocolate liqueur 4*

## CHEESE

Blue Monday, figs, malt loaf, walnuts 9.5  
Baron Bigod, quince jelly, crackers 9.5  
Selection of both cheeses 12.5