

M E N U

COCKTAILS

Passionfruit & Mandarin Gin Fizz 12
English Garden 12
Aperol Spritz 12
Havana Negroni 12
Sea Breeze 12

DRINKING SNACKS

Socius focaccia, house butter (v) 4.5
Sticky king prawns, chilli glaze 7
Whipped feta, watermelon, sesame (v) 6.5

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, almond, cashew, cucumber, grape, basil (v) 10
Norfolk beetroot, goat's cheese, walnut, frisee, dill (v) 9.5
Roasted carrots, chickpeas, tahini, croutons, green sauce (v) 9.5
Cucumber gazpacho, heritage tomatoes, courgette, olives (v) 9
Roasted squash, golden raisin, Ras el hanout, pomegranate, yoghurt (v) 9.5
Socius cured salmon, beetroot, horseradish, dill 10
Tuna tartare, pickled ginger, spring onion, wontons 15
Grilled hake, potato, sweetcorn, chorizo 20
Chicken liver parfait, toast, apple, port 10
Sticky pork, hispi cabbage, soy, onion, chilli 19
Picanha steak, blue cheese, little gem 29.5
Socius house rubbed chips (v) 5

SWEETS

Socius chocolate bar, salted caramel, cremeaux 9.5
Passionfruit, lime, feuilletine, vanilla gelato 9
Norfolk strawberries, coconut, basil, meringue 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

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