

M E N U

COCKTAILS

- English Garden 12
- Pineapple Rum Cooler 12
- Aperol Spritz 12
- Havana Negroni 12
- Passion and Mandarin Gin Fizz 12

DRINKING SNACKS

- Socius focaccia, house butter (v) 4.5
- Sticky king prawns, chilli glaze 7
- Pork bon bons, honey, soy, lime 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, heritage tomatoes, cucumber, basil (v) 10
- Roasted beets, balsamic, parmesan, walnuts (v) 9.5
- Goat's cheese, carrot, basil, hazelnut (v) 9.5
- Almond gazpacho, celery, grapes, apple, little gem (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, white onion, nduja, salsa verde 19.5
- Chicken liver parfait, toast, apple, port 10
- Pork belly, five spice, butternut squash 19
- Aged sirloin, blue cheese, little gem, house chips 35
- Socius house rubbed chips (v) 5

SWEETS

- Socius chocolate bar, salted caramel, cremeaux 9.5
- Passionfruit, mango, lime, raspberry, coconut gelato 9
- Norfolk strawberries, clotted cream, mint, elderflower, 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