

S O C I U S

COCKTAILS

Dark and Stormy 12
Chambord Bramble 12
Limoncello Spritz 12
Tequilla Passionfruit Spritz 12
Negroni 12

DRINKING SNACKS

Socius focaccia, whipped butter (v) 4.5
Sticky king prawns, chilli glaze 9
Crispy pickled mushrooms, soy glaze (v) 8

PLATES

DAN & NATALIE HAVE DESIGNED THE MENU IN THE FORM OF SNACKS AND PLATES DESIGNED TO SHARE. 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!

Burrata, butternut squash, arancini, sage (v) 11.5
Norfolk beetroot, Binham blue, pear, chicory, walnut (v) 10.5
Mushroom parfait, truffled garlic brioche, pickled mushrooms (v) 10.5
Roasted artichokes, crispy potatoes, onion, chive, parmesan 10.5
Roasted carrots, peanut, gochujang, shallots, coriander (v) 11
Socius cured salmon, beetroot, horseradish, dill 12
Tuna tartare, pickled ginger, wontons 15
Grilled hake, Bombay fishcake, curry beurre blanc, roasted cauliflower 27
Chicken liver parfait, pear, toasted brioche 12
Sticky lamb belly, caramelised artichoke, salsa verde 28
Aged rump picanha steak, mojo picon, Socius steak sauce 35
Socius house rubbed chips (v) 5

SWEETS

Socius chocolate bar, salted caramel, hazelnut, gelato 10.5
Toffee apple choux bun, vanilla, dulce de leche, cinnamon 10.5
Affogato, tiramisu mascarpone, amaretto biscuit 7.5
Add Amaretto 3.5 | Add Pedro Ximenez 3.5

SWEET SPECIAL (limited availability)

Plum bakewell tart, stem ginger, clotted cream 10

SWEET DRINKS

Espresso Martini 12
Cherry Bakewell 12

CHEESE

Baron Bigod, Binham blue, walnuts, quince, crackers 12.5