

S O C I U S

COCKTAILS

Dark 'N' Stormy 12
Passionfruit Rum Cooler 12
Winter Aperol Spritz 12
Chambord Bramble 12
Negroni 12

DRINKING SNACKS

Socius focaccia, whipped butter (v) 4.5
Sticky king prawns, chilli glaze 9
Curried pork bon bons, aubergine, lime 6.5

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, arancini, sage, butternut squash 11.5
Mushroom parfait, artichoke, pickled mushroom, garlic butter brioche(v) 11
Charred hispi cabbage, shallot, black garlic, hazelnut (v) 11
Norfolk keeper potatoes, baron bigod, cranberry, truffle (v) 11
Roasted parsnip, chestnut, cumin, chermoula (v) 11
Socius cured salmon, beetroot, horseradish, dill 12
Tuna tartare, pickled ginger, wontons 15
Grilled cod, Brancaster mussels, leeks, crispy potato 28
Chicken liver parfait, pear, toast 12
Pork belly, Cotswold sausage, pancetta, apple, sage 30
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
Roasted apples, cinnamon shortbread, brandy anglaise, mince pie gelato 10.5
Affogato, tiramisu mascarpone, amaretto biscuit 7.5
Add Amaretto 3.5 | Add Pedro Ximenez 3.5

SWEET SPECIAL (limited availability)

Salted caramel tart, maple glazed pear, gelato 11

SWEET DRINKS

Espresso Martini 12
Cherry Bakewell 12

CHEESE

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