

S O C I U S

COCKTAILS

French Martini 12
Passionfruit Rum Punch 12
Blood Orange Cooler 12
Aperol Spritz 12
Havana Negroni 12

DRINKING SNACKS

Socius focaccia, whipped butter (v) 5.5
Noccarella del belice olives (v) 4.5
Buttermilk chicken, Korean aioli, BBQ glaze, ginger 8.5
Sticky king prawns, chilli glaze 9
Sunday Charcuterie coppa, Arbequina olive oil 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, saag, confit garlic, flatbread (v) 11.5
BBQ onions, blue cheese, chive, walnut (v) 11
Marinated aubergine, muhammara, tahini, pomegranate (v) 11
Coronation celeriac, date, tamarind, kale (v) 11
Cured salmon, beetroot, horseradish, dill 15
Tuna tartare, chilli, soy, sesame 16
Smoked haddock scotch egg, Norfolk crab, beurre Blanc 25
Chicken liver parfait, toast, date, apple, port 12
Lamb belly, carrot, olive, crème fraiche 30
Aged rump picanha steak, salsa verde, bearnaise aioli, Socius steak sauce 35
Socius house rubbed chips (v) 5

SWEETS

Socius chocolate bar, salted caramel, crèmeux, gelato 11
White chocolate, marinated cherry, almond praline, vanilla gelato 10.5
Affogato, tiramisu mascarpone, amaretto biscuit 7.5
Add Amaretto 3.5 | Add Pedro Ximenez 3.5

SWEET SPECIAL

(LIMITED AVAILABILITY)

Pistachio tart, clotted cream, vanilla, raspberries 11

SWEET DRINKS

Espresso Martini 12
Cherry Bakewell 12

CHEESE

Colston Bassett blue, Baron Bigod, walnuts, quince, crackers 14