

# S O C I U S

## COCKTAILS

Blood Orange Cooler 12  
Passionfruit Daquiri 12  
Peach Aperol Paloma 12  
Limoncello Spritz 12  
Negroni 12

## DRINKING SNACKS

Socius focaccia, whipped butter (v) 5.5  
Noccarella del belice olives (v) 4.5  
Sticky king prawns, chilli glaze 9  
Tuna tartare, gochujang, soy, sesame 9  
Binham blue tartlets, celery, beetroot, walnut 6

## 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!

English pecorino, herb arancini, red pepper, tomato, garlic 11.5  
Feta, pistachio, little gem, pomegranate, almond, yoghurt (v) 11  
BBQ king oyster mushroom, charred leek salsa Verde (v) 11  
BBQ courgette, chilli, tomato, cumin, raita (v) 11  
Cured salmon, beetroot, horseradish, dill 15  
Taramasalata, caviar, potato crisps, chives 11  
Grilled cod, Thai green crab bisque, coconut, coriander 31  
Chicken liver parfait, toast, blackberry 12  
Pork belly, glazed pork cheek, pea, spring cabbage, black garlic 32  
Aged rump picanha steak, chimichurri, Socius steak sauce 35.5  
Socius house rubbed chips (v) 5

## SWEETS

Socius chocolate bar, salted caramel, crèmeux, gelato 11  
Sharrington strawberries, Italian meringue, basil, clotted cream 10.5  
Affogato, tiramisu mascarpone, amaretto biscuit 7.5  
*Add Amaretto 3.5 | Add Pedro Ximenez 3.5*

## SWEETS SPECIAL (LIMITED AVAILABILITY)

Brown sugar custard tart, banana, walnut, vanilla 11 (limited availability)

## SWEET DRINKS

Espresso Martini 12  
Cherry Bakewell 12

## CHEESE

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