

S O C I U S

COCKTAILS

Hugo Spritz 12
Peach Aperol Paloma 12
Pink Elderflower Mule 12
Passionfruit Daiquiri 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
Blue cheese tartlets, celeriac, walnuts (v) 6.5
Cod croquettes, Thai yellow curry, tamarind, sesame 7.5

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!

Feta, courgette, pea, pistachio, dill (v) 11.5
Beetroot, Charentais melon, hazelnut, mint (v) 11
BBQ aubergine, goan curry, raita, aubergine bhaji (v) 12
Mushroom arancini, BBQ king oyster, garlic, parmesan 12
Socius cured salmon, beetroot, horseradish, dill 15
Tuna tartare, soy, chilli, pickled ginger, wontons 16
BBQ cod, nduja, beurre blanc, leek, tarragon 30
Chicken liver parfait, toast, date, pear 12
Pork belly, black pudding, grape, celeriac 30
Aged rump picanha steak, herb aioli, Socius steak sauce 35.5
Socius house rubbed chips (v) 5

SWEETS

Socius chocolate bar, salted caramel, crèmeux, gelato 11
Baked custard, bananas, dulce de leche 10.5
Affogato, tiramisu mascarpone, amaretto biscuit 7.5
Add Amaretto 3.5 | Add Pedro Ximenez 3.5

SWEETS SPECIAL

(LIMITED AVAILABILITY)

Treacle tart, pecan, clotted cream, candied peel 11.5 (limited availability)

SWEET DRINKS

Espresso Martini 12
Cherry Bakewell 12

CHEESE

Stichelton Blue, Baron Bigod, walnuts, quince, crackers 14.5