

S O C I U S

COCKTAILS

Autumn Aperol Spritz 12
Chambord Bramble 12
Blood Orange Daiquiri 12
Dark 'N' Stormy 12
Old Fashioned 12

DRINKING SNACKS

Socius focaccia, whipped butter (v) 5.5
Noccarella del belice olives (v) 4.5
Sticky king prawns, chilli glaze 9.5
Whipped cod roe, hash brown, dill, pickles 8.5
Binham Blue tartlets, walnuts, pear, chive (v) 7

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, tomato, basil, rocket (v) 12.5
Norfolk beetroot, goat's cheese, fennel, dill (v) 11.5
Gnocchi, BBQ mushroom, artichoke, parmesan 12.5
BBQ carrots, soy, coconut, coriander (v) 12
Socius cured salmon, beetroot, horseradish, dill 15
Tuna tartare, soy, chilli, pickled ginger, wontons 16
Grilled cod, Brancaster mussels, leek, potato 30
Chicken liver parfait, toast, date, apple 12
Pork belly, black pudding, sage, apple 29
Aged rump picanha steak, bearnaise aioli, Socius steak sauce 35.5
Socius house rubbed chips (v) 5

SWEETS

Socius chocolate bar, salted caramel, crèmeux, gelato 11.5
White chocolate, honey peanut, sour cherries, salted milk gelato 11
Affogato, tiramisu mascarpone, amaretti biscuit 7.5
Add Pedro Ximenez 3.5 | Add Amaretto 3.5 | Add Rebels 0.0% Amaretti 2.5

SWEETS SPECIAL

(LIMITED AVAILABILITY)

Blackberry tart, caramelised cinnamon crunch, mascarpone, lime 11.5

SWEET DRINKS

Espresso Martini 12
Cherry Bakewell 12 (*Make it 0.0% with Rebels Amaretti 7*)

Baron bigod, cashel Blue, walnuts, quince, crackers 14.5

CHEESE