

# S O C I U S

## COCKTAILS

Autumn Aperol Spritz 12  
Chambord Bramble 12  
Blood Orange Margarita 12  
Dark 'N' Stormy 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  
Whipped cod roe, hash brown, dill, pickles 8.5  
Binham Blue tartlets, walnuts, grape, chive (v) 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, celeriac, hazelnut, celery, BBQ honey bread (v) 12  
Norfolk beetroot, goat's cheese, fennel, Blakeney leaf (v) 11.5  
Gnocchi, BBQ mushroom, mushroom parfait, parmesan 12  
BBQ carrots, sesame, coconut, coriander (v) 12  
Socius cured salmon, beetroot, horseradish, dill 15  
Tuna tartare, soy, chilli, pickled ginger, wontons 16  
Grilled cod, nduja arancini, leek, saffron aioli, beurre blanc 29  
Chicken liver parfait, toast, fig, onion 12  
Vension kofta, celeriac, hasselback beetroot, bordelaise 28  
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  
Set white chocolate, peanut, sour cherries, caramelised pastry, gelato 10.5  
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, cinnamon, mascarpone, lime 11.5 (limited availability)

## SWEET DRINKS

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

## CHEESE

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