

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
Whipped cod roe, hash brown, dill, pickles 8.5
Binham Blue tartlets, walnuts, grape, chive 6.5

SET LUNCH MENU

2 COURSES £29.50

3 COURSES £35.00

Cured salmon, salmon mousse, beetroot, horseradish
Wagyu pastrami, gherkin, aioli, parmesan
Binham blue, beetroot, chicory, walnut, celery (v)

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Pork belly, celeriac, potato rosti
Cod prawn fishcake, mussels, leeks beurre blanc
Gnocchi, tomato ragu, BBQ mushroom, parmesan
Add Socius house rubbed chips + 5

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Cashel Blue, crackers, quince, walnuts
Brown sugar custard, mascarpone gelato, cherry, peanut
Tiramisu sundae, gelato, amaretti biscuits

SWEET DRINKS

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