

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 6.5

SET LUNCH MENU

2 COURSES £29.50

3 COURSES £35.00

Whipped cod roe, cured salmon, BBQ focaccia, beetroot, horseradish
Wagyu pastrami, gherkin, aioli, parmesan
Binham blue, chicory, pear, walnut, celery (v)

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Pork belly, celeriac, potato rosti
Cod njuda arancini, beurre blanc, saffron, peas
Roasted squash, curry sauce, chickpea, spinach (v)
Add Socius house rubbed chips + 5

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Baron bigod, crackers, quince, walnuts
Set vanilla custard, sour cherries, Italian meringue
Tiramisu sundae, gelato, amaretti biscuits

SWEET DRINKS

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