

S O C I U S

COCKTAILS

Winter Aperol Spritz 12
French Martini 12
Blood Orange Daiquiri 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 9.5
Pork croquettes, pickled ginger, ponzu 8.5
Blue cheese tartlets, celeriac, walnut, celery (v) 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!

Burrata, olive, artichoke, basil, parmesan 13.5
Goat's cheese, beetroot, walnut, pear, chicory (v) 12
Celeriac, mushroom, arancini, parmesan 13.5
Roasted carrots, gochujang, coconut, coriander (v) 13.5
Socius cured salmon, beetroot, horseradish, dill 15.5
Whipped cods' roe, caviar, potato crisp, dill 12.5
Smoked haddock, curried beurre blanc, peas, pickles 30
Chicken liver parfait, date, blackberry, brioche 12.5
Pork belly, artichoke, spiced apple, sage 30
Aged rump picanha steak, mushroom, thyme, Socius steak sauce 36.5
Socius house rubbed chips (v) 5.5

SWEETS

Socius chocolate bar, salted caramel, crèmeux, gelato 12.5
Almond frangipane, blackberries, white chocolate, stollen gelato 11.5
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)

Brown sugar tart, cinnamon, apple, clotted cream 12

SWEET DRINKS

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

CHEESE

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