

# S O C I U S

## COCKTAILS

Winter Aperol Spritz 12  
Chambord Bramble 12  
Passionfruit Rum Punch 12  
Holiday Kentucky Mule 12  
Havana 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  
Crispy pickled mushrooms, soy glaze, aioli (v) 8.5  
Goat's cheese tartlets, beetroot, walnut, dill (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, saag bhaji, cauliflower, chilli cheese bread 13  
Binham blue, little gem, pears, walnut (v) 12  
Herb gnocchi, squash, sage, parmesan 13  
Roasted carrots, smoked potato, cranberry, salsa verde (v) 12  
Socius cured salmon, beetroot, horseradish, dill 15  
Tuna tartare, ponzu, sesame, chilli, ginger 16  
Grilled cod, caramelised celeriac, warm tartar sauce 30  
Chicken liver parfait, fig, toasted brioche 12  
Pork belly, bacon, spiced apple, sage 30  
Aged rump picanha steak, mushroom puree, Socius steak sauce 36  
Socius house rubbed chips (v) 5

## SWEETS

Socius chocolate bar, salted caramel, crèmeux, gelato 12  
Jamaican ginger cake, stem ginger, apple, vanilla 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)

Mince pie frangipane tart, almond, brandy, stollen gelato 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