

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 8.5
Goat's cheese tartlets, beetroot, walnut, dill (v) 7.5

SET LUNCH MENU

2 COURSES £29.50

3 COURSES £35.00

Maida vale cheese, beetroot, pear, little gem (v)
Salt beef carpaccio, gherkin, parmesan, croutons
Salmon pate, beetroot, cucumber, horseradish

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Herb gnocchi, vegan nduja, tapenade (v)
Cod fishcake, prawn beurre blanc
Braised short ribs croquette, hispi cabbage, smoked potato
Add Socius house rubbed chips + 5

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Cashel blue, crackers, quince, walnuts
Set lemon custard, Italian meringue, raspberry, caramelised pastry
Tiramisu sundae, gelato, amaretti biscuits

SWEET DRINKS

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