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

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*

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)

If you have any dietary requirements or are concerned about food allergies, please ask one of our team for assistance when selecting menu items. Our set menu can't be adapted for all dietary restrictions so please check before ordering.

A discretionary £1 will be added to every bill for our charity of the month. Prices include VAT. A discretionary 12.5% service charge will be added to tables of 6 or more.