

S O C I U S

COCKTAILS

Aperol Spritz 12
Spicy Pickle Margarita 12.5
Passionfruit Daiquiri 12
English Garden 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
Prosciutto, crispy potato, aioli, parmesan 8.5
Blue cheese tartlets, celery, grape, walnut (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, aubergine, basil, olive, parmesan 13
Beetroot, goat's cheese, blackberry, pumpkin seeds(v) 12
Butter roasted swede, spinach, oyster mushroom, hollandaise (v) 13
Braised leeks, cauliflower, baron bigod (v) 12.5
Socius cured salmon, beetroot, cucumber, horseradish 15.5
Grilled cod, Wells cockles, celeriac, black pepper, vadouvan 30
Chicken liver parfait, blackberry, toasted brioche 13
Pork belly, apple, artichoke, sage 30
Aged rump picanha steak, parsnip, horseradish 36.5
Socius house rubbed chips (v) 5.5

SWEETS

Socius chocolate bar, salted caramel, crèmeux, gelato 12.5
Rhubarb, yoghurt, pistachio, white chocolate 12
Affogato, tiramisu mascarpone, amaretti biscuit 7.5
Add Pedro Ximenez 3.5 | Add Amaretto 3.5 | Add Rebels 0.0% Amaretti 2.5

SWEET SPECIALS

(LIMITED AVAILABILITY)

SWEET DRINKS

Lemon tart, Italian meringue, pineapple, passionfruit 12
Espresso Martini 12.5
Chocolate Orange Martini 12.5
Cherry Bakewell 12 (*Make it 0.0% with Rebels Amaretti 7*)

CHEESE

Bargon Bigod, Cashel Blue, walnuts, quince, crackers 14.5