

S O C I U S

COCKTAILS

Aperol Spritz 12
Spicy Passionfruit Margarita 12.5
Blood Orange Daiquiri 12
Hugo Spritz 12
Cherry Bourbon Sour 12.5

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
Welsh rarebit tartlets, celery, grape, pickled walnut 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, cucumber, horseradish 15.5
Cromer crab thermidor, cucumber, fennel 16
Grilled cod, Norfolk cockles, celeriac, apple 30
Stuffed chicken leg, wild garlic, mushroom 13
Pork belly, pear, parsnip, sage 30
Aged rump picanha steak, Diana sauce 36.5
Socius house rubbed chips (v) 5.5

WEEKEND SPECIALS

FOR 2

(LIMITED AVAILABILITY)

Roasted duck breast, crispy duck leg, five spice parmentier potatoes, Vietnamese salad 55

SWEETS

Socius chocolate bar, salted caramel, crèmeux, gelato 12.5
Buttermilk pannacotta, stem ginger, rhubarb, caramelised pastry 12 (limited)
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)

Lemon tart, Italian meringue, pineapple, passionfruit 1

SWEET DRINKS

Espresso Martini 12.5
Lemon Drop Martini 12.5
Cherry Bakewell 12 (*Make it 0.0% with Rebels Amaretti 7*)

CHEESE

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

If you have any dietary requirements or are concerned about food allergies, please ask one of our team for assistance when selecting menu items. Whilst we take every precaution to ensure that guests with food allergies are catered for appropriately, we cannot guarantee that menu items are free of trace amounts of allergens.

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.