## SOCIUS

## COCKTAILS

Aperol Spritz 12 Spicy Pickle Margarita 12.5 Passionfruit Daiquiri 12 Chambord Bramble 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 Jalapeno arancini, cheddar, salsa macha, crema 8.5 Goat's cheese tartlets, beetroot, miso, pumpkin seeds (v) 7.5

SET LUNCH MENU

2 COURSES £29.50 3 COURSES £35.00 Wagyu pastrami, garlic, parmesan Whipped cod's roe, garlic focaccia, cucumber, fennel Beetroot, blue cheese, walnut (v)

Lamb merguez, potato puree, hispi cabbage Halibut fishcake, prawn beurre blanc Roasted carrots, jalapeno croquette, chimichurri *Add Socius house rubbed chips + 5* 

Beenleigh Blue, malt loaf, quince, walnuts Set brown sugar, cream, apple, mascarpone 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. 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.