

# S O C I U S

## COCKTAILS

Aperol Spritz 12  
Passionfruit Margarita 12.5  
Spring Gimlet 12.5  
Pineapple Aperol Daiquiri 12.5  
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  
Tuna tartare, pickled ginger, sesame 10  
Parmesan tartlets, tomato, aged balsamic 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!

Heritage tomato, red pepper, basil, olive, parmesan 12.5  
Courgette, sesame, hummus, ricotta (v) 12  
Norfolk asparagus, devilled egg, brown butter hollandaise (v) 15  
Roasted parsnip, manchego, hazelnut, gremolata (v) 13  
Socius cured salmon, beetroot, horseradish 16  
Coronation Cromer crab thermidor, fennel, shallot 16  
Grilled cod, arancini, saffron, tomato 31  
Chicken liver parfait, date, toasted brioche 13  
Pork belly, pork cheek, black pudding, walnut, pear 30  
Aged rump picanha steak, cheese & onion aioli, Socius steak sauce 36.5  
Socius house rubbed chips (v) 5.5

## SWEETS

Socius chocolate bar, salted caramel, crèmeux, gelato 12.5  
Brown sugar custard, pear, gelato, shortbread 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 SPECIAL (LIMITED AVAILABILITY)

Lemon tart, Italian meringue, cherries, mascarpone 12

## SWEET DRINKS

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

## CHEESE

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