

S O C I U S

COCKTAILS

Aperol Spritz 12
Passionfruit Daiquiri 12.5
Basil Aperol Paloma 12.5
Limoncello Hugo Spritz 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 10.5
Mushroom tartlets, pickled walnut, ricotta (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!

Ajo blanco, melon, smoked almond, grape, mint (v) 12.5
Beetroot, curry spices, coconut, cashew, coriander (v) 12.5
Courgette, ratatouille, basil, ricotta (v) 13
Roasted carrots, miso, chilli, pickle (v) 13
Socius cured salmon, crème fraiche, fennel, gherkin 16.5
Cromer crab, Suffolk tomato, cucumber, Blakeney leaf 16.5
Grilled cod, celeriac, peppercorn, charred onion 32
Chicken liver parfait, golden raisin, toasted brioche 13
Lamb belly, potato rosti, peas, little gem 33
Aged rump picanha steak, mustard, bordelaise 36.5
Socius house rubbed chips (v) 5.5

SWEETS

Socius chocolate bar, salted caramel, crèmeux, gelato 12.5
Buttermilk pannacotta, Sharrington strawberries, Italian meringue 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)

Glazed lemon tart, Norfolk raspberries 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 15