

# S O C I U S

## COCKTAILS

Limoncello Spritz 13  
Blood Orange Cooler 13  
Aperol Margarita 13  
Spiced Passionfruit Rum Punch 13  
Negroni 13

## DRINKING SNACKS

Socius focaccia, whipped butter (v) 5.5  
Noccarella del Belice olives (v) 4.5  
Binham blue tartlet, celery, grape, walnut (v) 7.5  
Tomato, basil arancini, parmesan 8  
Sticky king prawns, chilli glaze 9.5

## 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!

Norfolk beetroot, goat cheese, apple, pumpkin seeds (v) 12.5  
Burrata, courgette, chilli, basil, mint 13.5  
Potato terrine, rarebit, pickled walnut, celery, apple (v) 13  
Sprouting broccoli, miso, hazelnut, brown butter hollandaise (v) 12.5  
Socius cured salmon, beetroot, horseradish, cucumber, dill 16  
Tuna carpaccio, pickled ginger, soy, watermelon 16.5  
Grilled cod, sundried tomato beurre blanc, ratatouille, aioli 30  
Chicken, pork terrine, apricot, pickled onion, toast 13.5  
Pork belly, glazed cheek, bbq apple, fennel 34  
Aged rump picanha steak, chimichurri, Socius steak sauce 38  
Socius house rubbed chips (v) 5.5

## SWEETS

Socius chocolate bar, salted caramel, crèmeux, gelato 13  
Lemon meringue choux bun, rhubarb, ginger, gelato 12.5 (limited availability)  
Brown sugar custard, apple, yoghurt gelato 12.5  
Affogato, tiramisu mascarpone, amaretti biscuit 7.5  
*Add Pedro Ximenez 3.5 | Add Amaretto 3.5 | Add Rebels 0.0% Amaretti 2.5*

## SWEET DRINKS

Espresso Martini 13  
Lemon Drop Martini 13  
Cherry Bakewell 13 (*Make it 0.0% with Rebels Amaretti 7*)

## CHEESE

Cashel Blue, Suffolk Raedwald, walnuts, quince, crackers 15