

# S O C I U S

## COCKTAILS

Hugo Spritz 13  
Pineapple Rum Cooler 13  
Aperol Paloma 13.5  
Passionfruit Cosmopolitan 13.5  
Negroni 13.5

## DRINKING SNACKS

Socius focaccia, whipped butter (v) 5.5  
Noccarella del Belice olives (v) 4.5  
Binham blue tartlet, red onion, walnut (v) 7.5  
Herb arancini, tomato, gremolata, pecorino 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!

Watermelon, goat's cheese, piquillo pepper, mint (v) 12.5  
Burrata, courgette, chilli, basil, mint (v) 13.5  
Potato terrine, celery, apple, Norfolk Dapple (v) 13  
Norfolk asparagus, crispy egg, brown butter hollandaise (v) 15  
Socius cured salmon, beetroot, horseradish, cucumber, dill 16  
Tuna carpaccio, pickled ginger, soy, watermelon 16.5  
Grilled cod, peppercorn, spring onion, gherkin 30  
Chicken, pork terrine, apricot, pickled onion, vadouvan flatbread 13.5  
BBQ lamb, belly, merguez, kofta, yoghurt, salsa verde 34  
Aged rump picanha steak, celeriac, bordelaise 38  
Socius house rubbed chips (v) 5.5

## SWEETS

Socius chocolate bar, salted caramel, crèmeux, gelato 13.5  
Lemon tart, Italian meringue, rhubarb, gelato 12.5 (limited availability)  
Brown sugar custard choux bun, apple, chantilly, 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 13.5  
Lemon Drop Martini 13.5  
Cherry Bakewell 13 (*Make it 0.0% with Rebels Amaretti 7.5*)

## CHEESE

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