

S O C I U S

COCKTAILS

Hugo Spritz 13
Passionfruit Aperol Daiquiri 13.5
Limoncello Margarita 13
Aperol Sunset 13.5
Negroni 13.5

DRINKING SNACKS

Socius focaccia, whipped butter (v) 5.5
Noccarella del Belice olives (v) 4.5
Welsh rarebit tartlet, beetroot, walnut 8.5
Cromer crab hash brown, bloody Mary, caviar 9.5
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
Norfolk beetroot, yoghurt, fennel, blood orange, dill (v) 12.5
Roasted carrots, miso, sesame, coriander (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, curried beurre blanc, green bean, pickle 30
Chicken, pork terrine, tarragon, onion, crackers 13.5
BBQ lamb, belly, merguez, kofta, yoghurt, salsa verde 34
Aged rump picanha steak, leek, cheese, 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)
Norfolk strawberries, yoghurt panna cotta, elderflower, mint 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

Binham Blue, Baron Bigod, walnuts, quince, malt loaf, crackers 15