

# 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

## SET LUNCH MENU

2 COURSES £29.50

3 COURSES £35.00

Wagyu pastrami, onion, aioli, parmesan

Tuna carpaccio, chilli, ginger, lime

Norfolk beetroot, goat's cheese, cucumber, pumpkin seed (v)

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Pulled lamb, salsa verde, hispi cabbage, pomme puree

Cod fishcake, prawn, beurre blanc

Roasted carrot, aubergine, carrot puree, Bombay potato (v)

*Add Socius house rubbed chips + 5*

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Vanilla parfait, Sharrington strawberries, lime, mint

Tiramisu sundae, vanilla gelato, amaretti biscuit

Binham Blue, malt loaf, walnuts, quince

## SWEET DRINKS

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