

S O C I U S

COCKTAILS

Hugo Spritz 13
 Passionfruit Daiquiri 13.5
 Aperol Paloma 13.5
 Pineapple Cooler 13
 Negroni 13.5

DRINKING SNACKS

Socius focaccia, whipped butter (v) 5.5
 Binham blue cheese tartlets, beetroot, walnut, apple (v) 8.5
 Cromer crab, sweetcorn, chilli, bone marrow, tortillas 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!

Socius cured salmon, beetroot, horseradish, cucumber, dill 16
 Tuna tartare, pickled ginger, soy, watermelon 16.5
 Norfolk beetroot, burrata, black pepper, dill (v) 13.5
 Local tomatoes, ricotta, balsamic, capers, olive oil (v) 12
 Chicken liver parfait, apricot, tarragon, brioche 13.5
 Roasted courgette, olive, aubergine, cashew, basil (v) 13
 BBQ mushrooms, tahini, shallot, chilli, parsley (v) 13
 Grilled cod, Norfolk samphire, cockles, cucumber 30
 BBQ pork belly, fennel, apple, mustard 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, Sharrington strawberries, elderflower, mint 12.5 (limited availability)
 Norfolk raspberries, mango, passionfruit, meringue 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, Baron Bigod, walnuts, quince, malt loaf, crackers 15