

S O C I U S

COCKTAILS

Hugo Spritz 13
 Passionfruit Margarita 13.5
 Aperol Sunset 13.5
 Pineapple Rum Cooler 13.5
 Negroni 13.5

DRINKING SNACKS

Socius focaccia, whipped butter (v) 5.5
 Noccarella del Belice olives (v) 4.5
 Blue cheese tartlets, pear, quince, walnut (v) 8.5
 Parmesan arancini, tomato, black pepper, basil 8.5
 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
 Burrata, courgette, olives, pesto, parmesan 13
 Beetroot carpaccio, ricotta, peach, pink peppercorn, pistachio (v) 13
 Chicken liver parfait, blackberry, tarragon, brioche 13.5
 Roasted harissa carrots, Baharat, cashew, shallot(v) 13.5
 BBQ mushrooms, tarragon, sweetcorn, parsley (v) 13.5
 Grilled cod, vadouvan, spinach, coriander 31
 Pork belly, apple, celeriac, mustard 34
 Aged rump picanha steak, bearnaise aioli, socius steak sauce 38
 Socius house rubbed chips (v) 5.5

SWEETS

Socius chocolate bar, salted caramel, crèmeux, gelato 13.5
 Brown sugar custard tart, treacle apple gelato 12.5 (limited availability)
 Cherry meringue, white chocolate, almond, clotted cream 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