

S O C I U S

COCKTAILS

Hugo Spritz 13
 Spiced Passionfruit Rum Punch 13.5
 Aperol Paloma 13.5
 Pineapple Cooler 13.5
 Negroni 13.5

DRINKING SNACKS

Socius focaccia, whipped butter (v) 5.5
 Nocarella del Belice olives (v) 4.5
 Baron Bigod tartlets, cranberry, honey, truffle (v) 8.5
 Herb arancini, tomato ragu, black pepper, parmesan 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, saag aloo, courgette, cashew, mint, coriander (v) 13
 Roasted squash, couscous, ricotta, Blakeney leaf (v) 13
 Chicken liver parfait, plum, tarragon, brioche 13.5
 Roasted mushrooms, artichoke, hollandaise, parsley (v) 13.5
 Potato terrine, leek, cauliflower, smoked apple cheese(v) 13.5
 Grilled cod, Thai crab bisque, cauliflower, fennel 32
 Pork belly, parsnip, mustard, sage 34
 Aged rump picanha steak, garlic 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)
 Mixed berry frangipane, almond, Italian 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