S O C I U S

COCKTAILS

Aperol Spritz 13
Spiced Passionfruit Rum Punch 13.5
Blood Orange Margarita 13.5
Chambord Bramble 13.5
Negroni 13.5

DRINKING SNACKS

Socius focaccia, whipped butter (v) 5.5
Perello olives (v) 5
Blue cheese tartlets, red onion, walnuts, chive 8.5
Sage arancini, butternut squash, parmesan 8.5
Sticky king prawns, chilli glaze 9.5

SET LUNCH MENU

2 COURSES £29.50
3 COURSES £35.00

Duck terrine, plum, brioche
Smoked mackerel pate, beetroot, horseradish
Roasted butternut squash velouté, ricotta, pumpkin seeds (v)

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Pork belly, pomme puree, apple, sage
Cod croquette, tomato ragu, prawn beurre blanc
Roasted celeriac, potato, chive (v)
Add Socius house rubbed chips + 5

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Cashel Blue, malt loaf, walnuts, quince
Choux bun, pear, chantilly, crumble
Tiramisu sundae, vanilla gelato, amaretti biscuit

SWEET DRINKS

Espresso Martini 13.5
Lemon Drop Martini 13.5
Cherry Bakewell 13 *(Make it 0.0% with Rebels Amaretti 7)*

If you have any dietary requirements or are concerned about food allergies, please ask one of our team for assistance when selecting menu items. Whilst we take every precaution to ensure that guests with food allergies are catered for appropriately, we cannot guarantee that menu items are free of trace amounts of allergens.
A discretionary £1 will be added to every bill for our charity of the month. Prices include VAT. A discretionary 12.5% service charge will be added to tables of 6 or more.