

# Socca

## Starters

|   |         |
|---|---------|
| 🌿 <b>Socca</b> Chickpea Flour   Sa Tartinade                      | 8       |
| <b>Lentil Salad</b> Shallot   Apple                               | 12      |
| 🌿 <b>Crispy Squid</b> Lime   Chilli Salt                          | 12      |
| <b>Baked Beetroot</b> Feta   Toasted Pistachio                    | 12      |
| <b>Italian Tomato Salad</b> Labneh                                | 12      |
| <b>Burrata Pugliese</b> Grated Vesuvio Tomato   Basil   Olive Oil | 14      |
| <b>Octopus Carpaccio</b> Chilli Salad                             | 18      |
| <b>Tuna Tartare</b> Cucumber   Stem Ginger                        | 18      |
| 🌿 <b>Green Bean Salad</b> French Mustard Dressing   Fig   Almonds | 18      |
| <b>Mussels</b> Basil Marinière                                    | 19      |
| <b>Tarama Cornish Crab</b>   Cured Egg Yolk                       | 19      |
| 🌿 <b>Baked Atlantic Prawns</b> Olive Oil   Tomato   Harissa       | 20      |
| 🌿 <b>Angus Beef Carpaccio</b> Basil Pesto   Grana Padano          | 21      |
| <b>Dorset Snails</b> New Season Garlic                            | 12   24 |
| <b>Roasted Scallops</b> Crispy Chicken   Burnt Chilli             | 29      |

## Pasta

|  |    |
|--|----|
| <b>Potato Gnocchi</b> Al Pomodoro                        | 18 |
| <b>Paccheri Pasta</b> Ceps Ragout   Hazelnuts   Marjoran | 24 |
| <b>Orecchiette</b> Crab                                  | 29 |

## Mains

|  |    |
|--|----|
| <b>Aubergine Caponata</b> Pine Nuts   Basil                              | 18 |
| 🌿 <b>Salad Niçoise</b> Ortiz Tuna  | 21 |
| <b>Spatchcock Poussin</b> Jerk Spiced Butter                             | 26 |
| 🌿 <b>Grilled Tiger Prawns</b> Citrus Butter                              | 28 |
| 🌿 <b>Provençal Beef Cheek</b> Sand Carrot                                | 28 |
| <b>Sea Bream</b> Sauce Antiboise   | 35 |
| <b>Grilled Veal Chop</b> Lemon   Thyme   Gremolata                       | 38 |
| 🌿 <b>Grilled Lamb Chops</b> Ras El Hanout   Courgettes & Preserved Lemon | 42 |
| <b>Grilled Beef Fillet</b> Roasted Onion   Thyme                         | 55 |
| <b>Grilled Dover Sole</b> Lemon   Caper Butter                           | 62 |

## Sharing

|  |      |
|--|------|
| <b>Roasted Free Range Chicken</b> Chips & Salad (serves 2)                 | 32pp |
| <b>Pastis Flambé Sea Bass</b> Salt Crust   Spinach & Dill Salad (serves 2) | 34pp |
| <b>Grilled Beef T-Bone</b> Chimichurri (serves 2)                          | 62pp |
| 🌿 <b>Slow Cooked Lamb Shoulder</b> Niçoise Sauce (serves 2-4)              | 78   |

🌿 Socca Staples | ♣ Vegetarian

Please notify a member of staff if you have an allergy, or ask for further allergen information.  
A discretionary service charge of 15% will be added to your bill.