

GRAZING MENU



SONA

SEASON *by* SEASON
MORNING *to* MOONLIGHT

SMALL PLATES

SALT & CHILLI SQUID - 13.5
aioli

BFC (BRANDON FRIED CHICKEN) - 15.5
hot honey or beef dripping gravy

PAN FRIED SEABASS FILLET - 16
buttered leeks, lemon, crispy capers

PIGS IN BLANKETS - 15
smoked mash, onion gravy

MAPLE ROASTED SPROUTS - 10
(with or without) bacon

GRILLED SIRLOIN - 19
chimichurri

MANCHEGO - 9.5
quince, crackers

BEETROOT TART TATIN - 12.5
crumbled feta, walnuts

SNACKS

HOMEMADE FOCACCIA - 5.5
whipped butter

HARISSA HUMMUS - 8.5
flatbread

MARINATED OLIVES - 4.5

**PROSCIUTTO WRAPPED
GRILLED ASPARAGUS** - 8

**SMOKED SALMON
PASTRAMI CROSTINI** - 10
cucumber, horseradish

HOUSE FRIES - 5.5
POTATO GRATIN - 8.5
cheese sauce, beef dripping gravy
CAULIFLOWER CHEESE - 7
**BRAISED RED CABBAGE
& CRANBERRY** - 6.5
HOUSE SALAD - 5

DESSERTS

STICKY TOFFEE PUDDING - 8.5
brandy sauce, chantilly

CHOCOLATE MOUSSE - 8.5
raspberry compote, honeycomb

CLEMENTINE POSSET - 8.5
with shortbread

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ALLERGIES & DIETARY REQUIREMENTS

Please speak to your server before ordering

Please be aware that traces of allergens used in the kitchen may be present

A discretionary 12.5% service charge will be added to your bill. all prices include vat