

CAFE BOHEME

LATE NIGHT

Fromages du jour 10

Croque Monsieur/Madame 10/11

Charcuterie selection 9/14

Moules marinière, frites 17/33

Cheeseburger, frites 16

Plant based cheeseburger, sweet potato frites pb 16

DESSERT

Creme brulée 8

Apple tarte tatin pb 8



SCAN TO
VIEW A MENU
WITH CALORIES

**Please let us know if you have any allergies or dietary requirements.
Our dishes are made here and may contain trace ingredients.**

We are a cashless business & only accept credit or debit card.

PB = Plant Based | V = Vegetarian

Please let us know if you are a Soho House member There is a discretionary 13.5% service charge added to your bill.
All above prices are inclusive of VAT.

WINE

PÉTILLANT & CHAMPAGNE

	125 glass	bottle
Charles de Fere, Blanc de Blancs, Brut NV	9	41
Thienot, Brut NV	13	78
Billecart Salmon, Brut NV		95

BLANC

	glass	carafe	bottle
Maison Vincent, Languedoc 22	9	23	30.5
Chardonnay, Les Templiers, Cotes de Thongue 22	9	24	32
Picpoul de Pinet, Baron de Badassiere, Languedoc 22	10	28	40
Viognier 'Iles Blanches', Chartreux, Rhone 22	11	30	44
Muscadet Sevre Maine/Les Vieilles Vignes, Loire 21	11.5	32	46
Sauvignon, Domaine la Ragotiere, Loire 22	12	34	48
Macon Chardonnay, Gueugnon-Remond, Burgundy 21	14	38	56

ROUGE

	glass	carafe	bottle
Maison Vincent, Languedoc 22	9	23	30.5
Merlot, La Prade, Languedoc 22	9	24	32
Chateau Terrefort-Lescalles, Bordeaux 20	10	28	42
Syrah, Corbieres, Via Nostrum, Roussillon 19	11	30	44
Pinot Noir 'Salices', Lurton, Languedoc 21	11.5	33	46
Malbec, Benjamine du Chateau Lamartine, Cahors 20	12.5	35	50
Cotes Du Rhone Villages, Chateau d'Aigueville 20	13.5	38	56

ROSÉ

	glass	carafe	bottle
Maison Vincent, Languedoc 22	9	23	30.5
Lady A, Provence IGT 22	12	34	48

BIÈRE & CIDRE

DRAUGHT

	2/3 pint	pitcher
Sassy Organic Cider 4%	4.75	13.5
Kronenbourg 5.0%	4.75	13.5
Ride, Session IPA 4%	5.25	15

BOTTLED

	330ml
Camden Hells 4.6%	6
Lucky Saint unfiltered lager 0.5%	5
Sassy Cidre Rose 3.0%	5.25