

# CAFE BOHEME

## LATE NIGHT

Fromages du jour 12

Croque Monsieur/Madame 12/13

Charcuterie selection 15

Moules marinière, frites 400g 19/1kg 35

Cheeseburger, frites 17

## DESSERT

Creme brulée 9

Rhubarb tart pb 10

**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.

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# WINE

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## PÉTILLANT & CHAMPAGNE

	125 glass	bottle
Charles de Fere, Blanc de Blancs, Brut NV	10	44
Thienot, Brut NV	14	80
Billecart Salmon, Brut NV		115

## BLANC

	glass	carafe	bottle
Maison Vincent, Languedoc 24	10	28	34
Chardonnay, Les Templiers, Cotes de Thongue 24	11	30	39
Picpoul de Pinet, Domaine Levignac, Languedoc 24	11	30	42
Viognier 'Iles Blanches', Chartreux, Rhone 24	12	34	47
Muscadet 1er Cru Sevre Maine sur Lie, Vieilles Vignes 23	12	34	48
Sauvignon, Domaine la Ragotiere, Loire 23	12	35	49
Macon Chardonnay, Gueugnon-Remond, Burgundy 23	14.5	38	58

## ROUGE

	glass	carafe	bottle
Maison Vincent, Languedoc 23	10	28	34
Merlot, La Prade, Languedoc 24	11	30	38
Chateau Terrefort-Lescalles, Bordeaux 20	11.5	32	45
Syrah, Corbieres, Via Nostrum, Roussillon 22	12	34	47
Pinot Noir 'Salices', Lurton, Languedoc 23	12	34	47
Malbec, Benjamine du Chateau Lamartine, Cahors 21	13.5	38	54
Cotes du Rhone Villages, Chateau d'Aigueville 21	14	48	56

## ROSÉ

	glass	carafe	bottle
Maison Vincent, Languedoc 24	10	28	34
Lady A, Provence IGT 24	13	36	51

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# BIÈRE & CIDRE

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## DRAUGHT

	2/3 pint	pitcher
1664 Lager 5%	5	14
1664 Blanc 5.0%	5.25	15
Ride, Session IPA 4%	5.25	15

## BOTTLED

Peroni 5.0%	6
Peroni 0.0%	6
Lucky Saint unfiltered lager 0.5%	7
Cornish Orchards golden cider 5.0%	7