

CAFE BOHEME

PÂTÉ, RILLETES & CHARCUTERIE

Smoked mackerel rillettes 8
Chicken liver parfait, brioche 8
Fromages du jour 9
Baked Camembert v 10
Charcuterie 8/13

ENTRÉES

Oeuf mayonnaise v 2
Soupe à l'oignon 7
Soupe du jour pb 7
Six escargots, bacon, garlic 9
Steak tartare 12/16
Rock oysters, vinaigrette 18/32

SANDWICHES

Croque monsieur/madame 9/10
Chicken club, tarragon mayo 10
Cheeseburger, frites 15
Plant based cheeseburger,
sweet potato frites pb 15

WINES OF THE MONTH

	gls	car	bt1
Viognier 'Iles Blanches' 10.5	29	42	
Chartreux, Rhone 20			
Terrefort-Lescalles 10	28	39	
Bordeaux 20			

SALADES

Avocado, butter lettuce,
sherry vinaigrette pb 7/11
Roast chicken, bacon, avocado,
baby gem, radish 8/12
Tuna Niçoise 9/13

FORMULE

Complimentary soft/wine/beer
with any plat*

Monday to Friday
12pm-2pm | 5pm-6.30pm

*does not include omelette

PLATS

Omelette, ham/cheese/mushroom 9
Ratatouille pb 12
Toulouse sausage, pommes purée 14
Moules marinière, frites 16
Salmon, samphire sauce verge 18
Pork belly, broad beans, chard 18
Poulet, frites 18
Sea bream, spring greens,
provencal sauce 19
Bavette, frites, dijonnaise 19
Rack of lamb, calcot onions, tapenade 28
Entrecote, frites, béarnaise 29

SIDES ALL AT 6

Frites pb | Sweet potato frites pb |
Mixed leaves pb | New potatoes pb |
Spring greens pb |
Baby carrots pb



SCAN TO VIEW
A MENU WITH
CALORIES

Please let us know if you are a Soho House member

PB = Plant Based | V = Veg | Please let us know if you have any allergies or dietary requirements. Our dishes are made here and may contain trace ingredients. There is a discretionary 12.5% service charge added to your bill. Adults need around 2000 kcal a day. All above prices are inclusive of VAT.

WINE LIST

SPARKLING & CHAMPAGNE

	125 glass	bottle
Charles de Fere, Blanc de Blancs, Brut NV	9	41
Thienot, Brut NV	12.5	69
Thienot Rose, Brut NV		74
Ruinart, Brut NV		95
Ruinart Blanc de Blancs, Brut NV		165

WHITE

	glass	carafe	bottle
Maison Vincent, Languedoc 21	7.5	20	29
Chardonnay, Les Templiers, Cotes de Thongue 20	8	24	31
Sauvignon Blanc, La Prade, Languedoc 21			33
Gaillac, Chateau Lions Lamartine, Tarn 20			36
Picpoul de Pinet, Domaine Luvignac, Languedoc 20	9.5	27	38
Pinot Blanc 'Signature', Mure, Alsace 18			41
Viognier 'Iles Blanches', Chartreux, Rhone 20	10.5	29	43
Muscadet Sevre Maine/Les Vieilles Vignes, Loire 20			45
Sauvignon, Domaine la Ragotiere, Loire 20	11.5	32	47
Chateau Haut Maginet, Vignobles Jolivet, Bordeaux 20			49
Macon Villages Chardonnay, Perraud, Burgundy 20			55
Petit Chablis, Jean Defaix, Burgundy 20			62
Sancerre 'Terres Blanches', Thomas, Loire 20			72
Chassagne-Montrachet, Thomas Morey, Burgundy 19			100

RED

	glass	carafe	bottle
Maison Vincent, Languedoc 21	7.5	20	29
Merlot, La Prade, Languedoc 21	8	24	31
Cabernet Sauvignon, Les Templiers, Loire 20			33
Gamay Vin de France, Duboeuf, Loire 20			35
Corbieres, Via Nostrum, Roussillon 18			37
Chateau Terrefort-Lescalles, Bordeaux 20	10	28	41
Pinot Noir 'Salices', Lurton, Languedoc 20	11	30	45
Beaujolais-Villages, Domaine de Trois Vallons 19			47
Malbec, Benjamine du Chateau Lamartine, Cahors 19	12	34	49
Cotes du Rhone Villages, Chateau d'Aigueville 16			55
Faugeres 'Lou Cazalet', Frederic Albaret, Languedoc 16			58
Chateau Perron, Lalande de Pomerol 16			68
Chorey Les Beaune Pinot Noir, Domaine Maillard, Burgundy 19			79
Chateauneuf-du-Pape, Beurenard, Rhone 18			100

ROSE

	glass	carafe	bottle
Maison Vincent, Languedoc 21	7.5	20	29
Lady A, Provence IGT 20	11.5	32	46
Domaine De Validation, Aix- En- Provence, 21 (ORG)			58
Lady K, Coteaux d'Aix en Provence 21 (ORG)			70

BEER & CIDER

DRAUGHT

	2/3 pint	pitcher
Lucky Saint unfiltered lager 0.5%	3.5	11.5
Sassy Organic Cider 4%	3.75	12.5
Kronenbourg 5%	3.75	12.5
Ride, Session IPA 4%	4	14

BOTTLED

	330ml
Bellerose Blonde Extra 6.5%	4.75
Lucky Saint unfiltered lager 0.5%	5
Sassy Cidre Rose 3.0%	5.25
Brewdog Vagabond Pale Ale 4.5%	5.25