

CAFE BOHEME

PÂTÉ, RILLETES & CHARCUTERIE

Chicken liver parfait 9
Salmon rilette 8
Baked Camembert v 11
Game terrine 10
Fromages du jour 10
Charcuterie 9/14

ENTRÉES

Oeuf mayonnaise v 3
Soupe a l'oignon 8
Soupe du jour pb 8
Steak tartare 13/17
Six escargots, bacon, garlic 10
Quiche de la maison 9
Rock oysters, mignonette 19/33

SANDWICHES

Chicken club, tarragon mayo 13
Cheeseburger, frites 16
Croque monsieur/madame 10/11
Plant based cheeseburger,
sweet potato frites pb 16

SALADES

Roast chicken, bacon, avocado,
baby gem, radish 10/14
Tuna Niçoise 11/15
Avocado, butter lettuce,
sherry vinaigrette pb 8/12
Beetroot & goat's cheese v 10/14

PLATS

Bavette, frites, dijonnaise 19
Ratatouille pb 13
Salmon, creamed spinach 19
Pork ribeye, mushroom, cabbage 16
Poulet, frites 18
Duck a l'orange, braised onion 24
Moules marinière, frites 17/33
Omelette, ham/cheese/mushroom 11
Sea bass, sauce bisque 23
Toulouse sausage, pommes purée 15
Beef Bourguignon, lardon, vegetables 21
Entrecote, frites, béarnaise 29

SIDES ALL AT 6

Frites pb | Sweet potato frites pb
Mixed leaves pb | Pommes purée
Greens pb | Carrots

LUNCH & PRE-THEATRE

Set menu served with a
complimentary soft/wine/beer

Monday to Friday
12pm-6pm



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.

PÉTILLANT & CHAMPAGNE

	125 glass	bottle
Charles de Fere, Blanc de Blancs, Brut NV	9	42
Thienot, Brut NV	13	78
Thienot Rose, Brut NV		82
Billecart Salmon, Brut NV		95
Bollinger Cuvee Speciale, Brut NV		135
Ruinart Blanc de Blancs, Brut NV		165

BLANC

	glass	carafe	bottle
Maison Vincent, Languedoc 23	9	24	31
Sauvignon Blanc, La Prade, Languedoc 23			34
Picpoul de Pinet, Domaine Luvignac, Languedoc 22	10	28	40
Pinot Blanc 'Les Iris', Mure, Alsace 21			43
Viognier 'Iles Blanches', Chartreux, Rhone 23	11	30	44
Cotes du Rhone 'Samorëns', Ferraton 22			49
Chardonnay, Les Templiers, Cotes de Thongue 22	9.5	25	34
Gaillac, Chateau Lions Lamartine, Tarn Pyrenees 22			39
Muscadet 1er Cru Sevre Maine sur Lie, Vieilles Vignes 22	11.5	32	46
Sauvignon, Domaine la Ragotiere, Loire 22	12	35	48
Sancerre Blanc 'Terres Blanches', Thomas, Loire 22			73
Chateau Haut Maginet Sauvignon, Bordeaux 22			51
Macon Chardonnay, Gueugnon-Remond, Burgundy 22	14	38	56
Petit Chablis, Jean Defaix, Burgundy 22			63
Chassagne-Montrachet, Thomas Morey, Burgundy 22			95

ROUGE

	glass	carafe	bottle
Maison Vincent, Languedoc 22	9	24	31
Merlot, La Prade, Languedoc 23	9.5	25	34
Les Lauriers Grenache Carignan, Languedoc 22			38
Pinot Noir 'Salices', Lurton, Languedoc 23	11.5	32	46
Faugeres 'Lou Cazalet', Frederic Albaret, Languedoc 19			59
Syrah, Corbieres, Via Nostrum, Roussillon 20	11	30	44
Gamay, George Duboeuf, Rhone 22			36
Cotes du Rhone Villages, Chateau d'Aigueville 21	14	38	56
Chateauneuf-du-Pape, Beurenard, Rhone 20			95
Malbec, Benjamine du Chateau Lamartine, Cahors 21	12.5	35	50
Cabernet Sauvignon, Les Templiers, Loire 22			34
Chateau Terrefort-Lescalles, Bordeaux 20	10	28	42
Chateau Lalande de Gravet, St Emilion Grand Cru 18			69
Fleurie 'Poncie', Anita, Beaujolais 22			65
Chorey Les Beaune Pinot Noir, Domaine Maillard, Burgundy 22			80

ROSÉ

	glass	carafe	bottle
Maison Vincent, Languedoc 23	9	24	31
Lady A, Provence IGT 23	13	36	51
Domaine De Validation, Aix- En- Provence, 22 (ORG)			55

BIÈRE & CIDRE

	2/3 pint	pitcher
DRAUGHT		
Kronenbourg 5%	4.75	13.5
Kronenbourg Blanc 5%	5.25	15
Ride, Session IPA 4.6% GF	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