

CAFE BOHEME

PÂTÉ, RILLETES & CHARCUTERIE

Cured trout, beetroots,
creme fraiche 8
Pate en croûte, pickles 9
Fromages du jour 9
Charcuterie 8/13

ENTRÉES

Oeuf mayonnaise v 2
Soupe à l'oignon 7
Celeriac soup, truffle pb 7
Leeks vinaigrette, truffle pb 7
Six escargots, bacon, garlic 9
Steak tartare, frites 15
Rock oysters, vinaigrette 15/29

SANDWICHES

Croque monsieur/madame 9/10
Chicken club, tarragon mayo 10
Cheeseburger, frites 17
Plant based cheeseburger,
sweet potato frites pb 17

SALADES

Avocado, butter lettuce,
sherry vinaigrette pb 7/11
Roast chicken, 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 8
Winter squash, wild mushrooms,
chestnuts pb 12
Toulouse sausage, pommes purée 14
Moules marinière, frites 15
Beef bourguignon 16
Salmon, white beans, chard 16
Poulet, frites 18
Bavette, frites, dijonnaise 19
Turkey, all the trimmings 20
Rib eye, frites, béarnaise 26

WINES OF THE MONTH

	gls	car	btl
Viognier 'Iles Blanches'	10	28	40
Chartreux, Rhone 20			
Beaujolais-Villages	11.5	31	45
Domaine de Trois Vallon 19			

SIDES ALL AT 6

Frites pb | Sweet potato frites pb
Steamed greens pb | Mixed leaves pb
Pomme purée | Celeriac remoulade pb



APPLY TO BE
A SOHO FRIENDS
MEMBER

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. All above prices are inclusive of VAT.

WINE LIST

SPARKLING & CHAMPAGNE

	125 glass	bottle
Charles de Fere, Blanc de Blancs, Brut NV	9	41
Collet, Brut NV	12.5	68
Collet Rose, Brut NV		74
Ruinart, Brut NV		90
Ruinart Blanc de Blancs, Brut NV		155

WHITE

	glass	carafe	bottle
Maison Vincent, Languedoc 20	7.5	20	28
Chardonnay, Les Templiers, Cotes de Thongue 19	8	24	30
Sauvignon Blanc, La Prade, Languedoc 19			31
Gaillac, Chateau Lions Lamartine, Tarn 20			35
Picpoul de Pinet, Domaine Luvignac, Languedoc 20	9.5	27	37
Pinot Blanc 'Signature', Mure, Alsace 18			41
Viognier 'Iles Blanches', Chartreux, Rhone 20	10.5	29	42
Muscadet Sevre Maine/Les Vieilles Vignes, Loire 19			44
Sauvignon, Domaine la Ragotiere, Loire 20	11	30	45
Macon Villages Chardonnay, Perraud, Burgundy 18			52
Sancerre 'Terres Blanches', Thomas, Loire 18			68
Chassagne-Montrachet, Thomas Morey, Burgundy 19			95

RED

	glass	carafe	bottle
Maison Vincent, Languedoc 20	7.5	20	28
Merlot, La Prade, Languedoc 19	8	24	31
Cabernet Sauvignon, Les Templiers, Loire 19			32
Corbieres, Via Nostrum, Roussillon 19			35
Chateau Terrefort-Lescalles, Bordeaux 20			39
Ventoux Syrah Grenache, Perrin, Southern Rhone 18			42
Pinot Noir 'Salices', Lurton, Languedoc 19	11	30	44
Beaujolais-Villages, Domaine de Trois Vallons 19	11.5	31	45
Malbec, Benjamin du Chateau Lamartine, Cahors 17	12	34	49
Chateau Perron, Lalande de Pomerol 16			65
Chorey Les Beaune, Domaine Maillard, Burgundy 16			75
Chateauneuf-du-Pape, Beurenard, Rhone 18			95

ROSE

	glass	carafe	bottle
Maison Vincent, Languedoc 20	7.5	20	28
Lady A, Provence IGT 20	11	30	44
Lady K, Coteaux d'Aix en Provence 20 (ORG)			70

BEER & CIDER

	2/3 pint	pitcher
DRAUGHT		
Sassy Organic Cider 4%	3.75	12.5
Kronenbourg 5%	3.75	12.5
Ride, Session IPA 4%	4	13
BOTTLED		330ml
Brewdog Nanny State 0.5%		4.25
Bellerose Blonde Extra 6.5%		4.75
Sassy Cidre Rose 3.0%		5.25
Brewdog Vagabond Pale Ale 4.5%		5.25