

CAFE BOHEME

LIGHT

Pastries 3 _v
Ham and cheese croissant 4
Eggs any style on toast 5 _v
Housemade granola,
fruit & coconut yoghurt 6 _{pb}
French toast, berries, chantilly 6

EGGS

Egg and bacon bap 6
Omelette, ham/cheese/mushroom 9
Smoked salmon & scrambled eggs 10
Eggs Florentine 10 _v
Eggs Benedict 11
Half/full English 7/11
Eggs Royale 12
Veggie breakfast 12 _v
Avocado on toast, poached egg 12 _v

ENTRÉES

Soupe à l'oignon 7
Soupe du jour _{pb} 7
Chicken liver parfait, brioche 8
Fromages du jour 9
Charcuterie 8/13

SANDWICHES

Croque Monsieur 9
Croque Madame 10
Chicken club, tarragon mayo 10
Plant based cheeseburger,
sweet potato frites 15 _{pb}

SALADES

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

PLATS

Toulouse sausage, pommes purée 14
Moules marinière, frites 15
Beef bourguignon 17
Pork chop, mustard sauce 17
Cod, lentils, peppers 18
Poulet frites 18
Bavette, frites, dijonnaise 19
Entrecote, frites, bearnaise 28

SIDES ALL AT 6

Frites _{pb} | Sweet potato Frites _{pb}
Pomme purée | Mixed leaves _{pb}
Sprouting broccoli _{pb} |
Baby carrots _{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		95
Ruinart Blanc de Blancs, Brut NV		165

WHITE

	glass	carafe	bottle
Maison Vincent, Languedoc 20	7.5	20	28
Chardonnay, Les Templiers, Cotes de Thongue 20	8	24	31
Sauvignon Blanc, La Prade, Languedoc 20			32
Gaillac, Chateau Lions Lamartine, Tarn 20			36
Picpoul de Pinet, Domaine Luvignac, Languedoc 20	9.5	27	38
Pinot Blanc 'Signature', Mure, Alsace 18			42
Viognier 'Iles Blanches', Chartreux, Rhone 20	10.5	29	42
Muscadet Sevre Maine/Les Vieilles Vignes, Loire 20			45
Sauvignon, Domaine la Ragotiere, Loire 20	11.5	32	46
Macon Villages Chardonnay, Perraud, Burgundy 20			55
Sancerre 'Terres Blanches', Thomas, Loire 20			72
Chassagne-Montrachet, Thomas Morey, Burgundy 19			100

RED

	glass	carafe	bottle
Maison Vincent, Languedoc 20	7.5	20	28
Merlot, La Prade, Languedoc 20	8	24	31
Cabernet Sauvignon, Les Templiers, Loire 20			32
Corbieres, Via Nostrum, Roussillon 18			36
Chateau Terrefort-Lescalles, Bordeaux 20	10	28	39
Pinot Noir 'Salices', Lurton, Languedoc 20	11	30	45
Beaujolais-Villages, Domaine de Trois Vallons 19			46
Malbec, Benjamine du Chateau Lamartine, Cahors 19	12	34	49
Cotes du Rhone Villages, Chateau d'Aigueville 16			55
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 20	7.5	20	28
Lady A, Provence IGT 20	11.5	32	46
Lady K, Coteaux d'Aix en Provence 20 (ORG)			70

BEER & CIDER

DRAUGHT

	2/3 pint	pitcher
Sassy Organic Cider 4%	3.75	12.5
Kronenbourg 5%	3.75	12.5
Ride, Session IPA 4%	4	13

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