CAFE BOHEME

LIGHT

Pastries 4 v

Ham & cheese croissant 6

Housemade granola,
fruit & greek yoghurt 8

French toast, berries, chantilly 11

Plant based breakfast 15 pb

EGGS

Bacon or sausage/salmon bap 8/9

Avocado on toast pb 13
add poached eggs v +2

Eggs Florentine v 14

Eggs Benedict 15

Eggs Royale 16

Eggs any style on toast v 9

Oeuf mayonnaise v 3 aux anchois 4

Omelette, ham/cheese/mushroom 12

Smoked salmon & scrambled eggs 13

Half/full English 13/17

ENTRÉES

Rock oyster, mignonette 24/46

Soupe à l'oignon 10

Six escargots, bacon, garlic 12

Chicken liver parfait 9

Fromages du jour 12

Charcuterie 15

SANDWICHES

Chicken club, tarragon mayo 16

Croque monsieur/madame 12/13

Cheeseburger, frites 17

SALADES

Roast chicken, bacon, avocado,
baby gem, radish 13

Tuna Niçoise 14

Avocado, butter lettuce,
sherry vinaigrette pb 9

PLATS

Bavette, frites, dijonnaise 24

Ratatouille tian pb 16

Cod à la meunière 23

Poulet, frites 22

Toulouse sausage, pommes purée 17

Moules marinière, frites 400g 19/1kg 35

Poached trout, parsley velouté 24

Entrecote, frites, béarnaise 32

SIDES

Frites 6.5 pb | Mixed leaves 6 pb
Pommes purée 7 | Greens 6 pb
Braised endive pb 7

WINE OF THE MONTH

	glass	carafe
Cabernet Sauvignon, Les Templiers Loire 23	11.5	32
Gaillac, Chateau Lions Lamartine Tarn Pyrenees 23	10.5	28

PB = Plant Based | V = Vegetarian

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.
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	11	44
Thienot, Brut NV	16	80
Thienot Rose, Brut NV		85
Billecart Salmon, Brut NV		115
Bollinger Cuvee Speciale, Brut NV		180
Ruinart Blanc de Blancs, Brut NV		185

BLANC

	glass	carafe	bottle
Maison Vincent, Languedoc 24	11	29	36
La Croix Belle, Languedoc 24			39
Sauvignon Blanc, La Prade, Languedoc 24			41
Picpoul de Pinet, Domaine Luvignac, Languedoc 24	11.5	32	45
Pinot Blanc 'Les Iris', Mure, Alsace 23			48
Riesling, "Muschelkalck', Loew, Alsace 23			69
Viognier 'Iles Blanches', Chartreux, Rhone 24	12.5	36	48
Cotes du Rhone 'Samorëns', Ferraton 23			50
Chardonnay, Les Templiers, Cotes de Thongue 24	11.5	32	41
Gaillac, Chateau Lions Lamartine, Tarn Pyrenees 23			43
Muscadet 1er Cru Sevre Maine sur Lie,Vieilles Vignes 23	12.5	36	49
Sauvignon, Domaine la Ragotiere, Loire 23	12.5	36	49
Chenin Blanc Chinon, Bondonnieres, Loire 23	14.5	42	58
Sancerre Blanc 'Terres Blanches', Thomas, Loire 23	19.5	52	78
Chateau Haut Maginet Sauvignon, Bordeaux 23			52
Macon Chardonnay, Gueugnon-Remond, Burgundy 23	15	43	60
Chablis, Jean Defaix, Burgundy 23			78
Pouilly-Fuisse, Desroches, Burgundy 22			85
Chassagne-Montrachet, Thomas Morey, Burgundy 22			95

ROUGE

	glass	carafe	bottle
Maison Vincent, Languedoc 23	11	29	36
La Croix Belle, Languedoc 23			39
Merlot, La Prade, Languedoc 24	11.5	32	41
Les Lauriers Grenache Carignan, Languedoc 23			39
Pinot Noir 'Salices', Lurton, Languedoc 23	12.5	36	48
Faugeres 'Lou Cazalet', Frederic Albaret, Languedoc 22			59
Syrah, Corbieres, Via Nostrum, Roussillon 22	12.5	36	49
Gamay, George Duboeuf, Rhone 23			39
Grenache Ventoux Vieilles Vignes, Font Sane, Rhone 23			56
Cotes du Rhone Villages, Chateau d'Aigueville 21	14.5	42	58
Chateauneuf-du-Pape, Beaurenard, Rhone 21			95
Malbec, Benjamine du Chateau Lamartine, Cahors 21	14	40	56
Cabernet Sauvignon, Les Templiers, Loire 23			41
Cabernet Franc, Chinon, Boisselieres, Loire 23			58
Chateau Terrefort-Lescalles, Bordeaux 20	12.5	36	48
Chateau des Ormeaux, Lalande de Pomerol 20	19.5	52	78
Chateau Boutisse, St Emilion Grand Cru 20			90
Fleurie 'Poncie', Anita, Beaujolais 23			69
Chorey Les Beaune Pinot Noir, Domaine Maillard, Burgundy 22			85

ROSÉ

	glass	carafe	bottle
Maison Vincent, Languedoc 24	11	29	36
Mirabeau 'X', Provence, 24	13	38	52
Lady A, Provence IGT 24	13.5	39	54
Mirabeau 'Pure', Provence, 24	18.5	54	75
Rumor, Cotes de Provence, 25			85

DRAUGHT BIÈRE&CIDRE

	2/3 pint	pitcher
1664 5%	5.25	15
1664 Blanc 5%	5.5	16
Stone & Wood Pacific Ale 4.4%	6.25	17

BOTTLED BIÈRE&CIDRE

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

Glass (175ml), carafe (500ml), bottle (750ml). Vintages may vary depending upon availability. 125ml and 1/2 pint also available.