

CAFE BOHEME

LIGHT

- Pastries 4 v
- Ham & cheese croissant 5
- Housemade granola,
fruit & coconut yoghurt 8 pb
- French toast, berries, chantilly 7
- Plant based breakfast 13 pb

EGGS

- Bacon or sausage/salmon bap 7/9
- Eggs Florentine v 12
- Eggs Benedict 13
- Eggs Royale 14
- Eggs any style on toast v 7
- Half/full English 9/13
- Omelette, ham/cheese/mushroom 10
- Smoked salmon & scrambled eggs 12
- Avocado on toast, poached egg 13 v

ENTRÉES

- Soupe à l'oignon 8
- Beetroot smoked salmon 11
- Fromages du jour 10
- Chicken liver parfait 9
- Charcuterie 9/14



SCAN TO VIEW
A MENU WITH
CALORIES

SANDWICHES

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

SALADES

- Roast chicken, bacon, avocado,
baby gem, radish 9/13
- Tuna Niçoise 10/14
- Avocado, butter lettuce,
sherry vinaigrette pb 8/12

PLATS

- Bavette, frites, dijonnaise 19
- Cod, spinach, meuniere sauce 20
- Poulet, frites 18
- Mushroom, potato & leek pie pb 13
- Toulouse sausage, pommes purée 15
- Moules marinière, frites 17/33
- Pork chop, remoulade 17
- Salmon, chard, beurre blanc 19
- Entrecote, frites, béarnaise 29

SIDES ALL AT 6

- Frites pb | Sweet potato frites pb |
- Mixed leaves pb | Pommes purée |
- Greens pb | Remoulade

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	41
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 22	9	23	31
Sauvignon Blanc, La Prade, Languedoc 22			34
Picpoul de Pinet, Domaine Luvignac, Languedoc 22	10	28	40
Pinot Blanc 'Signature', Mure, Alsace 21			43
Viognier 'Iles Blanches', Chartreux, Rhone 23	11	30	44
Cotes du Rhone 'Samorëns', Ferraton 21			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/Les Vieilles Vignes, Loire 22	11.5	32	46
Sauvignon, Domaine la Ragotiere, Loire 22	12	35	48
Sancerre 'Terres Blanches', Thomas, Loire 221			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 21			95

ROUGE

	glass	carafe	bottle
Maison Vincent, Languedoc 22	9	23	31
Merlot, La Prade, Languedoc 22	9.5	25	32
Les Lauriers, Languedoc 22			38
Pinot Noir 'Salices', Lurton, Languedoc 22	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	13.5	38	56
Chateauneuf-du-Pape, Beurenard, Rhone 20			95
Malbec, Benjamine du Chateau Lamartine, Cahors 20	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
Beaujolais-Villages, Domaine Madone de Loges 20			48
Chorey Les Beaune Pinot Noir, Domaine Maillard, Burgundy 21			80

ROSÉ

	glass	carafe	bottle
Maison Vincent, Languedoc 22	9	23	31
Lady A, Provence IGT 22	12	34	48
Domaine De Validation, Aix- En- Provence, 22 (ORG)			55

BIÈRE & CIDRE

DRAUGHT

	2/3 pint	pitcher
Sassy Organic Cider 4%	4.75	13.5
Kronenbourg 5%	4.75	13.5
Ride, Session IPA 4% GF	5.25	15

BOTTLED

	330ml
Camden Hells 4.6%	6
Lucky Saint unfiltered lager 0.5%	5
Sassy Cidre Rose 3.0%	6