

CAFE BOHEME

LIGHT

Pastries 2.75 v
Ham and cheese croissant 3.75
Eggs any style on toast 4.75 v
Housemade granola,
fruit & coconut yoghurt 5 pb
French toast, berries, chantilly 5.25
Fruit plate 5.5 pb

EGGS

Egg and bacon bap 5.5
Omelette, ham/cheese/mushroom 7
Half/full English 7/ 11
Veggie breakfast 10.5 v
Smoked salmon & scrambled eggs 9
Avocado on toast, poached egg 9 v
Eggs Florentine 10 v
Eggs Benedict 10.5
Eggs Royale 11.5

ENTRÉES

Ham hock terrine, cornichons 6
Soupe à l'oignon 6
Fromage du jour 8
Calamares, lemon mayo 9
Charcuterie 7/11.5
Six rock oysters, vinaigrette 16

SANDWICHES

Croque Monsieur 8
Croque Madame 9
Chicken club, tarragon mayo 9
Plant based cheeseburger,
sweet potato frites 14 pb

SALADES

Butter lettuce, avocado,
sherry vinaigrette 6/10pb
Heritage beetroot, goats cheese 6/10
Tuna Niçoise 8/12

PLATS

Ratatouille tian 10 pb
Toulouse sausage, pommes purée 11
Moules marinière, frites 13
Salmon, braised gem 16
Sole meunère, brown butter, capers 18
Rib eye, frites, bearnaise 20

SIDES ALL AT 4.5

Frites pb | Sweet potato Frites pb
Broccoli pb | Mixed leaves pb
Steamed greens pb



TRACK & TRACE

Information is being collected to assist the NHS Test and Trace service for tracing close recent contacts of anyone testing positive for COVID-19.

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. A donation of 1£ will be added to your bill in support of 'Save Soho Alfresco' dining.

WINE LIST

SPARKLING & CHAMPAGNE

	125 glass	bottle
Charles de Fere, Blanc de Blancs, Brut NV	8	39
Collet, Brut NV	12.5	60
Collet Rose, Brut NV		65
Ruinart, Brut NV		78
Ruinart Blanc de Blancs, Brut NV		125

WHITE

	glass	carafe	bottle
Grenache, Griffin Ridge, Languedoc 18	6.5	17	25
Marsanne Vermentino, Joie de Vigne, Roussillon 18			26
Cotes de Gascogne, Jean de Vignes, Plaimont 18			27
Chardonnay, Les Templiers, Cotes de Thongue 18	7.5	20	28
Sauvignon Blanc, La Prade, Languedoc 18			29
Viognier, Le Versant, Languedoc 16	8	22	31
Gaillac, Chateau Lions Lamartine, Tarn 18			32
Picpoul de Pinet, Les Cazalets, Languedoc 18	8.5	25	34
Pinot Blanc 'Signature', Mure, Alsace 13			37
Sauvignon, Domaine la Ragotiere, Loire 18	9.5	27	39
Muscadet Sevre Maine/Les Vieilles Vignes, Loire 18			39
Macon Villages Chardonnay, Perraud, Burgundy, 19	11	29	45
Petit Chablis, Jean Defaix, Burgundy 18			47
Sancerre Blanc 'Terres Blanches', Thomas, Loire 18			58
Chassagne-Montrachet Blanc, Thomas Morey, Burgundy 17			85

RED

	glass	carafe	bottle
Grenache, Griffin Ridge, Languedoc 18	6.5	17	25
Cotes de Gascogne, Jean de Vignes, Plaimont 17			26
Merlot, La Prade, Languedoc 18	7.5	20	29
Cabernet Sauvignon, Les Templiers, Loire 18			29
Corbieres, Chateau Serres St Lucie, Roussillon 16			32
Pinot Noir, Le Versant, Languedoc 18	8.5	25	34
Chateau Terrefort-Lescalles, Bordeaux 15			36
Ventoux Syrah Grenache, Perrin, Southern Rhone, 18	9	26	37
Minervois, Chateau Agnel, Languedoc 16			37
Costieres de Nimes, Syrah, Mas Bressades, Rhone 16			38
Cotes du Rhone Villages, Chateau d'Aigueville 16	9.5	27	39
Malbec, Benjamine du Chateau Lamartine, Cahors 17	10.5	28	42
Faugeres 'Lou Cazalet', Frederic Albaret, Languedoc 16			44
Chateau Perron, Lalandew de Pomerol 14			58
Chorey Les Beaune, Domaine Maillard, Burgundy 16			65
Chateau Boutisse, St Emilion Grand Cru 14			78
Chateauneuf-du-Pape, Beurenard, Rhone 16			85

ROSE

	glass	carafe	bottle
Grenache, Griffin Ridge, Languedoc 18	6.5	17	25
Lady A, Provence IGT 18	9.5	27	39

BEER & CIDER

	2/3 pint	pitcher
DRAUGHT		
Kronenbourg 5.0%	3.5	12
Breton Cidre 4.5%	3.5	12
Easy Pale Ale 3.8%	3.75	12.5

BOTTLED

	330ml
Brewdog Nanny State 0.5%	4
Bellerose Blonde Extra 6.5%	4.5
Work IPA 5.4% Brewdog Vegabond Pale Ale 4.5%	5
Sassy Cidre Brut 5.2% Sassy Cidre Rose 3.0%	5