

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 7
Half/full English 7/11
Veggie breakfast 12 _v
Smoked salmon & scrambled eggs 10
Avocado on toast, poached egg 12 _v
Eggs Florentine 10 _v
Eggs Benedict 11
Eggs Royale 12

ENTRÉES

Soupe à l'oignon 7
Pate en croûte, pickles 9
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 17 _{pb}

SALADES

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

PLATS

Toulouse sausage, pommes purée 14
Moules marinière, frites 15
Beef bourguignon 16
Salmon, white beans, chard 16
Poulet frites 18
Bavette, frites, dijonnaise 19
Rib eye, frites, bearnaise 26

SIDES ALL AT 6

Frites _{pb} | Sweet potato Frites _{pb}
Pomme purée | Mixed leaves _{pb}
Steamed greens _{pb} | 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, Benjamine 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, Bearenard, 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

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
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