

# 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 17 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  
Cod, lentils, peppers 18  
Beef bourguignon 17  
Pork chop, mustard sauce 17  
Bavette, frites, dijonnaise 19

## SIDES ALL AT 6

Frites pb | Sweet potato Frites pb  
Pomme purée | Mixed leaves pb  
Sprouting broccoli pb |  
Baby carrots pb

## SUNDAY ROAST

With all the trimmings  
Mushroom wellington 16 v  
Poulet 20  
Rib of beef 22



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