

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

Chicken liver parfait, brioche 7
Soupe à l'oignon 7
Salt cod croquettes 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, avocado,
baby gem, radish 8/12
Tuna Niçoise 9/13

PLATS

Toulouse sausage, pommes purée 13
Moules marinière, frites 13
Poulet frites 17
Salmon, haricot verts 18
Bavette, frites, dijonnaise 18
Lamb, ratte potato, sugar snap peas 19

SIDES ALL AT 6

Frites _{pb} | Sweet potato Frites _{pb}
Pomme purée | Mixed leaves _{pb}
Steamed greens _{pb} | Chantenay carrots

SUNDAY ROAST

With all the trimmings

Rib of beef 18

Poulet 16

Mushroom wellington 14

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. 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	65
Collet Rose, Brut NV		67
Ruinart, Brut NV		80
Ruinart Blanc de Blancs, Brut NV		130

WHITE

	glass	carafe	bottle
Maison Vincent, Languedoc 20	7.5	19	28
Cotes de Gascogne, Jean de Vignes, Plaimont 18			29
Chardonnay, Les Templiers, Cotes de Thongue 19			30
Sauvignon Blanc, La Prade, Languedoc 19			31
Viognier, Le Versant, Languedoc 19			33
Gaillac, Chateau Lions Lamartine, Tarn 18			34
Picpoul de Pinet, Les Cazalets, Languedoc 19	8.5	25	35
Pinot Blanc 'Signature', Mure, Alsace 18	9	27	38
Muscadet Sevre Maine/Les Vieilles Vignes, Loire 18			39
Sauvignon, Domaine la Ragotiere, Loire 19	10	28	40
Macon Villages Chardonnay, Perraud, Burgundy, 18			46
Petit Chablis, Jean Defaix, Burgundy 19	12	34	48
Sancerre 'Terres Blanches', Thomas, Loire 18			60
Chassagne-Montrachet, Thomas Morey, Burgundy 17			88

RED

	glass	carafe	bottle
Maison Vincent, Languedoc 20	7.5	19	28
Cotes de Gascogne, Jean de Vignes, Plaimont 18			29
Merlot, La Prade, Languedoc 19	7.5	20	30
Cabernet Sauvignon, Les Templiers, Loire 19			32
Pinot Noir, Le Versant, Languedoc 19	8.5	25	35
Chateau Terrefort-Lescalles, Bordeaux 16	9	26	37
Ventoux Syrah Grenache, Perrin, Southern Rhone, 18			38
Minervois, Chateau Agnel, Languedoc 16			39
Costieres de Nimes, Syrah, Mas Bressades, Rhone 17			39
Cotes du Rhone Villages, Chateau d'Aigueville 16			40
Malbec, Benjamine du Chateau Lamartine, Cahors 17	11	30	44
Faugeres 'Lou Cazalet', Frederic Albaret, Languedoc 16			46
Chateau Perron, Lalande de Pomerol 16			59
Chorey Les Beaune, Domaine Maillard, Burgundy 16			67
Chateau Boutisse, St Emilion Grand Cru 14			79
Chateauneuf-du-Pape, Beurenard, Rhone 16			88

ROSE

	glass	carafe	bottle
Maison Vincent, Languedoc 20	7.5	19	28
Lady A, Provence IGT 19	10	28	41
Lady K, Coteaux d'Aix en Provence 20 (ORG)			65

BEER & CIDER

DRAUGHT	2/3 pint	pitcher
Kronenbourg 5%	3.5	12
Sassy Organic Cider 4%	3.5	12
The Rascal Session IPA 4%	3.75	12

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 Rose 3.0%	5