

# 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 cutlets, courgette 19

## SIDES ALL AT 6

Frites pb | Sweet potato Frites pb  
Pomme purée | Mixed leaves pb  
Steamed greens pb | Heirloom tomatoes pb

## SUNDAY ROAST

With all the trimmings

Rib of beef 18  
Poulet 16  
Mushroom wellington 14



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. 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	9	41
Collet, Brut NV	12.5	68
Collet Rose, Brut NV		70
Ruinart, Brut NV		85
Ruinart Blanc de Blancs, Brut NV		145

## WHITE

	glass	carafe	bottle
Maison Vincent, Languedoc 20	7.5	19	28
Cotes de Gascogne, Jean de Vignes, Plaimont 19			29
Chardonnay, Les Templiers, Cotes de Thongue 19	8	23	30
Sauvignon Blanc, La Prade, Languedoc 19			31
Viognier, Le Versant, Languedoc 19	8.5	25	35
Gaillac, Chateau Lions Lamartine, Tarn 20			35
Picpoul de Pinet, Les Cazalets, Languedoc 20	9	26	37
Pinot Blanc 'Signature', Mure, Alsace 18			40
Muscadet Sevre Maine/Les Vieilles Vignes, Loire 19			42
Sauvignon, Domaine la Ragotiere, Loire 20	10.5	29	43
Macon Villages Chardonnay, Perraud, Burgundy, 18			49
Petit Chablis, Jean Defaix, Burgundy 19			50
Sancerre 'Terres Blanches', Thomas, Loire 18			65
Chassagne-Montrachet, Thomas Morey, Burgundy 19			90

## 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	8	23	30
Cabernet Sauvignon, Les Templiers, Loire 19			30
Corbieres, Via Nostrum, Roussillon 19			35
Pinot Noir, Le Versant, Languedoc 19	9	26	37
Chateau Terrefort-Lescalles, Bordeaux 20			39
Ventoux Syrah Grenache, Perrin, Southern Rhone, 18	10	28	40
Minervois, Chateau Agnel, Languedoc 16			40
Costieres de Nimes, Syrah, Mas Bressades, Rhone 17			42
Cotes du Rhone Villages, Chateau d'Aigueville 16			43
Malbec, Benjamine du Chateau Lamartine, Cahors 17	11.5	32	47
Faugeres 'Lou Cazalet', Frederic Albaret, Languedoc 16			49
Chateau Perron, Lalande de Pomerol 16			63
Chorey Les Beaune, Domaine Maillard, Burgundy 16			70
Chateau Boutisse, St Emilion Grand Cru 14			83
Chateauneuf-du-Pape, Beurenard, Rhone 18			90

## ROSE

	glass	carafe	bottle
Maison Vincent, Languedoc 20	7.5	19	28
Lady A, Provence IGT 19	10.5	29	42
Lady K, Coteaux d'Aix en Provence 20 (ORG)			68

## BEER & CIDER

	2/3 pint	pitcher
<b>DRAUGHT</b>		
Sassy Organic Cider 4%	3.75	12.5
Kronenbourg 5%	3.75	12.5
The Rascal Session IPA 4%	4	13
<b>BOTTLED</b>		330ml
Brewdog Nanny State 0.5%		4.25
Bellerose Blonde Extra 6.5%		4.75
Sassy Cidre Rose 3.0%		5.25
Work IPA 5.4%   Brewdog Vegabond Pale Ale 4.5%		5.25