

# 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  
Leeks vinaigrette, truffle pb 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  
Bavette, frites, dijonnaise 19

## SIDES ALL AT 6

Frites pb | Sweet potato Frites pb  
Pomme purée | Mixed leaves pb  
Steamed greens pb | Celeriac remoulade pb

## SUNDAY ROAST

With all the trimmings  
Mushroom wellington 16  
Poulet 19  
Rib of beef 20



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		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, Beurenard, 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