

Tea & Coffee

House espresso 3.5

by Grind, Shoreditch, London
Brazil - Dark chocolate, caramel & almond

Bottomless Filter 3.5

by Grind, Shoreditch, London
Peru - Dark chocolate, stone fruit & almond

Cold brew 4

by Bottleshot
Black | Oat Milk

Tea 3.5

English Breakfast | Earl grey | Green Hibiscus |
Jasmine | Chamomile | Peppermint | Roiboos

Juices All 4

Orange | Apple | Grapefruit | Carrot

Shakes All 8

Vanilla & Cherry | Triple chocolate | Oreo

Smoothies All 7.5

(all available with vegan protein)

Greens & Avocado

Kale, avocado, kiwi, banana, spirulina, mint, lime,
ginger, dates, coconut water

Coffee & Banana

Espresso, cacao nibs, hemp seeds, banana, maca,
dates, oats

Berry & Acai

Blackberries, raspberries, acai, cherries, goji
berries, banana, beetroot, coconut

Electric Cinema Screenings

The King's Man

Watching the film? Enjoy 50% off your meal!

From Monday to Friday, 5-6pm with a valid Electric Cinema ticket
for the same day screening. T&Cs Apply

Eggs

Omelette, gruyere cheese 8

Two eggs any style, toast ✓ 9

Smoked salmon, scrambled eggs 14

Avocado on toast, chilli, poached eggs ✓ 14

Eggs Florentine ✓ | **Benedict** | **Royale** 13 | 14 | 15

Vegetarian breakfast 14

eggs, hash browns, spinach, baked beans, mushroom,
tomato, toast ✓

Half | Full English breakfast 10 | 15

eggs, sausage, bacon, baked beans, black pudding,
mushroom, tomato, toast

Brunch

Coconut yoghurt, granola, strawberry jam *pb* 9

Mozzarella sticks, tomato, oregano ✓ 9

French toast, raspberry, creme fraiche ✓ 9

Avocado, butter lettuce, sherry vinaigrette ✓ 12

Pancakes, blueberries, chantilly or
bacon, maple syrup 10 | 11

Waffle, thick cut bacon, fried eggs 11

Wedge, chickpeas, tofu, smoked tomato *pb* 14

Philly chilli cheese dog 14

Single | double cheeseburger 13 | 15

Honey-fried chicken 18

Flat-iron chicken, roasted garlic jus 18

Salmon, black bean, corn 19

Rib eye steak, chips, bearnaise 32

Sides

Hash browns ✓ 3 | **Thick cut bacon** 5

Broccoli *pb* | **Fries** ✓ | **Sweet potato fries** ✓ 6



**Apply to be a
Soho Friends
Member**

v=vegetarian pb=plant based

Please let us know if you have any allergies or dietary requirements. Our dishes
are made here and may contain trace ingredients. All the above prices are
inclusive of VAT. There is a discretionary 12.5% service charge added to your bill.

Brunch Cocktails

- Peach Fizz** Peach, Champagne
- Diner Bloody Mary** Grey Goose Le Citron, tomato shrub, pickles
- Mai Tai 2.0**
Appleton Estate 12 rum, Cointreau, Wray & Nephew rum, Banana liqueur, lime
- Vanilla Smash**
Seven Tails XO Brandy, Bulleit Rye whiskey, Absinthe, vanilla, lime, mint
- Almost Naked & Famous**
Barsol Quebranta Pisco, Aperol, Green Chartreuse, passionfruit, lime

House Tonics

All 12.5

- Soho Mule**
42 Below Vodka, ginger, lime, soda
- Island Negroni**
Banks 5 rum, Cocchi Rosa, Lady A rose, Campari
- Picante De La Casa**
Patron Reposado tequila, chilli, coriander, lime, agave
- Eastern Standard**
42 Below vodka or Bombay Sapphire gin, lime, cucumber, mint

Dry January

All 7

All cocktails available with pentire botanical non alcoholic spirit!

Draught Beer

- Orchard Thieves Cider** 4.5% 3.5/5.5
- Posh Lager**, Forest Rd Brewery 4.1% 4/6
- Ride Session IPA**, Forest Rd Brewery 4.1% 4/6
- Guinness** 4.8% 4/6
- Work IPA**, Forest Rd Brewery 5.2% 5/7

Bottled Beer

- Bitburger** 0% 5.5
- Peroni** 4.7% 5.5
- Brewbog Vegabond**, gluten free 4.5% 6
- Work IPA**, Forest Road Brewery (can) 5.2% 6.5

White

175ml/500ml/750ml

- 12 **Maison Vincent**, Languedoc, Fr 20 7.5/20/28
- 12 **Viura**, Candidato, La Mancha, Sp 19 29
- Pinot Bianco**, Quercus, Goriška Brda, SI 20 33
- 12.5 **Pinot Grigio**, "Dolomiti", Veneto, Italy, It 19 9/26/37
- Picpoul de Pinet**, Baron de Badassiere, Fr 20 38
- Sauvignon Blanc**, Trentino, Italy 20 11/30/45
- 12.5 **Chardonnay**, Montes Classic Series, Chile 20 11.5/32/47
- Riesling**, Firestone, Central Coast, USA 19 48
- 12.5 **Gavi di Gavi**, Broglia, Piemonte, It 19 52
- Chardonnay**, Domaine Drouhin, Oregon 18 82

Red

175ml/500ml/750ml

- Maison Vincent**, Languedoc, Fr 20 7.5/20/28
- Primitivo**, Visconti, Puglia, It 20 29
- Malbec**, Finca La Colonia, Arg 20 8.5/25/34
- Cabernet/Merlot**, Buitenverwachting, SA 18 35
- Montepulciano**, Itynera, Abruzzo, It 17 9.5/27/39
- Petite Sirah**, Guenoc, California 17 44
- Chateau Terrefort-Lescalle**, Bordeaux, Fr 20 44
- Pinot Noir**, La La Land, Australia 20 11.5/32/47
- Cabernet Sauvignon**, Fog Mountain, California 18 59
- Othello**, Christian Moueix, California 15 105

Rose

175ml/500ml/750ml

- Maison Vincent**, Languedoc, Fr 20 7.5/20/28
- Lady A**, Provence IGP, Fr 20 11/30/44
- Lady K**, Aix en Provence, Fr 20 (org) 70

Champagne & Sparkling

125ml/750ml

- 5.5 **Prosecco Treviso DOC**, Luna Argenta, Brut NV 9/42
- 5.5 **Collet** Brut NV 12.5/68
- 6 **Ruinart Rose**, Brut NV 145