

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 Grind, Shoreditch, London
Black | Oat Milk

Tea 4

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

Juices All 4

Orange | Apple | Grapefruit | Carrot

Shakes All 8

Strawberry shortcake | Mint 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 Portobello

Watching the film? Enjoy 50% off your meal!

Monday to Thursday, 4-9pm with a valid Electric
Cinema ticket



Apply to be a
Soho Friends
Member

Eggs

Omelette, gruyere cheese 8

Two eggs any style, toast v 9

Smoked salmon, scrambled eggs 14

Avocado on toast, chilli, poached eggs v 14

Eggs Florentine v | Benedict | Royale 13 | 14 | 15

Vegetarian breakfast 14

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

Half | Full English breakfast 11 | 16

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

Brunch

Coconut yoghurt, granola, strawberry jam pb 9

Mozzarella sticks, tomato, oregano v 9

French toast, raspberry, creme fraiche v 9

Waffle, thick cut bacon, fried eggs 11

Avocado, butter lettuce, sherry vinaigrette v 12

Pancakes, chocolate sauce, banana 6 | 12

Dirty vegan burger, mustard, iceberg, tomato,
pickle pb 13

Single | double cheeseburger 13 | 15

Honey-fried chicken 18

Flat-iron chicken, roasted garlic jus 20

Salmon, black bean, corn 21

Rib eye steak, chips, bearnaise 34

Sides

Hash browns v 3 | Thick cut bacon 5

Broccoli pb | Fries v | Sweet potato fries v 6



Scan to view
a menu with
calories

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

- 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

Draught Beer

- Lucky Saint**, unfiltered lager 0.5% 3/5.5
- Orchard Thieves Cider** 4.5% 3.5/5.5
- Posh Lager**, Forest Rd Brewery 4.1% 4/6.5
- Ride Session IPA**, Forest Rd Brewery 4.6% 4/6.5
- Deft Porter**, Forest Rd Brewery 4.7% 4/6.5
- Guinness** 4.2% 4/6.5
- Golden Goose Lager**, Goose Island 5% 4/7
- Work IPA**, Forest Rd Brewery 5.2% 5/7
- Jupiter DIPA**, Forest Rd Brewery 8.6% 5/7

Bottled Beer

- Lucky Saint**, unfiltered lager 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

All 13 *White*

175ml/500ml/750ml

- Maison Vincent**, Languedoc, Fr 21 7.5/20/29
- Viura**, Candidato, La Mancha, Sp 19 31
- Pinot Bianco**, Quercus, Goriška Brda, SI 20 33
- Pinot Grigio**, "Dolomiti", Veneto, Italy, It 19 9/26/38
- Picpoul de Pinet**, Baron de Badassiere, Fr 20 39
- Sauvignon Blanc**, Trentino, Italy 20 11.5/32/46
- Chardonnay**, Cycles Gladiator, California 18 12/34/49
- Riesling**, Firestone, Central Coast, USA 19 48
- Gavi di Gavi**, Broglia, Piemonte, It 19 52
- Chardonnay**, Domaine Drouhin, Oregon 18 82

Red

175ml/500ml/750ml

- Maison Vincent**, Languedoc, Fr 20 7.5/20/29
- Primitivo**, Visconti, Puglia, It 20 31
- Malbec**, Finca La Colonia, Arg 20 8.5/25/34
- Cabernet/Merlot**, Buitenverwachting, SA 18 37
- Montepulciano**, Itynera, Abruzzo, It 17 9.5/27/39
- Petite Sirah**, Guenoc, California 17 45
- Chateau Terrefort-Lescalle**, Bordeaux, Fr 20 45
- Pinot Noir**, Cycles Gladiator, California 18 12/34/49
- Cabernet Sauvignon**, Fog Mountain, California 18 59
- Othello**, Christian Moueix, California 15 110

Rose

175ml/500ml/750ml

- Maison Vincent**, Languedoc, Fr 20 7.5/20/29
- Lady A**, Provence IGP, Fr 20 11.5/32/46
- Domain de Valdition**, Provence, Fr 21 (org) 14.5/42/58
- Lady K**, Aix en Provence, Fr 20 (org) 70

Champagne & Sparkling 125ml/750ml

- Prosecco Treviso DOC**, Luna Argenta, Brut NV 9/42
- Thienot** Brut NV 12.5/69
- Ruinart Rose**, Brut NV 155