**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 | Roibos

**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

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**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, toast

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**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

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**Sides**

Hash browns v 3 | Thick cut bacon 5

Broccoli pb | Fries v | Sweet potato fries v 6

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**Electric Cinema Portobello**

Watching the film? Enjoy 50% off your meal!

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

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Apply to be a Soho Friends Member

**Please let us know if you have any allergies or dietary requirements. Adults need around 2000 kcal per day. 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

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**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, chili, coriander, lime, agave

- **Eastern Standard**  
  42 Below vodka or Bombay Sapphire gin, lime, cucumber, mint

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**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

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**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

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**White**

- **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, Lt 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, Lt 19  
  52

- **Chardonnay**, Domaine Drouhin, Oregon 18  
  82

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**Red**

- **Maison Vincent**, Languedoc, Fr 20  
  7.5/20/29

- **Primitivo**, Visconti, Puglia, Lt 20  
  31

- **Malbec**, Finca La Colonia, Arg 20  
  8.5/25/34

- **Cabernet/Merlot**, Buitenverwachting, SA 18  
  37

- **Montepulciano**, Itynera, Abruzzo, Lt 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

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**Rose**

- **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

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**Champagne & Sparkling**

- **Prosecco Treviso DOC**, Luna Argenta, Brut NV  
  9/42

- **Thienot** Brut NV  
  12.5/69

- **Ruinart Rose**, Brut NV  
  155

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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.

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