

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 6

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 James Bond, no time to die

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

Two eggs any style, toast v 8

Omelette, gruyere cheese 8

Scrambled eggs, smoked salmon 12

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 10 | 15

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

Avocado, butter lettuce, dijon vinaigrette v 10

**Pancakes, blueberries, chantilly or
bacon, maple syrup** 9 | 10

Waffle, thick cut bacon, fried eggs 11

Philly chilli cheese dog 14

Single | double cheeseburger 12 | 14

Salmon, black bean, corn 17

Honey-fried chicken 18

Flat-iron chicken, roasted garlic jus 18

Rib eye steak, chips, bearnaise 29

Sides

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

Broccoli pb | **Fries** v | **Sweet potato fries** v 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

- 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

Bottled Beer

- Bitburger** 0%
- Peroni** 4.7%
- The Rascal Session IPA**, Forest Rd Brewery 4%
- Brewbog Vegabond**, gluten free 4.5%
- Work IPA**, Forest Road Brewery (can) 5.2%

Draught Beer

- Orchard Thieves Cider** 4.5%
- Posh Lager**, Forest Rd Brewery 4.1%
- Guinness** 4.8%
- Work IPA**, Forest Rd Brewery 5.2%

White

175ml/500ml/750ml

- 12 **Maison Vincent**, Languedoc, Fr 20 7.5/19/28
- 12 **Viura**, Candidato, La Mancha, Sp 19 29
- Viognier**, Le Versant, Pays d'Oc, Fr 19 33
- 12.5 **Pinot Grigio**, "Dolomiti", Veneto, Italy, It 19 9/26/36
- Picpoul de Pinet**, Baron de Badassiere, Fr 20 37
- Sauvignon Blanc, Guenoc**, California 20 9.5/27/39
- 12.5 **Chardonnay**, Cycles Gladiator, California 18 11/30/45
- Riesling**, Firestone, Central Coast, USA 19 46
- 12.5 **Gavi di Gavi**, Broglia, Piemonte, It 19 50
- Chardonnay**, Domaine Drouhin, Oregon 18 79

Red

All 12

175ml/500ml/750ml

- Maison Vincent**, Languedoc, Fr 20 7.5/19/28
- 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 9.5/27/37
- Petite Sirah**, Guenoc, California 17 41
- Pinot Noir**, Gladiator, California 18 11/30/45
- Zinfandel**, Sebastiani, California 17 49
- Cabernet Sauvignon**, Fog Mountain, California 18 57
- Othello**, Christian Moueix, California 15 98

Rose

175ml/500ml/750ml

- 5.5
- 5.5
- 6
- 6
- 6.5
- Maison Vincent**, Languedoc, Fr 20 7.5/19/28
- Lady A**, Provence IGP, Fr 20 10.5/29/42
- Lady K**, Aix en Provence, Fr 20 (org) 68

Champagne & Sparkling

125ml/750ml

- 3.5/5.5
- 4/6
- 4/6
- 5/7
- Prosecco Treviso DOC**, Luna Argenta, Brut NV 9/42
- Collet** Brut NV 12.5/68
- Ruinart Rose**, Brut NV 135