

CAFE BOHEME

PÂTÉ, RILLETTES & CHARCUTERIE

Chicken liver parfait, brioche 7
Fromages du jour 9
Charcuterie 8/13

ENTRÉES

Oeuf mayonnaise v 2
Soupe à l'oignon 7
Green vegetable soup pb 7
Panisses, sauce vierge pb 7
Salt cod croquettes 8
Six escargots, bacon, garlic 9
Steak tartare 9/15
Rock oysters, vinaigrette 15/29

SANDWICHES

Croque monsieur/madame 9/10
Chicken club, tarragon mayo 10
Cheeseburger, frites 17
Plant based cheeseburger,
sweet potato frites pb 17

SALADES

Avocado, butter lettuce,
sherry vinaigrette pb 7/11
Roast chicken, avocado, baby gem,
radish 8/12
Tuna Niçoise 9/13

FORMULE

Complimentary glass of house wine,
beer or soft drink with any Plat*

Monday to Friday
12pm-2pm | 5pm-6.30pm

*does not include Omelette

PLATS

Omelette, ham/cheese/mushroom 8
Toulouse sausage, pommes purée 13
Moules marinière, frites 13
Poulet, frites 17
Salmon, Wye Valley asparagus 18
Bavette, frites, dijonnaise 18
Lamb, ratte potato, sugar snap pea 19
Rib eye, frites, béarnaise 22

SIDES ALL AT 6

Frites pb
Sweet potato frites pb
Steamed greens pb
Mixed leaves pb
Pomme purée
Chantenay carrots

WINES OF THE MONTH

	gls	car	bt1
Gaillac,	8	24	32
Chateau Lions Lamartine, Tarn	18		
Minervois,	9	26	37
Chateau Agnel, Languedoc	16		

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	8	39
Collet, Brut NV	12.5	60
Collet Rose, Brut NV		65
Ruinart, Brut NV		78
Ruinart Blanc de Blancs, Brut NV		125

WHITE

	glass	carafe	bottle
Grenache, Griffin Ridge, Languedoc 19	6.5	17	25
Marsanne Vermentino, Joie de Vigne, Roussillon 19			26
Cotes de Gascogne, Jean de Vignes, Plaimont 18			27
Chardonnay, Les Templiers, Cotes de Thongue 19			28
Sauvignon Blanc, La Prade, Languedoc 19			29
Viognier, Le Versant, Languedoc 19			31
Gaillac, Chateau Lions Lamartine, Tarn 18	8	24	32
Picpoul de Pinet, Les Cazalets, Languedoc 19	8.5	25	34
Pinot Blanc 'Signature', Mure, Alsace 18			37
Sauvignon, Domaine la Ragotiere, Loire 19	9.5	27	39
Muscadet Sevre Maine/Les Vieilles Vignes, Loire 18			39
Macon Villages Chardonnay, Perraud, Burgundy, 18			45
Petit Chablis, Jean Defaix, Burgundy 19	11.5	29	47
Sancerre 'Terres Blanches', Thomas, Loire 18			58
Chassagne-Montrachet, Thomas Morey, Burgundy 17			85

RED

	glass	carafe	bottle
Grenache, Griffin Ridge, Languedoc 18	6.5	17	25
Cotes de Gascogne, Jean de Vignes, Plaimont 18			26
Merlot, La Prade, Languedoc 19	7.5	20	29
Cabernet Sauvignon, Les Templiers, Loire 19			29
Corbieres, Chateau Serres St Lucie, Roussillon 16			32
Pinot Noir, Le Versant, Languedoc 19	8.5	25	34
Chateau Terrefort-Lescalles, Bordeaux 16			36
Ventoux Syrah Grenache, Perrin, Southern Rhone, 18			37
Minervois, Chateau Agnel, Languedoc 16	9	26	37
Costieres de Nimes, Syrah, Mas Bressades, Rhone 17			38
Cotes du Rhone Villages, Chateau d'Aigueville 16			39
Malbec, Benjamine du Chateau Lamartine, Cahors 17	10.5	28	42
Faugeres 'Lou Cazalet', Frederic Albaret, Languedoc 16			44
Chateau Perron, Lalande de Pomerol 16			58
Chorey Les Beaune, Domaine Maillard, Burgundy 16			65
Chateau Boutisse, St Emilion Grand Cru 14			78
Chateauneuf-du-Pape, Bearenard, Rhone 16			85

ROSE

	glass	carafe	bottle
Grenache, Griffin Ridge, Languedoc 19	6.5	17	25
Lady A, Provence IGT 19	9.5	27	39

BEER & CIDER

DRAUGHT	2/3 pint	pitcher
Kronenbourg 5%	3.5	12
Breton Cidre 4.5%	3.5	12
Easy Pale Ale 3.8%	3.75	12

BOTTLED	330ml
Brewdog Nanny State 0.5%	4
Bellerose Blonde Extra 6.5%	4.5
Work IPA 5.4% Brewdog Vegabond Pale Ale 4.5%	5
Sassy Cidre Brut 5.2% Sassy Cidre Rose 3.0%	5