

SOHOWORKS

180 LOFTS



180 LOFTS

180 Lofts are set within Soho Works across the first floor of the iconic Brutalist building on London's Strand; the home of Store X, Dazed Media Group, The Vinyl Factory, and Soho House.

Soho Works is an international network of workspaces by Soho House, designed and equipped to help creative thinkers and businesses connect, collaborate, and grow.

Visit sohohouse.com/contact for enquiries.



DAY TO NIGHT

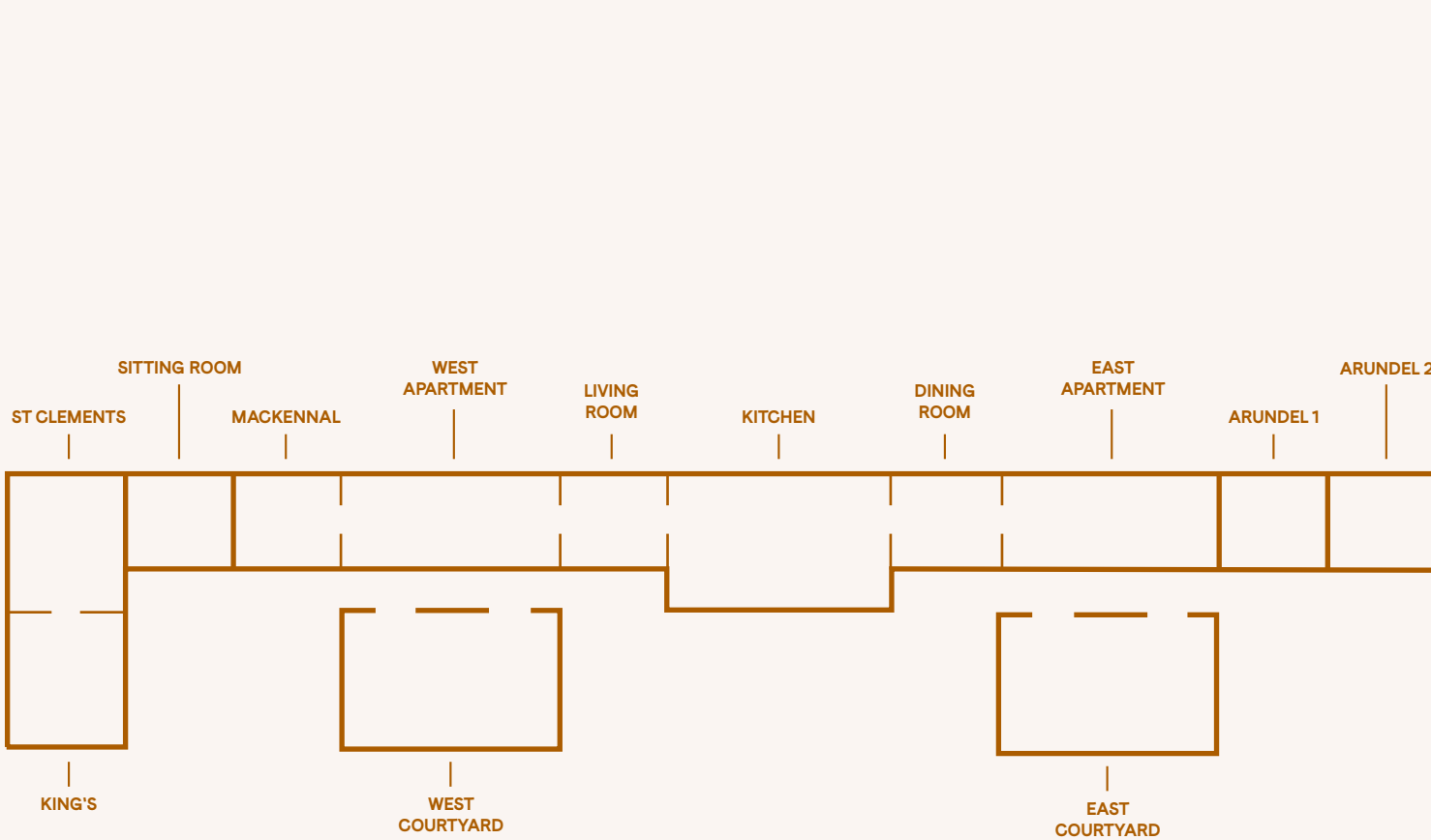
From presentations and product launches to press events and parties, 180 Lofts are fully flexible to house your early morning meetings all the way through to the following morning.

For larger gatherings, you can combine our rooms, or for that special occasion, you can have a full Loft takeover.

THE SPACE

Discover our carefully designed meeting rooms and workspaces, suitable for morning meetings and late-night dinners.





LOFTS	CAPACITY
West Courtyard	25 seating, 60 standing
King's	16 seating, 20 standing
St Clements	10 seating, 35 standing
Sitting Room	10 seating, 15 standing
Mackennal	8 seating, 15 standing
West Apartment	20 seating, 40 standing
Living Room	8 seating, 20 standing
Kitchen	14 seating, 30 standing
Dining Room	8 seating, 20 standing
East Apartment	14 seating, 40 standing
Arundel 1	10 seating, 10 standing
Arundel 2	10 seating, 15 standing
East Courtyard	25 seating, 60 standing

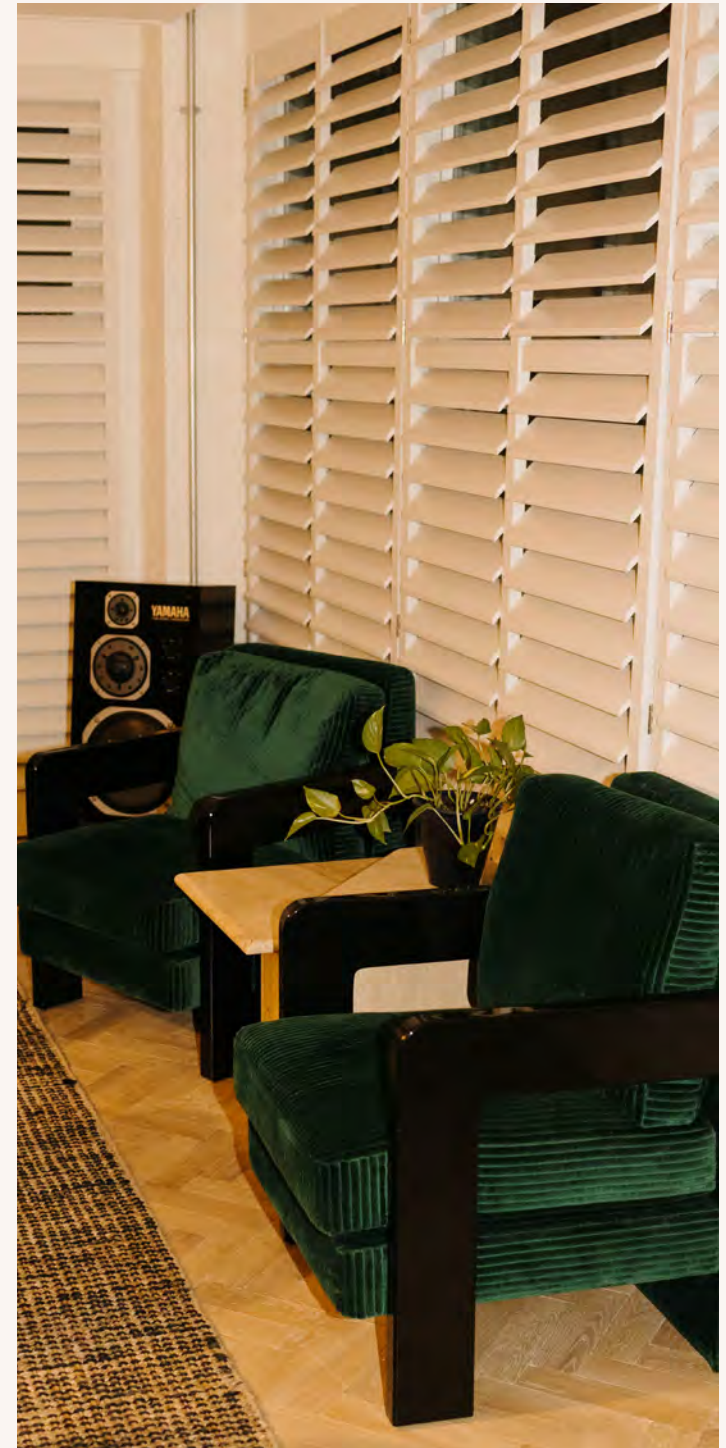
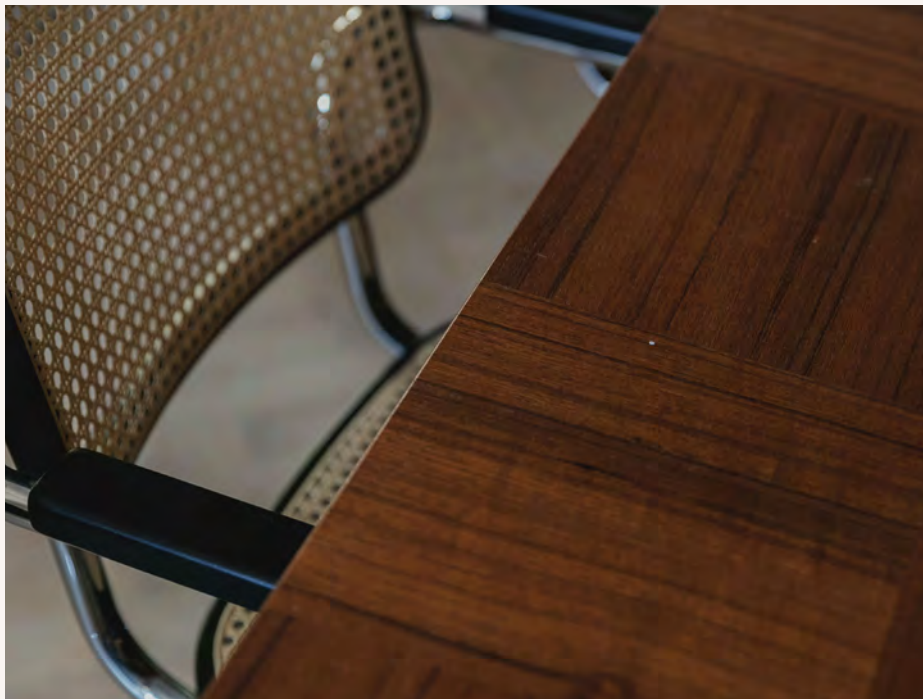
WEST COURTYARD

Boardroom style
Lounge area
Two large screens
Wired and wireless connectivity
Video conferencing
Mini fridge and sink
DJ input

Max sitting: 25
Max standing: 60

847 sq ft





KING'S

Boardroom style
Large screen
Wired and wireless connectivity
Video conferencing
Wine fridge and sink

Adjoins with St Clements

Max sitting: 16
Max standing: 20

420 sq ft



ST CLEMENTS

Lounge style
Large screen
Wireless connectivity

Adjoins with King's

Max sitting: 10
Max standing: 35

412 sq ft





SITTING ROOM

Discussion style
Mixed seating
Large Screen

Max sitting: 10
Max standing: 15

283 sq ft



MACKENAL

- Boardroom style
- Large screen
- Wireless connectivity

Adjoins with West Apartment

Max sitting: 8
Max standing: 15

274 sq ft



WEST APARTMENT

Discussion style
Two large tables

Adjoins with Mackennal
and Living Room

Max sitting: 20
Max standing: 40

549 sq ft





LIVING ROOM

Boardroom style
DJ input

Adjoins with
West Apartment and Kitchen

Max sitting: 8
Max standing: 20

274 sq ft



THE KITCHEN

The central hub of 180 Lofts

Adjoins with
Living Room and Dining Room

Max sitting: 14
Max standing: 30

665 sq ft



DINING ROOM

Boardroom style
DJ input

Adjoins with Kitchen
and East Apartment

Max sitting: 8
Max standing: 20

274 sq ft





EAST APARTMENT

Discussion style
Lounge area
Large screen
Wired and wireless connectivity
Mini fridge

Adjoins with Dining Room

Max sitting: 14
Max standing: 40

549 sq. ft



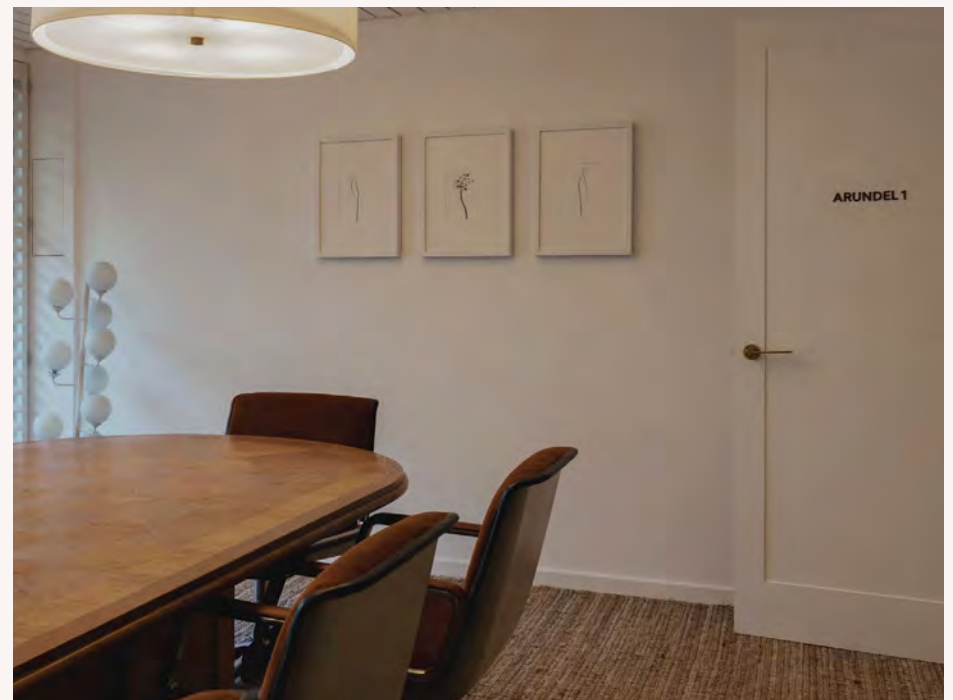


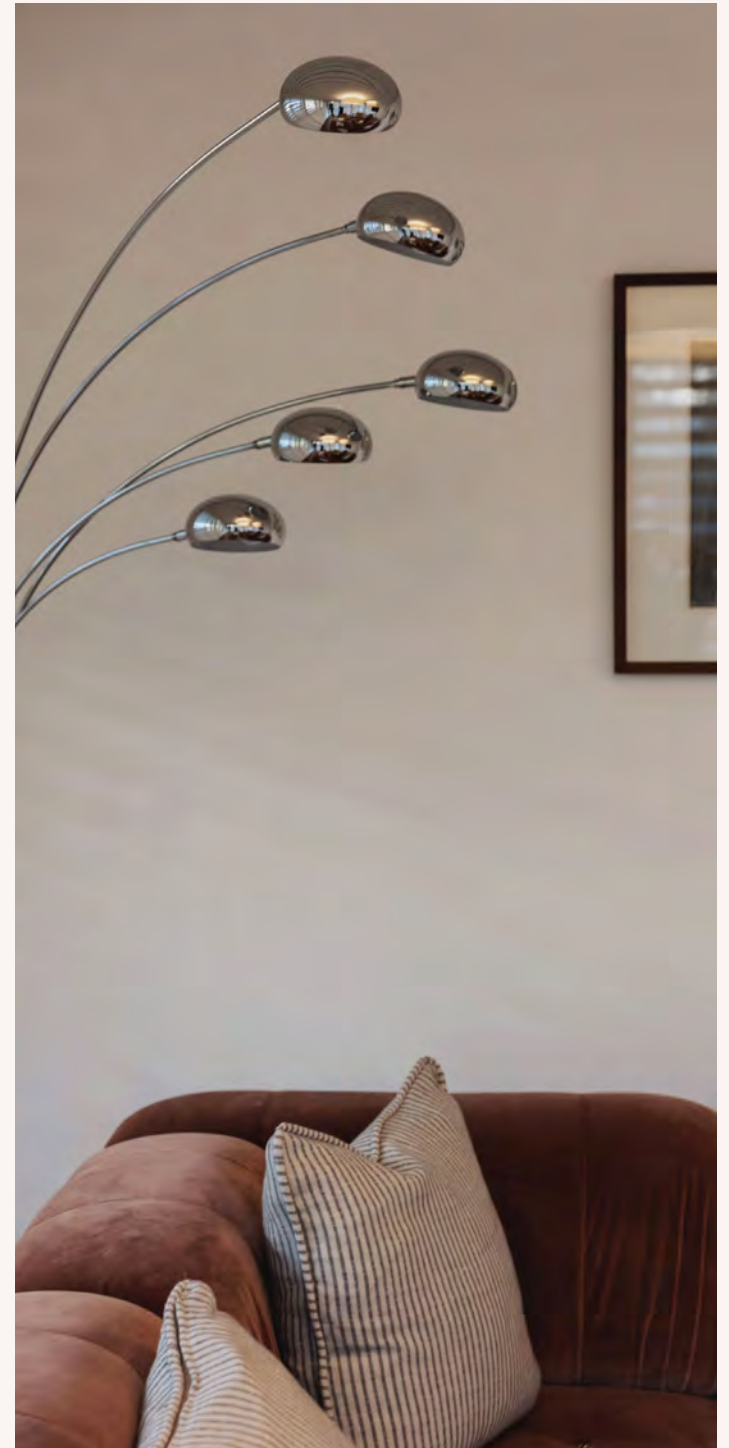
ARUNDEL 1

Boardroom style
Large screen
Wired and wireless connectivity
Video conferencing
Podcast equipment
Sound-resistant walls

Max sitting: 10
Max standing: 10

258 sq ft





ARUNDEL 2

Discussion style
Large screen
Wireless connectivity

Max sitting: 10
Max standing: 15

266 sq ft



EAST COURTYARD

Boardroom style
Lounge area
Two large screens
Wired and wireless connectivity
Video conferencing
Wine fridge and sink
DJ input

Max sitting: 25
Max standing: 60

847 sq ft





COLLECTIVES

Our Lofts can be combined to create
a larger free-flowing space.



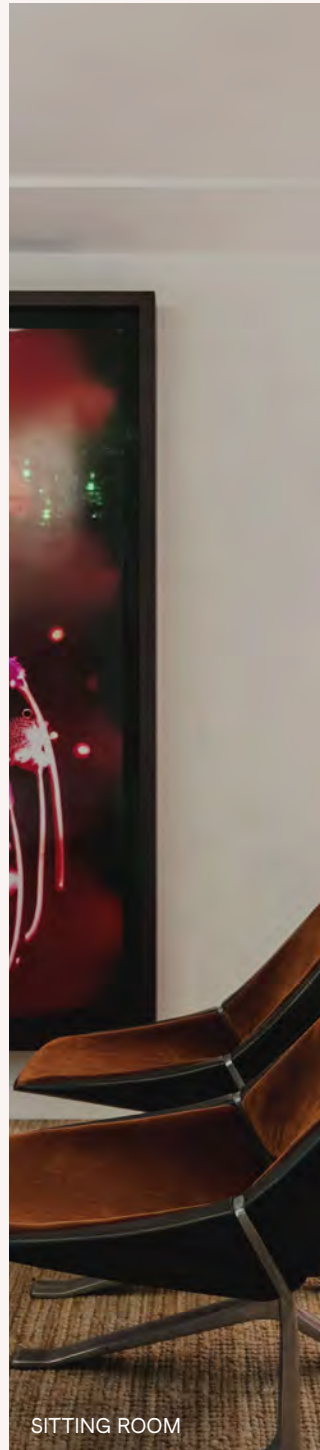
WEST COURTYARD



KING'S



ST CLEMENTS



SITTING ROOM



WEST APARTMENT

WEST COLLECTIVE

A collection of Lofts within the West Wing of 180 Lofts, with dedicated bathroom access.

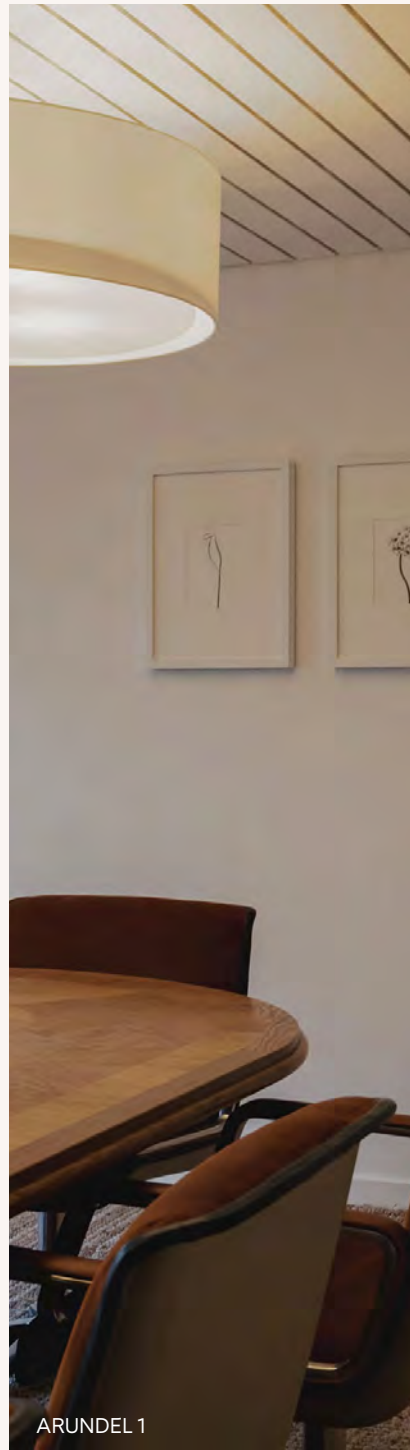
The Living Room can also be added at an additional cost.



EAST COURTYARD



EAST APARTMENT



ARUNDEL 1



ARUNDEL 2

EAST COLLECTIVE

A collection of Lofts within the East Wing of 180 Lofts, with dedicated bathroom access.

The Dining Room can also be added at an additional cost.



KING'S



ST CLEMENTS TO KING'S

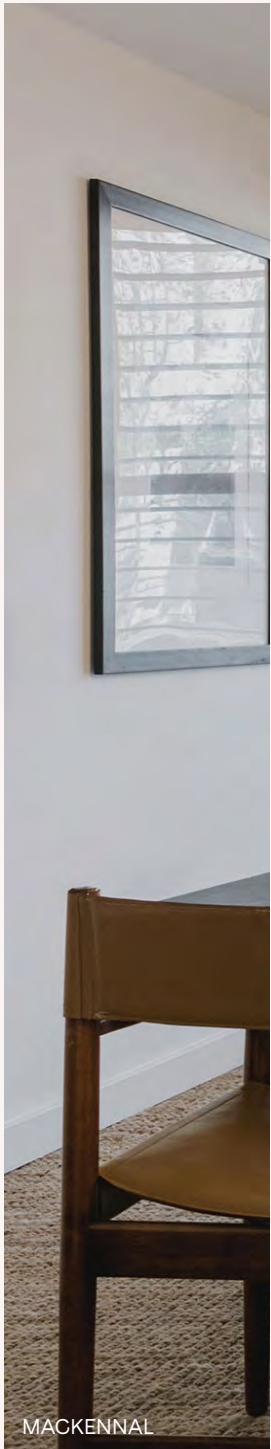


ST CLEMENTS

KING'S AND ST CLEMENTS

- Boardroom style
- Lounge area
- Two screens
- Wired and wireless connectivity
- Video conferencing
- Wine fridge and sink

Max sitting: 26
Max standing: 55



MACKENNAL



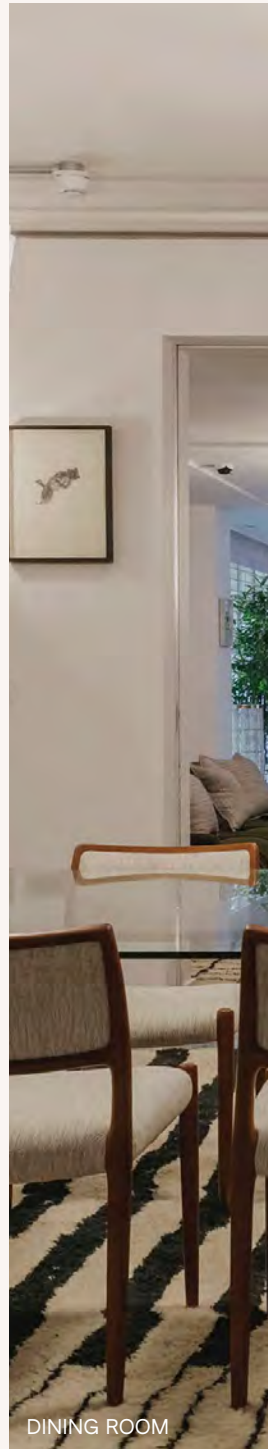
WEST APARTMENT



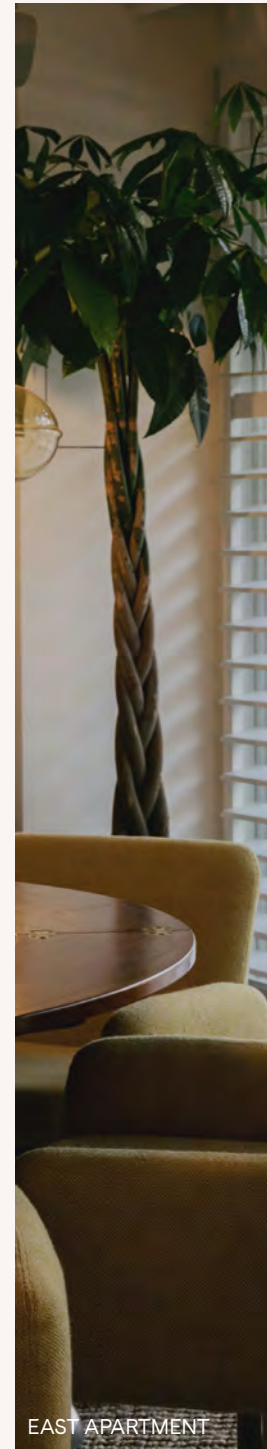
LIVING ROOM



KITCHEN



DINING ROOM



EAST APARTMENT

MACKENNAL,
WEST APARTMENT,
LIVING ROOM
KITCHEN,
DINING ROOM
AND
EAST APARTMENT

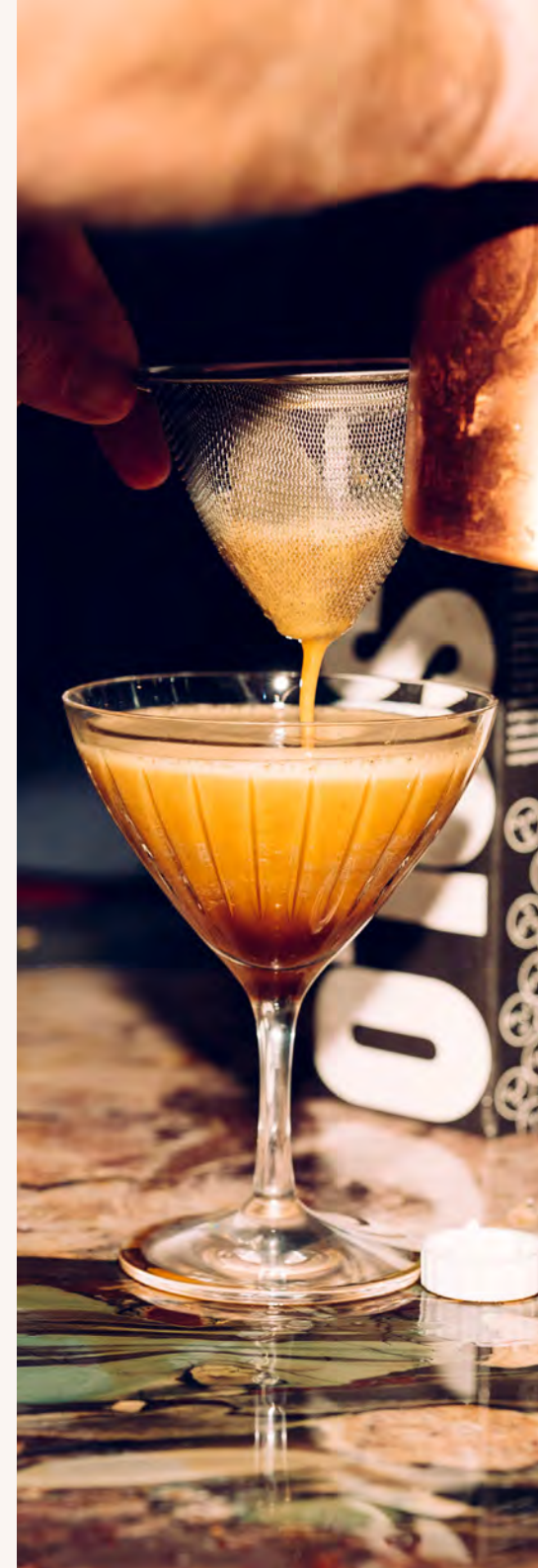
Can be booked in a series of interconnecting combinations, with the Kitchen as the central point.

Whether it's Mackennal and West Apartment, or the Kitchen and Dining room, our team can put together a combination that suits you.

FOOD AND DRINK

Our daily menus focus on good home-cooked food, fresh from local producers.

For finer dining and events, our menus are bold, exciting and ever-changing.



FOOD

From the early morning to late afternoon, our Loft chefs prepare an exceptional and unique daily offering, displayed on our Kitchen counter.

The Kitchen becomes a central hub for our Loft bookings, and we encourage our guests to connect over a plate or two from our generous display.

Our chef is present to discuss the ingredients and process, and to attend to any personal requests.

Our menu is usually offered from the Kitchen, but can be served in your Loft if you prefer.



DRINKS

For your daytime bookings, our Lofts will be equipped with freshly poured coffee, organic tea, and chilled mineral water. House Press, sodas and CBD-infused drinks are also popular options from our additional menu.

As the day comes to a close, our alcoholic drinks menu ranges from speciality cocktails to Champagne. The team can accommodate you with your drinks requests to see you into the night.





OUR CHEF

Our resident chef, Johnnie Collins, is self-taught with more than 15 years of professional experience.

Growing up in the English countryside, he developed his love for cooking using seasonal, home-grown and locally sourced produce from his mother's garden, and focused on quality and flavour inspired by his wine merchant father.

From Venice Biennale to London Fashion Week, Collins has led high-profile kitchens, produced numerous events, and been the guest chef for some of the creative industry's top names, all while remaining true to his roots: a focus on flavour, generosity, and origin of produce.

Most recently, he created an expansive vegetable garden, growing fruits, herbs and vegetables to use in his own cooking. Collins grows everything from seed without using chemicals, pesticides or outside fertilizer. With an emphasis on sustainability, flavour and hyper-seasonality, he brings not only his unique talents, but also his own produce to 180 Lofts.

@johnniecollins

BREAKFAST

£15 per person including House Press

Seasonal fruit pb
St John Bakery pastries
Overnight oats, apple, hazelnut butter, toasted seeds gf, pb
Neal's Yard green yoghurt v
Toast, egg mayo, fried kale v

HOT

Groups of six or more to order in advance

Scrambled eggs, seeded toast v
Brioche bun, scrambled Cacklebean eggs, fermented chilli,
Oglesfield, pink kraut

LUNCH

£35 per person

Sourdough, cultured butter v
Neal's Yard cheese
Charcuterie

SALADS

Salt-baked beetroot, pickled shallot, parsley, crispy chilli pb
Grilled radicchio, blood orange, almond v
Burrata, winter tomato, pickled fennel, lovage v Roast Desiree potatoes, pumpkin seed gremolata pb
Fennel, pink grapefruit, dill pb
Whipped feta, tarragon oil v

TOASTS AND SANDWICHES

Groups of six or more to order in advance

Cheese souffle toast, Lyonnaise onion, sourdough v
Spicy Bonito del Norte, fried egg
Burrata, radicchio, chervil salsa verde, grilled foccacia v

HOT

Soup of the day pb

SWEET

Tartines
Daily cakes v

EXAMPLE DAY MENU

A perfect start to your day, our Breakfast and Day menu can be displayed on the Loft Kitchen counter or in your own loft.

We work hyper-seasonally, so our menu is constantly evolving. Please chat to us about this season's menu.

v : vegetarian | pb : plant based

Please let us know if there are any allergies or dietary requirements.

EVENING SHARING TABLE

£55 per person, minimum 20 guests

Whipped Graceburn feta, tarragon oil v

Pickled veg and crudites pb

Charcuterie

Neal's Yard cheese v

Cheese souffle toast, Lyonnaise onion, sourdough v

Grilled sourdough, whipped butter v

Grilled Swaledale chicken, crispy chilli, kewpie mayo

Salt-baked beetroot, pickled shallot, parsley, crispy chilli pb

Grilled radicchio, blood orange, almond v

Burrata, winter tomato, pickled fennel, lovage v

Roast Desiree potatoes, pumpkin seed gremolata pb

Fennel, pink grapefruit, dill pb

SWEET

Happy Endings ice cream sandwich

Clementines

EXAMPLE EVENING MENU

Displayed in the Loft Kitchen or in your own Loft, our refined menu works perfectly for sit-down meals or dinner events.

We work hyper-seasonally, so our menu is constantly evolving. Please chat to us about this season's menu.

v : vegetarian | pb : plant based

Please let us know if there are any allergies or dietary requirements.

REGENUARY MENU

Available for lunch and dinner, served sharing style.

£65 per person, minimum 10 guests

Buttermilk pancake, creme fraiche, crispy leek, trout roe

Fennel salami

Sourdough, cultured butter v

SALADS

Burrata, winter tomato, pickled fennel, lovage v

Palourde clams, Stepney leaves, nori butter

Beef tartare, Stepney leaves, ancho oil

HOT

Hereford aged T-bone, Jerusalem artichokes

or

Grilled turbot, roasted shell sauce, shaved cavolo nero

or

Roast celeriac, walnuts, mustard leaf v

SIDES

Roast Yukon Gold potatoes, kewpie mayo, gremolata pb

Grilled brassicas, sprout tops, clementine dressing pb

Glazed heritage carrots, carrot cashew, thyme pb

SWEET

Flourless chocolate cake, hot chocolate sauce, infused cream

CANAPES

Individually priced at £4, minimum 20 guests

- Gordal olive, anchovy and pickled chilli gilda
Roast squash, tahini, lime pb
- Red chicory, cured beef, parmesan, celery
- Spiced brown crab custard, white crab, crisp bread
Oglesfield, Lyonnaise toast v
- Jerusalem artichoke, creme fraiche, crispy capers v
Mortadella, radicchio, salsa verde focaccia
- Buckwheat blinis, creme fraiche, crispy leek, trout roe

BOWLS

Individually priced at £6, minimum 20 guests

- Crudites, pickles, sunflower tahini pb
- Salt-baked beetroot, pickled Roscoff onion, Bonito del Norte
- Bonito del Norte, braised celery, chickpeas
- Orecchiette, cavolo nero pesto, pangrattato pb
- Roast Desiree potatoes, Jerusalem artichokes, brown-butter, pickled chilli chimichurri v
- Sichuan beef, braised red cabbage

EXAMPLE SMALL PLATES

Perfect for larger events, our Small Plates menu is served in the Kitchen, with the option to be served in your own Loft.

We work hyperseasonally, so our menu is constantly evolving. Please chat to us about this season's menu.

v : vegetarian | pb : plant based

Please let us know if there are any allergies or dietary requirements.

SOFT

PRESS JUICE green | ginger | berry | citrus

FRESH JUICE orange | grapefruit | apple

TRIP CBD lemon | elderflower | peach

JARR KOMBUCHA original | passion fruit | ginger

COCA COLA original | diet | zero

HOT

COFFEE by Grind, Shoreditch London

TEA english breakfast | earl grey | triple mint | chamomile | green

MILK ALTERNATIVES oat | soy

HOUSE TONICS

all 12

6 **SOHO MULE** 42 below vodka, lime, ginger, soda

4 **ISLAND NEGRONI** Banks 5 rum, Lady A rose, Cocchi Rosa, Campari

6.5 **PICANTE DE LA CASA** Patrón Reposado tequila, chilli, coriander,
4 lime, agave

2.5 **EASTERN STANDARD** 42 below vodka or Bombay Sapphire gin, lime
cucumber, mint

BOTTLED BEER

3.5 **POSH LAGER** Forest Road Brewery, 4.1% 5.25

PERONI 5.1% 5.25

WORK IPA Forest Road Brewery, 5.4% 5.25

TAUNTON CIDER 4% 6.25

SPIRITS

SINGLE 25ml from 4.75

DOUBLE 50ml from 9.5

42 Below vodka | Bombay Sapphire gin | Banks 5 rum | Gran Centenario
Plata tequila | Jack Daniels whiskey

DRINKS MENU

Just like our food, our drinks menu is always changing. Please chat to us about our current offering.

Please let us know if there are any allergies or dietary requirements.

SPARKLING	125ml	btl
PROSECCO TREVISO DOC Luna Argenta, Brut NV	9	42
EXTON PARK SINGLE VINEYARD Hampshire, Brut Reserve NV		55
COLLET Brut NV	12.5	65
COLLET ROSE Brut NV	13	67
RUINART BLANC DE BLANCS Brut NV		130
RUINART ROSE Brut NV		140
WHITE	175ml	btl
MAISON VINCENT Languedoc, Fr 20	7.5	28
CHENIN BLANC Neil Joubert, Paarl, SA 19		29
PINOT BIANCO Quercus, Gorizia, Goriška Brda, SI 19		35
PIGPOUL DE BEAUVIGNAC Beauvignac, Languedoc, Fr 20	9.5	37
CHARDONNAY Cycles Gladiator, California 18	11	43
GAVI DI GAVI 'LA MEIRANA' BROGLIA Piemonte, It 19	12.5	48
RED	175ml	btl
MAISON VINCENT Languedoc, Fr 20	7.5	28
MONTEPULCIANO D'ABRUZZO Itinera, Abruzzo, It 17 PINOT	9.5	37
NOIR Cycles Gladiator, California 18	11	43
MALBEC 'SINGLE VINEYARD' Decero, Mendoza, Ar 18	11.5	45
ROSE	175ml	btl
MAISON VINCENT Languedoc, Fr 20	7.5	28
LADY A Provence IGP, Fr 20	10	41

WINE MENU

Just like our food, our drinks menu is always changing. Please chat to us about our current offerings.

Please let us know if there are any allergies or dietary requirements.

PRICING

For enquiries, please visit our contact form [here](#).



