



SOHO MEWS HOUSE  
Private events



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# Welcome

Found down a cobbled street in Mayfair, Soho Mews House is set across three floors and features event spaces suited to private dinners and celebrations.





**SNUG**

Tucked away from the main dining area, this cosy space is suited to private dining, meetings, and small gatherings.

	Members only	
SET-UP	Standing	Seated
CAPACITY	20	14





Members only

**GROUND FLOOR AND TERRACE**

Take over the ground floor and terrace, enjoying the indoor/outdoor space with your guests for private dinners, gatherings, and celebrations.

SET-UP	Standing	Seated
CAPACITY	120	22





## MARTINI BAR

Centred around a marble-topped bar, take over this space and make use of the DJ decks for your private party or drinks reception.

Members only

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SET-UP	Standing	Seated
CAPACITY	80	36

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## SAMPLE MENUS:

### SHARING MENU

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#### STARTERS

Raw beef, kohlrabi, egg yolk  
Smoked salmon, creme fraiche, buckwheat blinis  
Burrata, Camone tomatoes, black olive (v)  
Winter leaves, pear, chestnuts, blue cheese (v)

#### MAINS

Risotto, cep mushroom, tarragon (pb)  
Market fish  
Suffolk chicken  
Belted Galloway rib chop

Sides for the table

#### DESSERTS

Sticky toffee pudding, clotted cream ice cream  
Brown sugar cheesecake, medjool dates (v)  
Selection of sorbets

pb: plant based, v: vegetarian.

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 14.5% service charge added to your bill. Prices are inclusive of VAT.

### BITES & BOWLS

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#### BITES

Avocado, piquillo pepper, tostada (pb)  
Smoked salmon, buckwheat blini, creme fraiche  
Winter tomato & smoked mozzarella arancini (v)  
Girolle mushroom & shallot tartlet (pb)  
Aged duck croquette  
Dorset crab on toast, sea herb, lemon  
Raw beef, potato rosti, truffle aioli

#### BOWLS

Gnocchi, Delica pumpkin, chestnuts, aged balsamic (pb)  
Risotto, wild mushroom, tarragon (pb)  
Aged beef sirloin, pink firs, peppercorns  
Mac & cheese, provolone (v)  
Tuna crudo, avocado, chilli  
Buttermilk chicken, cream corn, jalapeno  
Chalk Stream trout, horseradish, potatoes

#### DESSERTS

Chocolate & orange mousse (pb)  
Pavlova, seasonal berries (v)  
Chocolate & salted caramel truffles (v)



**SAMPLE MENU:  
WINE MENU**

**WHITE**

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Maison Vincent, Languedoc, France  
Picpoul De Pinet, Luvignac, Languedoc, France  
Viognier, Iles Blanches, Rhone Valley, France  
Assyrtiko Voila, Lyrarakis, Crete, Greece  
Gavi di Gavi, 'La Meirana', Piemonte, Italy  
Sauvignon Blanc, Eradus, Awatere Valley Marlborough, NZ  
Macon Charnay, Gueugnon-Remond, Burgundy, France  
Albarino Rias Baixas, Pazo Senorans, Galicia, Spain  
Chablis 'Boissonneuse', Brocard, Burgundy, France  
Pouilly Blanc Fume, 'Les Vieillottes', Loire, France  
Wild Sauvignon, Greywacke, Marlborough, NZ  
Chablis 1er Cru, Vau Ligneau, Hamelin, Burgundy, France  
'M3' Adelaide Hills Chardonnay, Shaw + Smith, Australia  
Puligny Montrachet, Pernot Belicard, Burgundy, France  
Chardonnay 'Rossj Bass', Gaja, Piemonte, Italy

**ROSÉ**

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Maison Vincent Languedoc, France  
Mirabeau X Provence, France  
Lady A, Provence IGP, France  
Domaine Valdition, Aix en Provence, France  
Mirabeau Pure, Provence, France

**RED**

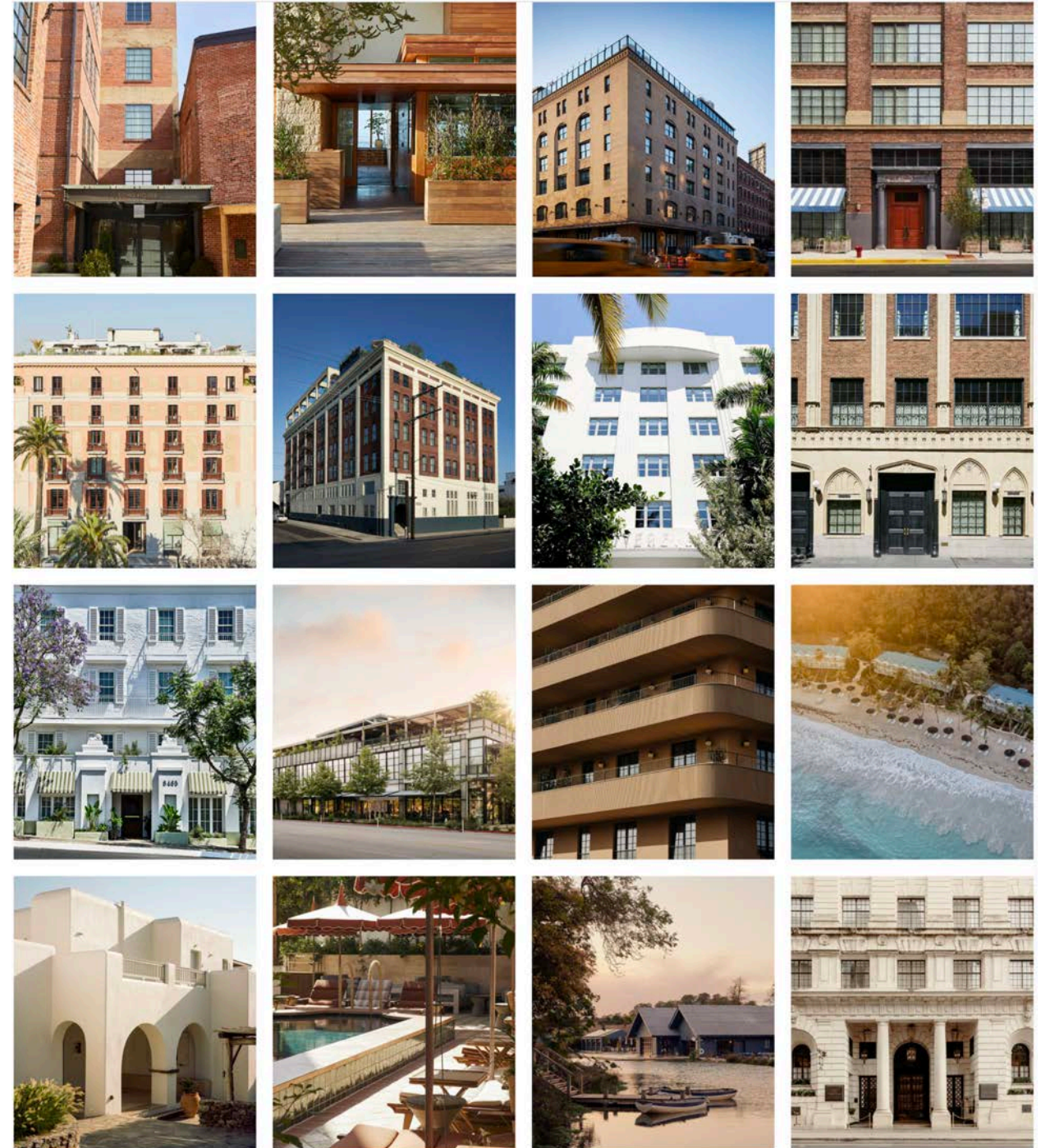
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Maison Vincent, Languedoc, France  
Montepulciano d'Abruzzo, Itinera, Abruzzo, Italy  
Cabernet Sauvignon Gran Reserva, Hussonet, Maipo, Chile  
Mencia, Mouro, Ribeira Sacra, Galicia, Spain  
Chateau de Ricaud Merlot, Cadillac-Bordeaux, France  
Fleurie 'Poncie', Anita, Beaujolais, France  
Malbec, Perdriel, Mendoza, Argentina  
Nebbiolo Langhe, Reverdito, Piemonte, Italy  
Bourgogne Pinot Noir, Pillot, Burgundy, France  
Pinot Noir 'Crimson', Ata Rang, Martinborough NZ  
Chorey Les Beaune Pinot Noir, Maillard, Burgundy, France  
Pinot Noir, Dundee Hills, Drouhin, Oregon, USA  
Segla, Margaux, Bordeaux, France  
Ridge Lytton Springs, Santa Cruz Mountains, California, USA  
Vosne Romanee, Forey Pere & fils, Burgundy, France  
Chateau Pichon Comtesse Reserve, Pauillac, France  
Chateau Brane Cantenac, Margaux, Grand Cru Classe, France  
Chateau Clinet, Pomerol, France  
Tignanello, Tuscany, Italy  
Barbaresco, Gaja, Piemonte, Italy  
Sassicaia, Bolgheri, Italy

**SPARKLING & CHAMPAGNE**

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Prosecco Treviso, Doc, Luna Argenta, Brut NV  
Ridgeview Bloomsbury, East Sussex, Brut NV  
Thienot, Brut NV  
Thienot Rosé, Brut NV  
Laurent-Perrier 'La Cuvee', Brut NV  
Laurent-Perrier Cuvee Rosé, Brut NV



## ABOUT US

We have Soho Houses all over the world, from Miami and Mumbai to Berlin and Barcelona, plus a number of public restaurants, townhouses, screening rooms, retail offerings, and workspaces.

## CONTACT US

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