

Soho House 76 Dean Street

House menus

Breakfast available Monday to Saturday, 8am to 11.30am. Also available to book in our House Kitchen.

If you prefer a light breakfast or like to start the day with something cooked, our menu has options for everyone. Plus, check out the dishes specifically created for each House.

All day available Monday to Friday, 12pm to 11pm and Saturday, 5pm to 11pm

Our menu features modern British favourites served throughout the House daily.

Late night available Thursday to Saturday, 11pm to 12am

Our menu offers a range of dishes, whether it's dinner after dark or just a late-night snack.

Saturday brunch available every Saturday, 12pm to 5pm

Start your weekend with a Saturday brunch, featuring classics and House dishes paired with a cocktail or wine.

Desserts available daily, 12pm to 11pm

Complete your dining experience with a sweet treat or something savoury, including classics with a House twist.

Soho House 76 Dean Street, all day sample menu

Smalls

Jersey rock oyster, shallot vinaigrette, hot sauce
Hash browns, Westcombe cheddar (vegetarian)
Tuna croustades, pickled daikon, wasabi
Ox cheek doughnuts, anchovy mayonnaise
Globe artichoke tartlet, black truffle (plant based)

Starters

Tomato minestrone (plant based)
Sweetcorn dip, raw vegetables (plant based)
Stracciatella, delicata squash, pane carasau (vegetarian)
Cured salmon, creme fraiche, cucumber
Aged beef tartare, cured egg, pink pepper lavosh
Hand dived scallops, black pudding, beurre blanc

Salads

add chicken, trout, avocado, bacon
Seasonal chopped salad (plant based)
Heritage beetroot, horseradish yoghurt, orange vinaigrette (vegetarian)
76 Caesar, pangrattato, aged parmesan, anchovies

Mains

Club steak or dry aged rib eye, frites, peppercorn sauce
76 Burger, pickles, cheddar, frites add pancetta
Plaice, burnt butter, capers
Pearl barley risotto, runner beans, pecorino (vegetarian)
Sea trout, spinach, saffron
Herb fed chicken, potato puree, chicken butter sauce. Half or whole
Leeks, pine nut tahini, nasturtium (plant based)
Old spot pork cutlet, fermented chilli, savoy cabbage
Cavatelli, ceps, hen of the woods (plant based)
Lamb shoulder pie, gravy

Sides

Frites (plant based)
Creamed or steamed spinach (vegetarian)
Tenderstem broccoli (plant based)
Green leaves (plant based)
New potatoes, herb butter (vegetarian)
Potato puree (vegetarian)

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.

House sample wine list

Sparkling and champagne

Prosecco Treviso, DOC, Luna Argenta, Brut, NV (available by glass)
Thienot, Brut, NV (available by glass)
Thienot Rose, Brut, NV
Moët & Chandon, Brut, Imperial, NV (available by glass)
Moët & Chandon Rose, Brut, Imperial, NV (available by glass)
Ruinart, Brut NV (available by glass)
Louis Roederer, Collection 243, Brut NV
Ruinart, Blanc de Blancs, Brut NV
Dom Pérignon, Brut

White

Maison Vincent, Languedoc, France (available by carafe and glass)
Pinot Bianco, Quercus, Goriška Brda, Slovenia
Pinot Grigio, 'Delle Dolomiti', Veneto, Italy (available by carafe and glass)
Gavi Di Gavi, 'La Meirana', Piemonte, Italy (available by carafe and glass)
Gruner Veltliner, 'Rosshimmel', Mittelbach
Chablis, 'La Boissonneuse', Brocard, Burgundy, France
Picpoul De Pinet, Luvignac, Languedoc, France
Chenin Blanc, Babylon's Peak, Swartland, South Africa (available by carafe and glass)
Sauvignon Blanc, Castel Firmian, Italy (available by carafe and glass)
Riesling, Wattle Brae, Langmeil, Eden Valley, Australia
Albarino, Pazo Senorans, Rias Baixas, Galicia, Spain
Sancerre, 'Les Caillottes', Jm Roger, Loire, France
Grillo, Feudo Arancio, Sicily, Italy
Chardonnay Reserve, Bousquet, Mendoza, Argentina (available by carafe and glass)
Soave classico, Pieropan, Veneto, Italy
Chassagne Montrachet, Gagnard, Burgundy, France
Corton Charlemagne, Grand Cru, Denis, Burgundy, France
Pouilly Fuisse, Vieilles Vignes, Saumaize, Burgundy, France

Red

Maison Vincent, Languedoc, France (available by carafe and glass)
Nero D'avola, Feudo Arancio, Sicily
Touriga Nacional, Douro, Quinta Da Cassa, Portugal
Pinot Noir, Cycles Gladiator, California (available by carafe and glass)
Fleurie 'Pfleurie Poncie' Anita, Beaujolais, France
Barbaresco, Prunotto, Piemonte, Italy
Montepulciano D'abruzzo, Itinera, Italy (available by carafe and glass)
Chateau Terrefort-Lescalles, Bordeaux, France (available by carafe and glass)
Barbera D'alba, Mauro Molino, Piemonte, Italy
Chianti Classico, Sparviero, Tuscany, Italy (available by carafe and glass)
Nuits St Georges, Forey, Burgundy, France
Chateau Cantenac Brown, Margaux, Grand Cru, France
Vega Sicilia 'Alion', Ribera De Duero, Spain
Cabernet Merlot, Buitenverwachting, South Africa
Malbec Reserve, Bousquet, Mendoza, Argentina (available by carafe and glass)
Othello, Christian Moueix, Napa Valley, California
Chateau Boutisse, St Emilion Grand Cru, France
Tignanello, Tuscany, Italy

Rose

Maison Vincent, Languedoc, France (available by carafe and glass)
Lady A, Provence IGP, France (available by carafe and glass)
Domaine de Valdition, 'Vallon des Anges', Aix en Provence, France
Rock Angel, Provence, France (available by carafe and glass)
Chateau d'Esclans, Provence, France