

Soho House Holloway, lunch sample menu

Appetizers

Eggplant (gluten free) (plant based) or spicy feta (gluten free) (vegetarian) dip, served with pita or crudites
Fried calamari, picante aioli
Hamachi crudo, lotus root, yuzu truffle dressing, mizuna
Green vegetable soup cannellini beans, tarragon (plant based)
Flame-grilled meatballs, smoked yoghurt
Chicken kara-age, yuzu, konbu mayo

Salads

Little gem caesar, puffed garbanzo (gluten free) (plant based)
Fattoush, tomatoes, cucumber, peppers, zaatar-sumac, pita (vegetarian)
Arugula artichoke, snap peas, manchego, lemon

Sandwiches

Soho smash burger, cheddar, iceberg, tomato, fancy sauce, pickle, potato bun
Dirty vegan burger, quinoa, beans & yam patty, mustard, tomato, lettuce, pickle (plant based)
Cali torta, avocado, pickled jalapeno, romaine, tomato
Turkey club, porchetta, avocado, aioli, sourdough, swiss cheese, lettuce, tomato

Entrees

Kung pao cauliflower, ginger, soy sauce (gluten free) (plant based)
Mary's farm jerk chicken, coleslaw
Red snapper, coconut rice, preserved lemon, tomato, citrus
Club steak, bearnaise, fries (gluten free)

Sides

French fries (gluten free)
Sweet potato fries (gluten free) (plant based)
Spinach (gluten free) (plant based)
Green leaves or tomato salad (gluten free) (plant based)
Broccolini, salsa macha (gluten free) (plant based)

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

Soho House Holloway, dinner sample menu

Smalls

Eggplant (gluten free) (plant based) or spicy feta (gluten free) (vegetarian) dip, served with pita or crudites
Charred artichoke, Serrano ham, cured egg
Chicken kara-age, yuzu, konbu mayo
Fried calamari, picante aioli

Appetizers

Steak tartare, egg yolk, sourdough
Hamachi crudo, lotus root, yuzu truffle dressing, mizuna
Green vegetable soup, cannellini beans, tarragon
Flame grilled meatballs, smoked yoghurt
Grilled octopus, lemon, oregano (gluten free)

Salads

Little gem caesar, puffed garbanzo (gluten free) (plant based)
Fattoush, tomatoes, cucumber, peppers, zaatar-sumac, pita (vegetarian)
Grains, turmeric hummus, black rice, quinoa, snap pea, carrots, beets (gluten free) (plant based)
Arugula artichoke, snap peas, manchego, lemon

Plant based

Dirty vegan burger, quinoa, beans & yam patty, mustard, tomato, lettuce, pickle (plant based)
Kung pao cauliflower, ginger, soy sauce (gluten free) (plant based)
Saag aloo, potato, spinach, curry, rice, pita (plant based)
Fusilli puttanesca, caper, olives, breadcrumb (plant based)

Mains

Riccia, spicy lamb ragu, percorino, peas
Mary's Farm jerk chicken, coleslaw
Club steak or filet mignon, bearnaise, fries
Sea bream, fennel, olive, tomato, oregano
Red snapper, coconut rice, preserved lemon, tomato, citrus
New York strip, yakiniku sauce, crispy shallot, wasabi
Soho smash burger, cheddar, iceberg, tomato, fancy sauce, pickle, potato bun

Sides

French fries (gluten free)
Sweet potato fries (gluten free) (plant based)
Spinach (gluten free) (plant based)
Green leaves or tomato salad (gluten free) (plant based)
Broccolini, salsa macha (gluten free) (plant based)
Brussels maple, urfa chili

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