Shoreditch House Menus

Breakfast available daily, 7.30am to 12pm

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.

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m All}~{
m day}$ available Monday to Friday, 12pm to 11pm and Saturday 5pm to 11pm

Focusing on contemporary British dishes and House classics, the menu features wood-fired pizzas, mains and sandwiches.

Late night available Wednesday 11pm to 12.30am and Thursday to Saturday 11pm to 2.30am

Whether it's dinner after dark or just a late-night snack, our menu offers a range of dishes including burgers and pizza and desserts.

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.

Sunday roast available every Sunday, 12pm to 10pm

Spend your Sunday enjoying a traditional roast, including meat and plant-based options. Plus, a range of our House Classics.

 $Dessert\,$ available Monday to Saturday, 12pm to 11pm and Sunday 12pm to 10pm

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

Kids available daily, 12pm to 9pm

We have a variety of smaller plates for your little ones, featuring all their favourites for starter, main and dessert.

Club sample all day menu

Snacks

Chipolatas, mustard
Fried cod cheeks, curry sauce
Crudites (plant based)
Chopped beef, hash browns
Lamb belly skewers
Cod's roe & radishes
Yorkshire puddings, short rib
Cheese on toast

Soups

Oxtail broth with dumplings or split pea with lentils (plant based)

Salads and sandwiches

Green leaves, avocado, tomato vinaigrette (plant based)
Chickpeas, cucumber, tomatoes, apple (plant based) (plant based)
Farro, beetroots, citrus, avocado (plant based)
Plant burger, cheese, lettuce, pickles (plant based)
Smash beef burger, cheese, red onion, pickles

Plates

Cumberland sausage and mash classic or plant based Clams, cockels, mussels, chilli, garlic Sea trout, beetroot, horseradish Steak and chips, peppercorn sauce Spatchcock chicken, Caesar Ham, egg and waffles Orzo, cime di rapa, lemon (plant based) Spaghetti Bolognese, Parmesan classic or plant based Fish cake, tartar Mince, stout and onion pie, gravy (plant based)

Wood fired pizza and pizzette

Spicy salami, mozzarella, mushrooms, Parmesan Buffalo mozzarella, tomato, basil (vegetarian) Wild mushrooms, datterini, caciocavallo (vegetarian) Veduya, smoked mozzarella, sundried tomato (plant based) Smoked salmon, fior di latte, spinach, capers

Sides

Tater tots, add cheese or gravy
Chips or sweet potato chips (plant based)
Mashed potato (vegetarian)
Green leaves (plant based)
Wood fired broccoli (plant based)
Buttered kale (vegetarian)
Mac and cheese, add spinach or pancetta
Flatbread

Lunch combo (available between 12pm to 3pm, Monday to Friday)

Choose any two: quiche, sausage roll, soup, salad

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

Club 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 Moet & Chandon, Brut, Imperial, NV (available by glass) Moet & 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 Perignon, Brut

White

Maison Vincent, Languedoc, France (available by carafe and glass)

Chenin Blanc, Kleinkloof, Paarl, South Africa

Encruzado Dao Branco, Prunus, Portugal

Pinot Grigio, Delle Dolomiti, Trovati, Veneto, Italy (available by carafe and glass)

Gavi Di Gavi La Meirana, Piemonte, Italy (available by carafe and glass)

Chablis, La Boissonneuse Brocard, Burgundy, France

Sauvignon Blanc, La Prade, Languedoc, France

Picpoul De Beauvignac, Luvignac, Langudoc, France (available by carafe and glass)

Sauvignon Blanc, Castel Firmian, Trentino, Italy (available by carafe and glass)

Riesling, Firestone, Central Coast, California

Albarino, Casal Caeiro, Rias Baixas, Galicia, Spain

Sancerre Blanc Terres Blances, Thomas, Loire, France

Grillo Feudo Arancio, Sicily

Viognier Iles Blanches Chartreux, Rhone, France

Verdejo Rueda Jose Pariente, Spain

Chardonnay, Reserve, Bousquet, Mendoza, Argentina (available by carafe and glass)

Pouilly Fuisse, Vieilles Vignes Saumaize, Burgundy, France

Red

Maison Vincent, Languedoc, France (available by carafe and glass)

Primitivo, Visconti Della Rocca, Puglia, Italy (available by carafe and glass)

Douro, Quinta Da Cassa, Portugal

Pinot Noir, Cycles Gladiator, California (available by carafe and glass)

Barbera D'alba Mauro Molino, Piemonte, Italy

Chorey Les Beaune Pinot Noir Maillard, Burgundy, France

Garnacha Clos Pons, Costers Del Segre, Catalunya, Spain

Montepulciano D'abruzzo Itinera, Abruzzo, Italy (available by carafe and glass)

Cotes Du Rhone Celliers Chartreux, France

Rioja Crianza, Bodegas Altanza, Spain (available by carafe and glass)

Chateau Perron Lalande De Pomerol, France

Othello Christian Moueix, Napa Valley, California

Gevrey Chambertin 'En Jouise', Harmand-Geoffroy, Burgundy, France

Negroamaro Riserva Salice Salentino, Puglia, Italy

Malbec, Reserve Domaine Bousquet, Mendoza, Argentina (available by carafe and glass)

Chateau De Ricaud, Reserve Cadillac Cotes De Bordeaux, France

Chianti Classico Riserva, Sparviero, Tuscany, Italy

Chateauneuf-Du-Pape, Domaine De Beaurenard, Rhone, France

Tignanello, Antinori, 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 (available by carafe and glass)

Rock Angel Provence, France (available by carafe and glass)

Chateau D'esclans, Provence, France