

# 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

## Bites

Lindisfarne oysters, half dozen or dozen  
Peas and girolles (plant based)  
Devon crab doughnut, green apple  
Potato rosti, rarebit (vegetarian)  
Cobble Lane coppa, house pickles

## Starters

Steak tartare, beef fat crisps  
Goat's curd, heritage beetroots (vegetarian)  
Broad bean dip, crudites (plant based)  
Asparagus soup, gremolata (plant based), add crab  
Brixham clams, cockles, wild garlic

## Salads and sandwiches

76 Caesar, pangrattato, aged parmesan, anchovies  
Seasonal chopped salad (plant based), add chicken, trout, avocado or bacon  
Plant burger, buffalo sauce, cheese, pickles, frites (plant based)  
House burger, caramelised onions, Oglesfield, pickles, frites, add pancetta

## Plates

Rabbit and tarragon pie, gravy  
Club steak or dry aged ribeye, frites, peppercorn sauce  
Chalk stream trout, leeks, sorrel sauce  
Herb fed chicken, mashed potato  
Hispi cabbage, pine nuts, wild rice (plant based)  
Pork schnitzel, mustard leaves, Kirkham's cheddar  
Fennel, butter beans, preserved lemon (plant based)  
Duck ragu, potato gnocchi

## Sides

Frites (plant based)  
Creamed or steamed spinach (vegetarian)  
Spring greens, confit garlic (plant based)  
Green leaves (plant based)  
New potatoes, gremolata (vegetarian)  
Mashed potato (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  
Laurent-Perrier 'La Cuvee' Brut NV (available by glass)  
Laurent-Perrier Cuvee Rose, Brut NV (available by glass)  
Laurent-Perrier 'Heritage' Brut NV  
Ruinart, Brut NV (available by glass)  
Ruinart, Blanc de Blancs, Brut NV  
Dom Perignon, 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