

Soho House West Hollywood garden, lunch sample menu

Starters

Spinach and artichoke dip, parmigiano, mozzarella, tortilla chips

Guacamole, crudité and chips, pico de gallo (plant based)

Tempura fried cauliflower, hot sauce (plant based)

Bigeye tuna tostada, avocado, leeks, chipotle aioli

Monterey Bay calamari fritti, lemon, picante aioli

Fried chicken, chili, cilantro, ranch dip

Meatballs, pancetta, pork, whipped ricotta

Butternut squash soup, cranberry compote, cardamom creme (vegetarian)

Matzoh ball chicken soup, carrot, onion, dill

Salads

Niçoise, bigeye tuna, mixed greens, haricot vert,

cherry tomatoes, peewee potato, egg Little gem caesar, parmigiano, herb croutons

Butter lettuce, avocado, sherry vinaigrette (plant based) (gluten free)

Heirloom tomato, burrata, red onion, basil aioli, sourdough (vegetarian)

Add a protein: Chicken / Steak / Salmon / Shrimp / Halloumi

Garden table Available Monday to Friday, 11.30am to 2.30pm

Daily selection of salads, vegetables, soup, sandwich, and more

Pizza

Mozzarella / Pepperoni / Black truffle

Handhelds

Soho Smash burger, cheddar, iceberg, tomato, fancy sauce, pickle

Dirty vegan burger, Quinoa, beans & yam patty, mustard, tomato, lettuce, pickle (plant based)

Turkey club, bacon, egg, lettuce, tomato, dijonnaise, fries

Grilled chicken sandwich, chicken breast, lettuce, pickle, fried onion, honey mustard, fries

Wild shrimp tacos, corn tortilla, chipotle, slaw, pickled onion, avocado (gluten free)

Mains

French omelet, fine herbs, goat cheese (vegetarian) (gluten free)

Grain bowl, red beet hummus, sweet potato, kale, cauliflower, buckwheat, quinoa, black rice, hemp seeds (plant based)

Penne vodka, san marzano, chili, parmigiano, ricotta, basil

Yellow curry, bamboo shoots, ginger, lemongrass, coconut rice (plant based) (gluten free)

Bigeye tuna poke, avocado, cucumber, fresno, brown jasmine rice

Patagonian salmon, farro, squash, dried cranberry, browned butter-sage vinaigrette

Prime Creekstone Farms beef tagliata, arugula, Parmigiano, aceto balsamico

Mary's Farm grilled chicken, datterini tomatoes, herb salad (gluten free)

Sides

Fries, ketchup, bearnaise

Sweet potato fries, curry ketchup

Brussels sprouts, maple, bacon, cippolini onions

Charred broccolini, chili flake, garlic

Truffle fries, truffle aioli

Soho House West Hollywood garden, dinner sample menu: Nancy Silverton take over

Antipasti

Tuscan white bean dip, market crudité (plant based) (gluten free)

Burrata caprese, vine cherry tomatoes, basil pesto, sourdough (vegetarian)

Meatballs, pancetta, pork, whipped ricotta

Arancine, smoked scamorza, parmigiano reggiano

Squash blossoms, ricotta & passata (vegetarian)

Japanese sweet potato, scallion crème fraîche, herbs (vegetarian) (gluten free)

Salads

Napa cabbage & radicchio, castelvetrano olives, crouton, 24 mustard vinaigrette (vegetarian)

Little gem lettuce, fine herbs, lemon vinaigrette (gf)

Wood fired pizza

Long cooked broccoli, pork fennel sausage, caciocavallo

Potato, pecorino, rosemary (vegetarian)

Funghi misti, fontina, taleggio mozzarella (vegetarian)

Napoletana, olive, anchovies, oregano

Mains

Baked halibut, tomato & pepper marmalade, garbanzo, lemon aioli (gluten free)

Prime creekstone farms beef tagliata, arugula, parmigiano, aceto balsamico (gluten free)

Pici, semi-dried cherry tomato, breadcrumbs

Ricotta cavatelli, spring peas, morel mushroom, preserved lemon (vegetarian)

Grilled whole branzino, preserved lemon aioli, salsa verde, spicy romesco (gluten free)

Braised chicken thighs, pickled chilies & broccoli di cicco (gluten free)

Bone-in ribeye, black olive tapenade,

Sides

Green beans, chili (gluten free)

Cannellini beans & swiss chard (gluten free)

Broccolin (gluten free)

Arugula & parmigiano (vegetarian) (gluten free)