

Soho House Holloway, lunch sample menu

Smalls

Eggplant (gluten free) (plant based) or spicy feta (gluten free) (vegetarian) dip, served with pita or crudites

Hamachi crudo, lotus root, yuzu truffle dressing, mizuna

Chicken kara-age, brown butter caramel, Kosho tartare

Flame-grilled meatballs, smoked yoghurt

Chicken turmeric soup, rice, lime, cilantro

Salads

Little gem caesar, crouton, parmesan

Kale, sunflower seeds, mint, lime

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)

Grain bowl, beet hummus, kale, sweet potato, cauliflower, apple cider vinaigrette, shaved carrots, red beets

Mary's Farm jerk chicken, coleslaw

Red snapper, coconut rice, preserved lemon, tomato, citrus

Club steak, bearnaise, fries (gluten free)

Penne alla vodka, tomato, chili, parmesan, basil

Sides

French fries (gluten free)

Sweet potato fries (gluten free) (plant based)

Spinach (gluten free) (plant based)

Green leaves or coconut rice (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

Spicy tuna tostada, salsa macha, avocado, cilantro

Chicken kara-age, yuzu, konbu mayo

Fried calamari, picante aioli

Appetizers

Hamachi crudo, lotus root, yuzu truffle dressing, mizuna

Turmeric soup, chicken or tofu, brown rice, vegetables, coconut milk

Flame grilled meatballs, smoked yoghurt

Grilled octopus, lemon, oregano (gluten free)

Salads

Little gem caesar, crouton, parmesan

Grain bowl, beet hummus, kale, sweet potato, cauliflower, apple cider vinaigrette, shaved carrots, red beets

Kale, sunflower seeds, mint, lime

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)

Yellow curry, lemongrass, sweet potato, rice, turmeric

Mains

Spinach and ricotta tortelloni, sage, butter, parmigiano, lemon

Mary's Farm jerk chicken, coleslaw

Salmon, king oyster mushroom, bok choy, ginger-lemongrass broth

Club steak or filet mignon, bearnaise, fries

Penna alla vodka, tomato, chili, parmesan, basil

Red snapper, coconut rice, preserved lemon, tomato, citrus

New York strip, yakiniku sauce, crispy shallots, 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 coconut rice (gluten free) (plant based)

Broccolini, salsa macha (gluten free) (plant based)

Brussels sprouts, maple, urfa chili

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