

180 House

House menus

Breakfast available Monday to Friday, 8am to 12pm and Saturday to Sunday, 9am 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.

All day available Monday to Friday, 12pm to 11.30pm and Saturday 5pm to 11.30pm

The menu offers a selection of House Classics featuring seasonal ingredients.

Late night available Monday to Wednesday 11.30pm to 12.30am and Thursday to Saturday 11.30pm to 2.30am

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

Saturday brunch available every Saturday, 12pm to 5pm

Start your weekend with a Saturday brunch, featuring classics and House dishes as well as a bottomless brunch offer.

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.

Desserts available daily, 12pm-11pm

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

180 House, sample all day menu

Smalls

Avocado dip, crudites, tortilla (plant based)
TFC chicken, hot sauce (plant based)
Calamari fritti, picante aioli
Shishito peppers, miso glaze (plant based)

Starters

Green vegetable soup, salsa verde (plant based)
Tuna tostada, chipotle, avocado
Burrata, winter tomatoes, balsamic (vegetarian)
Steak tartare, cornichons, sourdough

Salads and Sandwiches

Little gem caesar, parmesan, herb croutons
Kale, spicy sunflower seed dressing, fine herbs (plant based)
Chopped, chicken, cheddar, bacon, egg, avocado, tomato, beets, cucumber
Soho smash burger, cheddar, iceberg, tomato, pickles, fries
Fried fish sandwich, iceberg lettuce, tartare sauce, fries
Vegan simplicity burger, tomato, pickles, burger sauce, onion fries (plant based)

Mains

Scottish sea trout, spinach, aioli
Penne vodka, tomato, chili, parmesan, basil (vegetarian)
Dry aged filet or ribeye, bearnaise, fries
Chicken schnitzel, rocket & tomatoes
Rigatoni, bolognese, parmesan
Brick chicken, spicy yoghurt, thai basil
Aubergine parmigiana (vegetarian)
Artichoke risotto, salsa verde (plant based)
Mac & cheese, scamorza, parmesan (choice to add bacon, spinach or lobster)

Pizzette and pizzas

Mozzarella, tomato sauce, basil, oregano (vegetarian)
Spicy salami, mushroom, mozzarella, tomato sauce
Prosciutto, tomato, mozzarella, rocket, burrata
Taleggio, potato, sage, brown butter marinara oregano (plant based)

Sides

Fries (plant based)
Sweet potato fries (plant based)
Spinach (plant based)
Tenderstem broccoli (plant based)
Butter lettuce (plant based)

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

Bi-weekly, two course changing menu

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

180 House, sample wine list

Sparkling and Champagne

Prosecco Treviso Doc Luna Argenta, Brut NV (available by the glass)

Ridgeview Bloomsbury Sussex, Brut NV (available by the glass)

Thienot Brut or Rose NV (available by the glass)

Ruinart Brut (available by the glass) or Blanc De Blancs, NV

Laurent-Perrier: 'La Cuvee' (available by the glass) or Cuvee Rose or 'Heritage' or Grand Siecle '26', Brut NV

Louis Roederer Brut Premier NV

Jacquesson 746 Extra Brut NV

Bollinger Special Cuvee Brut NV

Dom Perignon Brut, 2013

Sir Wiston Churchill, Pol Roger Brut, 2013

White

Muscadet Sevre Maine Vieilles Vignes, Loire, France

Sancerre Les Caillottes Roger, Loire, France (available by the glass)

Riesling Riquewihr Trapet, Alsace, France

Macon Charnay Domaine Remond, Burgundy, France (available by the glass and carafe)

Chablis 'Boissonneuse' Brocard, Burgundy, France

Pouilly-Fuisse Pierre Desroches, Burgundy, France (available by the glass)

Viognier 'Iles Blanches' Chartreux, Rhone, France (available by the glass and carafe)

Crozes-Hermitage L'essentiel, Hauts Chassis, Rhone France

Chateauneuf Du Pape Beurenard, Rhone, France

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

Picpoul De Pinet Luvignac, Languedoc, France (available by the glass and carafe)

Rioja 'Belezos' Crianza Zugober, Spain

Albarino Pazo Senorans, Rias Baixas, Galicia, Spain (available by the glass and carafe)

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

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

Gruner Veltliner 'Rosshimmel', Kremstal, Austria

Riesling Trocken Balthasar Ress, Germany (available by the glass)

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

Sauvignon Blanc Lawson's, Marlborough, New Zealand (available by the glass and carafe)

Riesling 'Wattle Brae' Eden Valley, Australia

Chenin Blanc 'Die Agteros', Olv, Jootenberg, Paarl, South Africa (available by the glass and carafe)

Chardonnay Hyde De Villaine, Napa Valley, California (available by the glass)

Red

Bourgogne Pinot Noir Htes Cotes Beaune, Denis, France

Nuits Saint Georges Chezeaux, Burgundy, France (available by the glass)

Gevrey Chambertin 1er Cru, H-Geoffroy, France

Cotes Du Rhone Notre Dame Des Pallieres, France (available by the glass and carafe)

Gigondas Domaine De Font-Sane, Rhone France

St Joseph 'Cuvee Caroline', Cheze, Rhone, France

Chateauneuf-Du-Pape Beurenard, Rhone, France

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

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

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

Chianti Classico Riserva Sparviero, Tuscany, Italy

Barolo Single Vineyard Gallinotto, Piemonte, Italy (available by the glass)

Amarone Della Valpolicella Masi, Veneto, Italy

Gaja Barbaresco, Piemonte, Italy

Sassicaia Tenuta San Guido, Bolgheri, Italy

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

Pinot Noir 'Biosphere', Lothian, Elgin, South Africa (available by the glass and carafe)

Carmenere 'Arboleda' Eduardo Chadwick, Chile

Syrah Klippe Kou Joostenberg, Paarl, Australia

Pinot Noir Elephant Hill, Central Otago, New Zealand

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)

Mirabeu, 'X' or 'Pure', Provence, France (available by carafe and glass)