

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
- Beetroot tart, black fig (plant based)
- Devon crab doughnuts, green apple
- Potato rosti, rarebit (vegetarian)

Starters

- Steak tartare, beef fat crisps
- Stracciatella, delica squash, castelfranco (vegetarian)
- Tomato & fennel broth (plant based)
- Artichoke & pine nut dip, crudites (plant based)

Salads

- 76 Caesar, pangrattato, aged parmesan, anchovies
- Seasonal chopped salad (plant based)
- Vegan Symplicity burger, tomato, pickles, burger sauce, onion, frites (plant based)
- House burger, caramelised onions, cheese, pickles, frites

Mains

- Ribeye or dry aged filet, peppercorn, frites
- Fried Cornish cod, tartare, samphire
- Sea trout, celeriac, mussels, herring roe
- Herb fed chicken, mashed potato
- Romanesco, pumpkin seeds, sea aster (plant based)
- Veal schnitzel, fried egg, capers
- Ox cheek & bone marrow pie, potato puree
- Chickpea, purple kale, turnip (plant based)
- Duck ragu, potato gnocchi

Sides

- Frites (plant based)
- Creamed or steamed spinach (vegetarian)
- Tenderstem broccoli (plant based)
- Green leaves (plant based)
- New potatoes, gremolata (vegetarian)
- Mashed potatoes (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
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)
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-Lescalettes, 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, Buitenvverwachting, 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