

Electric House

Menus

Breakfast available Monday to Saturday, 8am to 12pm and Sunday, 8am to 11.45pm

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.

Lunch and dinner

The menus focus on British dishes made with seasonal ingredients.

Late night available Thursday to Saturday, 11pm to 1am

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 paired with a cocktail or wine.

Sunday roast available every Sunday, 12pm to 10pm

Spend your Sunday enjoying a traditional roast, including meat and plant-based options.

Desserts available daily, 12pm to 11pm

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

Kids available daily, 12pm to 6pm

We have a variety of smaller plates for your little ones, featuring all their favourites.

House lunch sample menu

Smalls and starters

Green vegetable soup (plant blased) (241 calories)
Raw beef, Westcombe cheddar (731 calories)
Hash browns, Devon crab (423 calories)
Crudites, white bean dip (plant blased) (120 calories)
Tuna crudo, puttanesca (270 calories)

Salads and sandwiches

Rice bowl, saurkraut (plant blased) (871 calories)
Butter lettuce, avocado (plant blased) (232 calories)
Caesar, pangrattato (557 calories)
Leek, watercress (vegetarian) (576 calories)
Soho smash burger, cheddar, iceberg, tomato, pickles, fries (1011 calories)
Ham & cheese toastie, wholegrain mustard (698 calories)
Symplicity burger, tomato, pickles, burger sauce, onion, fries (plant blased) (1130 calories)

Mains and wood grill

Brick chicken, creamed spinach (2483 calories)
Orzo risotto, wild mushroom (plant blased) (472 calories)
Scottish sea trout, puy lentils, aioli (724 calories)
Pork & mustard pie, gravy (982 calories)
Cornish sea bass, samphire (297 calories)
Duck ragu, pappardelle (772 calories)
Dry aged fillet (900 calories) or ribeye (1650 calories), bearnaise, fries

Sides

Mashed potatoes (vegetarian) (150 calories)
Skinny fries (plant based) (205 calories)
Spinach (plant based) (77 calories)
Tenderstem broccoli (plant based) (135 calories)

House dinner sample menu

Smalls and starters

Jersey rock oysters, shallot dressing (117 calories)

Crudites, white bean dip (plant based) (120 calories)

Hash browns, Devon crab (423 calories)

Wood fired scallops, chilli butter (303 calories)

Artichokes, aioli (plant based) (969 calories)

Raw beef, Westcombe cheddar (731 calories)

Green vegetable soup (plant based) (241 calories)

Caesar, pangrattato (557 calories)

Tuna crudo, puttanesca (270 calories)

Leek, watercress (vegetarian) (567 calories)

Mains

Orzo risotto, wild mushroom (plant based) (472 calories)

Scottish sea trout, puy lentils, aioli (724 calories)

Brick chicken, creamed spinach (2483 calories)

Lamb chops, salsa verde (2341 calories)

Pork & mustard pie, gravy (396 calories)

Cornish sea bass, samphire (297 calories)

Duck ragu, pappardelle (772 calories)

Dry aged fillet (900 calories) or ribeye (1650 calories), bearnaise, fries

Soho smash burger, cheddar, iceberg, tomato, pickles, fries (1011 calories)

Symplicity burger, tomato, pickles, burger sauce, onion, fries (plant based) (1130 calories)

Longhorn bone-in ribeye (1kg), bearnaise, served with a choice of two sides

Sides

Mashed potatoes (vegetarian) (150 calories)

Skinny fries (plant based) (205 calories)

Spinach (plant based) (77 calories)

Tenderstem broccoli (plant based) (135 calories)

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
Moët & Chandon, Brut, Imperial, NV (available by glass)
Moët & 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 Pérignon, Brut

White

Maison Vincent, Languedoc, France (available by carafe and glass)
Pinot Bianco, Quercus, Gorizia, Goriška Brda, Slovenia
Pinot Grigio “Dolomiti”, Trovati, Veneto, Italy
Gavi Di Gavi “La Meirana”, Broglia, Piemonte, Italy (available by carafe and glass)
Chablis Domaine Ste Claire, JM Broacrd, France (available by carafe and glass)
Châteauneuf du Pape Blanc, Domaine de Beaugard, France
Chenin Blanc, Kleinkloof, Paarl, South Africa
Picpoul De Pinet, Badassiere, France
Sauvignon Blanc, Castel Firmian, Trentino, Italy (available by carafe and glass)
Albarino, Rias Baixas, Serra Estrella, Galicia, Spain
Riesling Langmeil, Eden Valley, South Australia
Sancerre ‘Croix du Roy’ , Lucien Crochet, Loire, France
Grillo, Feudo Arancio, Sicily, Italy (available by carafe and glass)
Torrantes Riesling, Amalaya, Salta, Argentina
Chardonnay, Cycles Gladiator, California (available by carafe and glass)
Chardonnay, ‘Arthur’, Domaine Drouhin, Oregon
St Aubin, 1er Cru ‘Roche Dumay’, Colin, Burgundy, France
Chassagne-Montrachet 1er Cru Morgeots, Vincent Morey, Burgundy, France

Red

Maison Vincent, Languedoc, France (available by carafe and glass)
Primitivo, Visconti, Puglia, Italy
Nero d’Avola, Feudo Arancio, Sicily
Pinot Noir, Cycles Cycles Gladiator, California
Pinot Noir, ‘Crimson’, Ata Rangi, Martinborough, New Zealand (available by carafe and glass)
Nuits St Georges Vieilles Vignes, Michelot, Burgundy, France
Merlot, La Prade, Languedoc, France
Montepulciano d’Abruzzo, Itinera, Abruzzo, Italy (available by carafe and glass)
Chateau Terrefort-Lescalle Merlot, Bordeaux, France
Rioja Crianza, Valdemar, Spain
Zinfandel, Sonoma Coast, Sebastiani, California (available by carafe and glass)
Barbaresco, Prunotto, Piemonte, Italy
Cabernet/Merlot, Buitenverwachting, Constantia, South Africa
Malbec Coleccion, Finca la Colonia, Mendoza, Argentina (available by carafe and glass)
Blacksmith Cabernet Sauvignon, Langmeil, Barossa, Australia (available by carafe and glass)
Chateau Vieille Tour La Rose, St Emilion Grand Cru, France
Othello (Bordeaux Blend) Christian Moueix, Napa Valley, California
Tignanello, Antinori, Tuscany

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