

White City House

House menus

Breakfast available daily, 8am 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 11pm and Saturday 5pm to 11pm

Available in the main members' space on the ninth floor, this menu features a selection of House Regulars and seasonal dishes.

Late night available Thursday to Saturday 11pm to 2am

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

Saturday brunch available every Saturday, 12pm to 5pm

Start your weekend with a Saturday brunch, featuring classics and Cecconi's dishes paired with a cocktail or wine.

Sunday roast available every Sunday, 12pm to 11pm

Spend your Sunday enjoying a traditional roast, including meat and plant-based options. Plus, a range of our House and Cecconi's Classics.

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 for starter, main and dessert.

White City House, all day sample menu

Smalls

Burrata, piquillo peppers, balsamic (vegetarian) (348 calories)
Tuscan bean soup (plant based) (458 calories)
Bread & dips: taramasalata, white bean (plant based) and ricotta (vegetarian)
Calamari fritti, picante aioli (641 calories)

Raw and cured

Tuna carpaccio, chilli & oregano (162 calories)
Sea bass, orange & rosemary (289 calories)
Aged beef tartare, egg yolk, pecorino (319 calories)
Salmon, lemon & capers (294 calories)

Salads and vegetables

Violet artichokes, lemon aioli (plant based) (512 calories)
Superfood rice bowl, kale, superkraut, avocado, pumpkin seed aioli (plant based) (892 calories)
Kale, spicy sunflower seed dressing, fine herbs (plant based) (499 calories)

Pasta

Cavatelli, fennel sausage, pangrattato (711 calories)
Rigatoni, sundried tomato, pine nuts (plant based) (382 calories)
Devon crab linguine, chilli & garlic (623 calories)

Sandwiches

Panuozzo, Parma ham, tomatoes, basil (776 calories)
Soho smash burger, cheddar, iceberg, tomato, pickles, fries (1353 calories)
Vegan Symplicity burger, tomato, pickles, burger sauce, onions, fries (plant based) (868 calories)

Wood oven and grill

Ribeye, fries, bone marrow butter (1068 calories)
Wild sea bass, fennel gratin (589 calories)
Octopus, white beans, nduja (592 calories)
Texel lamb cutlets, salsa verde (830 calories)
Spatchcock chicken, sweet garlic (553 calories)
Scottish sea trout, spinach, aioli (789 calories)
Dry aged fillet, frites, bearnaise (1815 calories)

Pizza

Buffalo mozzarella, tomato, basil (vegetarian) (1154 calories)
Nduja, San Marzano tomatoes, olives, fior di latte (1518 calories)
Courgette, burrella, pine nuts (plant based) (784 calories)
Spicy salami, mozzarella, mushrooms (1399 calories)

Sides

Rocket & parmesan (vegetarian) (60 calories)
Tenderstem broccoli, chilli & garlic (plant based) (189 calories)
Butter lettuce, avocado (plant based) (82 calories)
Fries (610 calories) or sweet potato fries (plant based) (571 calories)
Wood fired potatoes, gremolata (264 calories)

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

White City House, restaurant sample menu

Starters

Bread & dips: taramasalata, white bean (plant based) and ricotta (vegetarian)

Tuna carpaccio, chilli & oregano (162 calories)

Hand-dived scallops, garlic butter, samphire (489 calories)

Aged beef tartare, egg yolk, pecorino (319 calories)

Salads and vegetables

Violet artichokes, lemon aioli (plant based) (512 calories)

Superfood rice bowl, kale, superkraut, avocado, pumpkin seed aioli (plant based) (892 calories)

Kale, spicy sunflower seed dressing, fine herbs (plant based) (499 calories)

Wood oven and grill

Scottish sea trout, spinach, aioli (789 calories)

Wild sea bass, fennel gratin (589 calories)

Ribeye, fries, bone marrow butter (1068 calories)

Pork Milanese, creme fraiche, sage (992 calories)

Devon crab linguine, chilli & garlic (930 calories)

Baked gnocchi, aubergine, tomato (plant based) (990 calories)

Spatchcock chicken, sweet garlic (553 calories)

Dry aged fillet, frites, bearnaise (1815 calories)

For two

Lamb shoulder, shallots

Wild brill, masala butter

Sides

Rocket & parmesan (vegetarian) (60 calories)

Tenderstem broccoli, chilli & garlic (plant based) (189 calories)

Butter lettuce, avocado (plant based) (82 calories)

Fries (610 calories) or sweet potato fries (plant based) (571 calories)

Wood fired potatoes, gremolata (264 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

Moet and Chandon, Brut, Imperial, NV (available by glass)

Moet and 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)

Gambellara Classico, Vignamato, Marche, Italy

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

Gavi di Gavi, 'La Meirana', Piemonte, Italy (available by carafe and glass)

Soave Classico, Pieropan, Veneto, Italy

Sancerre 'Terres Blanches', Thomas, Loire, France

Pinot Grigio delle Dolomiti, Veneto, Italy (available by carafe and glass)

Malvasia Puntinata, Principe Pallavicini, Lazio, Italy

Sauvignon Blanc, Castel Firmian, Trentino, Italy (available by carafe and glass)

Vermentino di Sardegna, I Fiori, Sardinia, Italy

Albarino, Estrella, Rias Baixas, Galicia, Spain

Chardonnay 'Bramito del Cervo', Umbria, Italy

Grillo, Feudo Arancio, Sicily

Viognier 'Iles Blanches', Rhone, France

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

Lugana, Vigneto la Conchiglia, Lombardy, Italy

Meursault 'Vieilles Vignes', Burgundy, France

Cervaro della Sala, Antinori, Umbria, Italy

Chassagne Montrachet, Gagnard, Burgundy, France

Red

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

Primitivo, Visconti della Rocca, Puglia, Italy

Nero d'Avola, Feudo Arancio, Sicily

Pinot Noir, Cycles Gladiator, California

Aglianico, L'Atto, Basilicata, Italy

Pinot Noir 'Focara', Colli Pesaresi, Marche, Italy (available by carafe and glass)

Montepulciano d'Abruzzo, Itinera, Italy (available by carafe and glass)

Merlot, Castel Firmian, Trentino, Italy (available by carafe and glass)

Rioja 'Capitoso', Bodegas Altanza, Spain

Barbera d'Alba, Molino, Piemonte, Italy (available by carafe and glass)

Chateau Boutisse, St Emilion Grand Cru, France

Barolo Gallinotto Single Vineyard, Italy

Negroamaro, Salice Salentino Riserva, Puglia, Italy

Malbec, Reserve, Bousquet, Mendoza (org) Argentina

Chianti Classico Riserva, Sparviero, Tuscany, Italy

Il Bruciato, Guado al Tasso, Bolgheri, Italy

Amarone Della Valpolicella, Alpha Zeta, Italy

Chateauneuf-du-Pape, Beaurenard, 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 (available by carafe and glass)

Rock Angel Provence, France (available by carafe and glass)

Chateau D'esclans, Provence, France