

Soho Mews House, Sample Restaurant Menu

Snacks

French onion dip, house crisps (vegetarian)
Blue fin tuna rosti, Oscietra caviar
Chicken parfait, sauterne jelly
Crudites (plant-based)

Starters

Steak tartare, kohlrabi, egg yolk
Aylesbury duck pate en croute, mustard
Smoked salmon, crème fraiche, buckwheat blinis
Burrata, black figs, aged balsamic (vegetarian)
Raw bass, red chilli, citrus dressing
Delica pumpkin soup, seeds, sage (plant-based)

Shellfish

Oysters, Carlingford No3 or Gillardeau No3
Devon crab mayonnaise, watercress
Coldwater prawns, horseradish, Marie Rose

Plates

Heritage beetroot, Cashel blue cheese, bitter leaves (vegetarian)
Mews seasonal chopped salad, red wine vinaigrette (plant-based)
Caesar, romaine lettuce, anchovies, croutons, Parmesan (plant-based or classic)

Pasta

Baked potato gnocchi, cep & artichoke (plant-based)
Westcombe ricotta agnolotti, black truffle (vegetarian)
Lamb ragu, pappardelle, English Pecorino

Chops and Birds

Norfolk black chicken, chanterelles
Iberico pork chop, burnt apple
Belted Galloway rib chop
Salt aged duck, cherries
Sussex cauliflower chop, pine nuts (plant-based)

Fish

Cornish skate wing, brown butter peppercorn sauce

Monkfish on the bone, sea herbs, aioli

Chalk stream trout, sauce vierge

Dover sole, grilled or meuniere

For Two

Whole native lobster, baked rice, bisque

Mews beef wellington, bone marrow

Salt baked wild sea bass, lemon butter

Sides

Fries (plant-based)

Beef dripping chips

Spinach, steamed (plant-based) or creamed (vegetarian)

Beef short rib gratin

Cornish Mids, mint (vegetarian)

Tender stem broccoli (plant-based)

Creamed leeks, black truffle (vegetarian)

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