

Soho House 40 Greek Street

Club menus

Breakfast available Monday to Friday, 7.30am to 12pm and Saturday to Sunday, 10am 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

The menu offers House classics and favourites from around the world, plus regular collaborations and takeovers.

Late night available Monday to Wednesday, 11pm to 12.30am and Thursday to Saturday from 11pm to 2.30am

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

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.

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 to 11pm

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

Club all day sample menu

Smalls

- Sausage roll, ketchup, mustard (728 calories)
- Calamari fritti, lemon, aioli (457 calories)
- Edamame and jalapeno dip, crudites (plant based) (576 calories)
- Fried artichokes, lemon aioli (701 calories)
- Wood-fired padron peppers, smoked paprika (plant based) (90 calories)

Starters

- Chickpea and tumeric soup (206 calories)
- Crab on toast, chilli, aioli (668 calories)
- Steak tartare, sourdough (749 calories)
- Wye Valley asparagus, hollandaise (293 calories)

Salads and bowls

- Avocado, butter lettuce, sherry vinaigrette (plant based) (258 calories)
- Grain bowl, quinoa, wild rice, tumeric hummus, sprouts (plant based) (646 calories)
- Kale, pickled apple, feta, cumin dressing (266 calories)
- Taco bowl, avocado, coriander, brown rice, pico de gallo, salsa (plant based) (890 calories)

Mains

- Mac and cheese, scamorza, parmesan (1356 calories)
- Chicken Shop burger, buttermilk mayonaise, pickles, lettuce, fries (1038 calories)
- Salmon, peas, broad beans, lemon crème fraiche (746 calories)
- Ribeye on the bone (1399 calories) or Club steak (1049 calories), fries, béarnaise
- Mussels, white wine, shallots, parsley, fries (1420 calories)
- Pork belly, apple sauce (1055 calories)
- Cheeseburger, American cheddar, red onion, pickles, fries (1049 calories)
- Smash Neat burger, stack sauce, cheese, onions, sweet potato fries (plant based) (1086 calories)
- Cod, pea, mint (1076 calories)
- Brick chicken, salsa verde, lemon (737 calories)
- Spaghetti vongole, white wine, chilli, garlic (1675 calories)

Pizzette and pizza

- Truffle, wild mushroom, taleggio (vegetarian) (pizzette: 945 calories), (pizza: 1495 calories)
- Fennel sausage, smoked mozzarella, spinach, chilli (pizzette: 975 calories), (pizza: 1608 calories)
- Artichoke, black olives, rocket, vegan parmesan (plant based) (pizzette: 836 calories), (pizza: 1354 calories)
- Buffalo mozzarella, tomato, basil, oregano (vegetarian) (pizzette: 951 calories), (pizza: 1268 calories)
- Spicy salami, tomato, mushroom, mozzarella (pizzette: 1206 calories), (pizza: 1608 calories)

Sides

- Fries (603 calories), sweet potato fries (571 calories), heritage tomatoes and basil (269 calories),
- Jersey Royal potatoes with mint (456 calories)

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

Choose any two: Soup, salad, pizzetta

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

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)
Chenin Blanc, Kleinkloof, Paarl, South Africa (available by carafe and glass)
Pinot Grigio delle Dolomiti, Trovati, Veneto, Italy
Verdicchio di Matelica, Bisci, Marche, Italy
Chardonnay, Cuvee Prestige, La Ragotiere, Loire, France
Gavi di Gavi, 'La Meirana', Piemonte, Italy (available by carafe and glass)
Chablis, 1er Cru, 'Vau de Vey', Hamelin, Burgundy, France
Picpoul de Pinet, St Clair, Beauvignac, Languedoc, France (available by carafe and glass)
Viognier, 'Îles Blanches', Cellier des Chartreux, France
Sauvignon Blanc, Castel Firmian, Trentino, Italy (available by carafe and glass)
Verdejo, Rueda, Jose Pariente, Spain
Riesling, Trocken Dr Fischer, Mosel, Germany
Albarino, Pazo Senorans, Rias Baixas, Galicia, Spain
Chateauneuf-du-Pape, Beurenard, Rhone, France
Grillo, Feudo Arancio, Sicily, Italy
Chardonnay, Elgin Vintners, Elgin Valley, South Africa
Sancerre, 'Terres Blanches', Thomas, Loire, France
Chardonnay, 'Arthur', Domaine Drouhin, Oregon (available by carafe and glass)
Meursault, 'Vieilles Vignes', Domaine Lafouge, Burgundy, France

Red

Maison Vincent, Languedoc, France (available by carafe and glass)
Primitivo, Visconti della Rocca, Puglia, Italy (available by carafe and glass)
Negroamaro Riserva, Salice Salentino, Puglia, Italy
Pinot Noir, Cycles Gladiator, California (available by carafe and glass)
Nuits St Georges Domaine Forey, Burgundy, France
Cotes du Rhone 'Rieux' Notre Dame Pallieres, France
Garnacha, Clos de Pons, Costers del Serge, Catalonia, Spain
Montepulciano, d'Abruzzo Itinera, Abruzzo, Italy (available by carafe and glass)
Chateau Haut-Maginet, Merlot, Bordeaux, France
Rioja, 'Capitosa' Bodegas Altanza, Spain (available by carafe and glass)
Chianti Classico, Sparviero, Tuscany, Italy
Barbera d'Alba, 'Pian Romualdo', Prunotto, Piemonte, Italy
Gevrey Chambertin, En Jouise, Harmand-Geoffroy, Burgundy, France
Cabernet Merlot, Buitenverwachting, Constantia, South Africa
Malbec Reserve, Domaine Bousquet, Mendoza, Argentina (available by carafe and glass)
Blacksmith Cabernet Sauvignon, Langmeil, Barossa, Australia
Chateau Boutisse, St Emilion Grand Cru, France
Chateauneuf-du-Pape, Beurenard, Rhone, France
Tignanello, Antinori, 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