

# 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.

# All day sample menu

## Smalls

Hash browns, Westcombe cheddar (vegetarian)  
Beetroot tartare, aged balsamic (plant based)  
Tuna croustades, pickled daikon, wasabi  
Ox cheek doughnuts, anchovy mayonnaise  
Jersey rock oyster, shallot vinaigrette, hot sauce (plant based)

## Starters

Stracciatella, courgette, nocellara olives, pane carasau (vegetarian)  
Cured mackerel, buttermilk, fennel  
Raw vegetables, broad bean dip (plant based)  
Aged beef tartare, cured egg, pink pepper lavosh  
Tomato minestrone, cannellini beans (plant based)  
Wye valley asparagus, duck egg, lincolnshire poacher

## Salads

Seasonal chopped salad (plant based)  
Kale, sunflower seed, spring onion (plant based)  
76 caesar, pangrattato, aged parmesan, anchovies

## Mains

Ribeye on the bone or Club steak, fries, peppercorn sauce  
Herb fed chicken, potato puree, chicken butter sauce (half or whole)  
76 burger, pickles, cheddar, frites  
Gnocchi, oyster mushrooms, puntarelle (plant based)  
Wild sea bass, clams, white wine sauce  
Pearl barley risotto, broad beans, pecorino  
Dry aged rib eye, frites, peppercorn sauce  
Salt baked celeriac, pumpkin seed tahini, green peppercorn (plant based)

## Sides

Fries (plant based)  
Creamed (vegetarian) or steamed (plant based) spinach  
Barbecue courgette, salsa verde (vegetarian)  
Sussex leaves (plant based)  
New potatoes, herb butter (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  
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, 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-Lescalles, 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, Buitenverwachting, 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