

Shoreditch House

Menus

Breakfast

available daily, 7.30am 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

Focusing on contemporary British dishes and House classics, the menu features wood-fired pizzas, mains and sandwiches.

Late night

available Wednesday 11pm to 12.30am and Thursday to Saturday 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 pizza and desserts.

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.

Dessert

available Monday to Saturday, 12pm to 11pm and Sunday 12pm to 10pm

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

Kids

available daily, 12pm to 9pm

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

Club sample all day menu

Smalls

Cumberland sausage roll, tarragon mustard (752 calories)
Padron peppers, sea salt (plant based) (120 calories)
Edamame and jalapeno dip, crudites (plant based) (576 calories)
Fried artichokes, lemon aioli (701 calories)
Salt and pepper squid, lemon aioli (457 calories)
Sticky chicken wings, honey, soy sauce (489 calories)

Starters

Steak tartare, grilled sourdough, pickles (347 calories)
Burrata (vegetarian) (475 calories) or Burrella (plant based) (498 calories), rocket pistou, pane carasau
Chickpea and tumeric soup (206 calories)
Grilled mackerel, apple, smoked yoghurt (398 calories)
Wye Valley asparagus, hollandaise (293 calories)

Salads and sandwiches

Avocado, butter lettuce, sherry vinaigrette (plant based) (232 calories)
Grain bowl, quinoa, wild rice, tumeric hummus, sprouts (plant based) (646 calories)
Kale, pickled apple, feta, cumin dressing (266 calories)
Cheese burger, beef patty, dijonnaise, lettuce, red onion, tomato, pickles, fries (1356 calories)
Smash Neat burger, stack sauce, cheese, onions, sweet potato fries (plant based) (1086 calories)
Chicken Shop burger, buttermilk mayonnaise, pickles, lettuce, fries (1138 calories)
Fish sandwich, lettuce, tartar sauce, fries (1120 calories)
Ham and cheese toastie, watercress (668 calories)

Mains

Brick chicken, salsa verde, lemon (737 calories)
Rigatoni, plant based bolognese (plant based) (824 calories)
Ribeye on the bone, fries, bearnaise (1399 calories)
Sausage and mash, onion gravy (669 calories)
Club steak, fries, dijonnaise (1127 calories)
Mac and cheese, scamorza, parmesan (1356 calories)
Chicken & forest mushroom pie (1002 calories)
Wood-fired cauliflower, harissa spread, pickled grapes (plant based) (457 calories)
Salmon, peas, broad beans, lemon crème fraiche (746 calories)

Pizzette and pizzas

Buffalo mozzarella, tomato, basil, oregano (pizzette: 836 calories), (pizza: 1354 calories)
Napoli, anchovies, capers (pizzette: 625 calories), (pizza: 1128 calories)
Spicy salami, tomato, mushroom, mozzarella (pizzette: 951 calories), (pizza: 1268 calories)
Courgette, aubergine, cherry tomato, oregano (plant based) (pizzette: 536 calories), (pizza: 1176 calories)
Pink radicchio, gorgonzola, pine nuts (pizzette: 964 calories), (pizza: 1211 calories)
Carbonara, aged parmesan, mozzarella, pancetta (pizzette: 984 calories), (pizza: 1261 calories)

Sides

Fries (plant based) (607 calories) or sweet potato fries (plant based) (571 calories)
Jersey royal potatoes, mint (423 calories)
Heritage tomatoes, basil (269 calories)
Sussex leaves (plant based) (135 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.

Club 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 & Chandon, Brut, Imperial, NV (available by glass)
Moet & 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)
Chenin Blanc, Kleinkloof, Paarl, South Africa
Encruzado Dao Branco, Prunus, Portugal
Pinot Grigio, Delle Dolomiti, Trovati, Veneto, Italy (available by carafe and glass)
Gavi Di Gavi La Meirana, Piemonte, Italy (available by carafe and glass)
Chablis, La Boissonneuse Brocard, Burgundy, France
Sauvignon Blanc, La Prade, Languedoc, France
Picpoul De Beauvignac, Luvignac, Langudoc, France (available by carafe and glass)
Sauvignon Blanc, Castel Firmian, Trentino, Italy (available by carafe and glass)
Riesling, Firestone, Central Coast, California
Albarino, Casal Caeiro, Rias Baixas, Galicia, Spain
Sancerre Blanc Terres Blanches, Thomas, Loire, France
Grillo Feudo Arancio, Sicily
Viognier Iles Blanches Chartreux, Rhone, France
Verdejo Rueda Jose Pariente, Spain
Chardonnay, Reserve, Bousquet, Mendoza, Argentina (available by carafe and glass)
Pouilly Fuisse, Vieilles Vignes Saumaize, Burgundy, France

Red

Maison Vincent, Languedoc, France (available by carafe and glass)
Primitivo, Visconti Della Rocca, Puglia, Italy (available by carafe and glass)
Douro, Quinta Da Cassa, Portugal
Pinot Noir, Cycles Gladiator, California (available by carafe and glass)
Barbera D'alba Mauro Molino, Piemonte, Italy
Chorey Les Beaune Pinot Noir Maillard, Burgundy, France
Garnacha Clos Pons, Costers Del Segre, Catalunya, Spain
Montepulciano D'abruzzo Itinera, Abruzzo, Italy (available by carafe and glass)
Cotes Du Rhone Celliers Chartreux, France
Rioja Crianza, Bodegas Altanza, Spain (available by carafe and glass)
Chateau Perron Lalande De Pomerol, France
Othello Christian Moueix, Napa Valley, California
Gevrey Chambertin 'En Jouise', Harmand-Geoffroy, Burgundy, France
Negroamaro Riserva Salice Salentino, Puglia, Italy
Malbec, Reserve Domaine Bousquet, Mendoza, Argentina (available by carafe and glass)
Chateau De Ricaud, Reserve Cadillac Cotes De Bordeaux, France
Chianti Classico Riserva, Sparviero, Tuscany, Italy
Chateauneuf-Du-Pape, Domaine De 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 (available by carafe and glass)
Rock Angel Provence, France (available by carafe and glass)
Chateau D'esclans, Provence, France