Shoreditch House

Club 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)

Hummus, urfa chilli, crudites (plant based) (305 calories)

Prawn and crab bites, pickled ginger, nuoc cham (486 calories)

Salt and pepper squid, lemon aioli (457 calories)

Starters

Steak tartare, grilled sourdough, pickles (347 calories)

English Camembert, radishes, lavosh cracker (618 calories)

Sticky chicken wings, honey, soy sauce (489 calories)

Citrus cured salmon, radish, creme fraiche (278 calories)

Ham and cheese toastie, watercress (668 calories)

Mushroom and barley broth (plant based) (103 calories)

Salads and sandwiches

Avocado, butter lettuce, sherry vinaigrette (plant based) (232 calories)

Superfood bowl, cauliflower rice, spicy tofu, blakeye beans, alfalfa sprout, kimchi, miso aioli (plant based) (552 calories)

Grain salad, quinoa, puffed rice, butternut squash, chilli, basil (plant based) (417 calories)

Cheese burger, beef patty, dijonnaise, lettuce, red onion, tomato, pickles, fries (1356 calories)

Neat burger, lettuce, tomato, cheese, neat sauce, sweet potato fries (plant based) (1001 calories)

Chicken Shop burger, buttermilk mayonnaise, pickles, lettuce, fries (1138 calories)

Fish sandwich, lettuce, tartar sauce, fries (1120 calories)

Mains

Brick chicken, girolle mushroom, sage (756 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)

Braised lamb shank, crushed baby potatoes, salsa verde (865 calories)

Wood-fired broccoli, red pepper and sunflower seed romesco, pickled chilli (plant based) (543 calories)

Salmon, chard, green lentils, aioli (834 calories)

House pie

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)

Black truffle, four cheese (pizzette: 934 calories), (pizza: 1316 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)

Chantenay carrots, maple, herbs (423 calories)

Mashed potatoes (291 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 carafe and glass)

Thienot Rose Brut NV

Moet & Chandon Brut Imperial NV (available by glass)

Moet & Chandon Rose Brut Imperial NV

Ruinart Brut NV

Louis Roederer Collection 243 Brut NV

Ruinart Blanc de Blancs Brut NV

Dom Perignon Brut 12

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 Blances, 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 Beaurenard, 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