

# 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

Prawn and crab bites, pickled ginger, nuoc cham (272 calories)

Calamari fritti, lemon, aioli (457 calories)

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

Chicken karaage, miso mayonnaise, lime (687 calories)

Padron peppers, sea salt (plant based) (289 calories)

## Starters

Chicken and vegetable broth (687 calories)

Ham and cheese toastie, watercress (668 calories)

Celeriac soup, truffle (plant based) (512 calories)

Steak tartare, sourdough toast (749 calories)

English Camembert, radishes, lavosh cracker (618 calories)

## Salads and bowls

Avocado, butter lettuce, sherry vinaigrette (plant based) (258 calories)

Caesar salad, aged parmesan, anchovies, pangrattato (1059 calories)

Poke bowl, crispy onion, edamame, pickled radish, gochujang sauce (plant based) (680 calories)

Superfood rice bowl, kale, sauerkraut, avocado, pumpkin seed aioli (plant based) (570 calories)

Heritage beetroot, delicata squash, goat's curd (626 calories)

Taco bowl, avocado, coriander, brown rice, pico de gallo, salsa (plant based) (890 calories)

## Mains

Mac and cheese, scamorza, parmesan (1356 calories)

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

Pollock, capers, brown shrimps (781 calories)

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

Mussels, white wine, shallots, parsley, fries (1420 calories)

Chicken Shop burger, buttermilk mayonnaise, pickles, lettuce, fries (1038 calories)

Ribeye on the bone (1399 calories) or Club steak (1049 calories), fries, béarnaise

Sea bass, turmeric, herbs, cucumber (455 calories)

Cheeseburger, American cheddar, red onion, pickles, fries (1049 calories)

Brick chicken, girolle mushroom, sage (756 calories)

Prawn linguini, crab bisque, chilli, rocket (1786 calories)

Pork chop, roasted shallots, sage (1270 calories)

## Pizzette and pizza

Napoli, anchovies, capers (pizzette: 625 calories), (pizza: 1128 calories)

Fennel sausage smoked mozzarella, spinach, chilli (pizzette: 1206 calories), (pizza: 1608 calories)

Pesto, heritage tomato, olives, vegan mozzarella (plant based) (pizzette: 836 calories) (pizza: 1354 calories)

Buffalo mozzarella, tomato, basil, oregano (vegetarian) (pizzette: 836 calories), (pizza: 1354 calories)

Spicy salami, tomato, mushroom, mozzarella (pizzette: 951 calories), (pizza: 1268 calories)

## Sides

Fries (603 calories), sweet potato fries (571 calories), green salad (98 calories),

Seasonal greens (330 calories), mashed potatoes (291 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 Perignon Brut 12

## 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-Magnet, 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