



SOHO HOUSE 76 DEAN STREET
Private events



76 Dean Street, London W1D 3SQ, United Kingdom

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Welcome

Set in the heart of Soho, inside a preserved 18th-century townhouse, Soho House 76 Dean Street is spread across four floors and features a restaurant, a bar and a 43-seat screening room.





SMALL SITTING ROOM

Central to the room is a circular table and 12 chairs for a cosy private dining experience that's designed for socialising.

Members only

SET-UP

Seated

CAPACITY

12



YELLOW ROOM

Named after its vibrant yellow walls, this space is ideal for drinks receptions and private dining, with mixed seating options including sofas and armchairs.

Members only

SET-UP	Standing	Seated
CAPACITY	30	16





TOP FLOOR AND LIBRARY BAR

This spacious area benefits from its own bar, a large dining table and a section for lounging – great for private dinners, cocktail receptions and parties.

	Members only	
SET-UP	Standing	Seated
CAPACITY	80	40





SCREENING ROOM

Host a private screening or presentation in this space with 43 velvet armchairs for each guest, and a bar and lounge designed for pre-screening drinks.

SET-UP Seated

CAPACITY 43

SAMPLE MENUS:

SHARING MENU

£65 PER PERSON

STARTERS

Coppa, pickles, balsamic onions
Raw vegetables, pumpkin seed hummus (pb)
Stracciatella, courgette, mint, Nocellara olives (v)
Pearl barley risotto, broad beans, pecorino cream (v)

MAINS

Herb-fed chicken, potato puree, chicken butter sauce
Trout, burnt peppers, sea aster
Pork chop, spring greens, vintage cider
Salt-baked celeriac, pumpkin seed tahini, green peppercorn (pb)

DESSERTS

Dark chocolate mousse, maraschino cherries, clotted cream (v)
Coconut panna cotta, rhubarb, toasted oats (pb)
Banana bread, butterscotch, banana ice cream (v)

pb: plant based, v: vegetarian.

Please let us know if you have any allergies or dietary requirements. Our dishes are made here and may contain trace ingredients. There is a discretionary 13.5% service charge added to your bill. Prices are inclusive of VAT.

BITES AND BOWLS

BITES

£4 EACH

Hash brown, Westcombe cheddar (v)
Tuna croustade, pickled daikon, wasabi
Aged beef tartare, cured egg, pink pepper lavosh
Aged parmesan beignet, balsamic, parma ham

BOWLS

£7 EACH

Stracciatella, delica squash, tabasco, pane carasau
Salt-baked celeriac, pumpkin seed tahini, green peppercorn (pb)
Herb-fed chicken, potato puree, chicken butter sauce
Pork chop, spring greens, vintage cider
Gnocchi, king oyster mushroom, puntarelle (pb)

DESSERTS

£4 EACH

Crispy chocolate feuilletine, coconut
Brownie, maraschino cherries (pb)

BIGGER

£10 EACH

76 cheeseburger, cheddar, iceberg lettuce, tomato, pickle
Vegan burger, iceberg lettuce, tomato, smoked cheese (pb)



**SAMPLE MENU:
WINE MENU**

WHITE

Maison Vincent, Languedoc, Fr 23
Pinot Bianco, Quercus, Goriška Brda, SI 22
Pinot Grigio, 'Del le Dolomiti', Veneto, It 23
Gaillac Blanc, Chateau Lions Lamartine, Fr 22
Chenin Blanc, Babylon's Peak, Swartland, SA 23
Gavi Di Gavi 'La Meirana', Piemonte, It 22
Chablis, Jean Marc Brocard, Burgundy, Fr 22
Bourgogne Aligote, Domaine Perraud, Fr 22
Picpoul De Pinet, Luvignac, Languedoc, Fr 22
Sauvignon Blanc, Castel Firmian, It 23
Vermentino Telave, Sardinia, It 22
Sauvignon Blanc, Lausons, Marlborough, NZ 23
Gruner Veltliner 'Rosshimmel', Mittelbach, At 21
Albarino, Casal Caeiro, Rias Baixas, Sp 22
Sancerre 'Caillottes', JM Roger, Loire, Fr 22
Pinot Bianco 'I Llivio' Felluga, Friuli, It 21
Grillo Feudo Arancio, Sicily, It 22
Viognier, Cellier des Chartreux, Rhone, Fr 23
Chardonnay Reserve Bousquet, Mendoza, Ar 22
Riesling Brae, Langmeil, Eden Valley, Aus 23
Cesconi 'Olivar', Alto Adige, It 20
Pouilly-Fuisse, Saumaize, Burg, Fr 22
Cervaro Della, Sala Antinori, Umbria, It 21

ROSÉ

Maison Vincent, Languedoc, Fr 22
Lady A, Provence IGP, Fr 22
Valdition 'Vallon des Anges' Provence, Fr 22
Rock Angel, Provence, Fr 21
Chateau d'Esclans, Provence, Fr 20

SPARKLING AND CHAMPAGNE

Prosecco Treviso DOC Luna Argenta Brut NV
Exton Park Single Vineyard, Hampshire, Brut NV
Thienot Brut NV
Thienot Rosé Brut NV
Moet & Chandon Brut Imperial NV
Moet & Chandon Rosé Brut Imperial NV
Ruinart Brut NV
Bollinger Brut NV
Ruinart Blanc De Blancs Brut NV
Dom Perignon Brut 13

RED

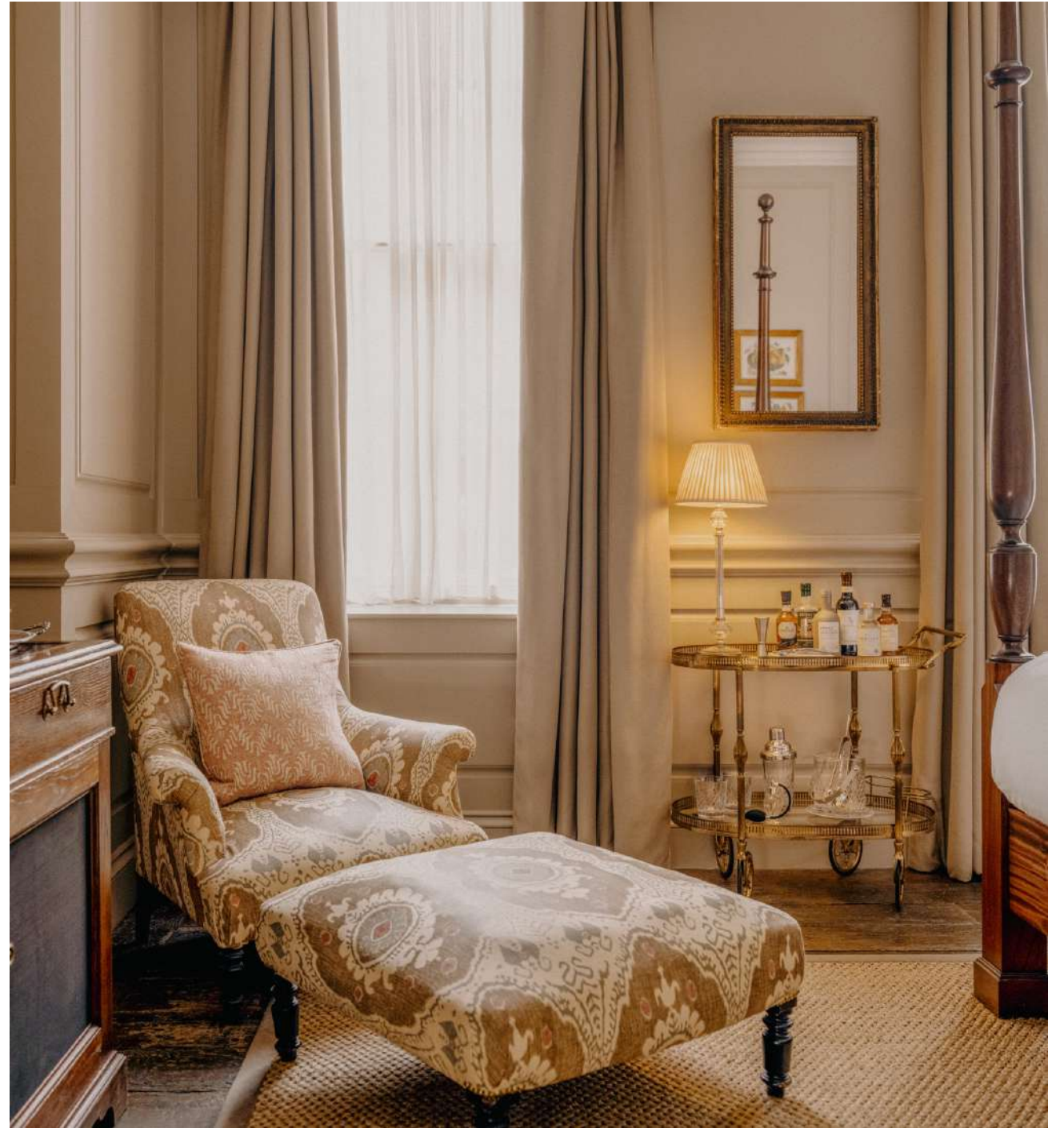
Maison Vincent, Languedoc, Fr 22
Nero D'Avola, Feudo Arancio, Sicily, It 21
Touriga Nacional Douro, Quinta Cassa, Pt 21
Pinot Noir, Cycles Gladiator, CA, USA 21
Barbera D'Alba, Mauro Molino, Piemonte, It 22
Fleurie 'Poncie' Anita, Beaujolais, Fr 22
Pinot Noir 'Copper Pot', Overberg, SA 22
Nuits St Georges, Forey, Burgundy, Fr 21
Montepulciano D'Abruzzo, Itinera, It 22
Cinsault, Lievlander, Paarl, SA 20
Chateau Terrefort-Lescalles Bordeaux, Fr 20
Cotes Du Rhone, Notre Dame Pallieres, Fr 21
Rioja Crianza Bodegas Altanza, Sp 19
Dolcetto D'Alba, G.D. Vajra, Piemonte, It 22
Saumur-Champigny, Sables Verts, Loire, Fr 22
Othello, Moueix by Petrus, Napa Valley, USA 18
Cabernet Merlot Buitenverwachting, SA 21
Malbec Reserve Bousquet, Mendoza, Arg 22
Shiraz 'Lionheart of the Barossa', Aus 21
Chianti Riserva Sparviero, Tuscany, It 19
Chateau Boutisse St Emilion Grand Cru, Fr 18
Barolo Massolino, Piemonte, It 19
Cantenac Brown Margaux, Grand Cru Classe, Fr 16
Tignanello, Tuscany, It 20

There is a discretionary 13.5%
service charge added to your
bill. Prices are inclusive of VAT.

BEDROOMS

Located next door, invite your guests to stay in one of our bedrooms at Dean Street Townhouse after your event. The bedrooms range from the cosy Broom Cupboard to the spacious Bigger rooms with views across Dean Street and a freestanding bath.







ABOUT US

We have Soho Houses all over the world, from Miami and Mumbai to Berlin and Barcelona, plus a number of public restaurants, townhouses, screening rooms, retail offerings, and workspaces.

CONTACT US

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