

The image shows a warm, inviting interior of a historic building, likely a mews. On the left, a large, ornate fireplace mantel is visible. In the center, a tall potted plant stands next to a seating area with a sofa and armchairs. To the right, a curved bar with stools is set up. The room features high ceilings with decorative moldings and a large chandelier. A doorway in the background is labeled 'PRIVATE'.

SOHO MEWS HOUSE

Private events



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Welcome

Found down a cobbled street in Mayfair, Soho Mews House is set across three floors and features event spaces suited to private dinners and celebrations.





SNUG

Tucked away from the main dining area, this cosy space is suited to private dining, meetings, and small gatherings.

	Members only	
SET-UP	Standing	Seated
CAPACITY	20	14





MARTINI BAR

Centred around a marble-topped bar, take over this space and make use of the DJ decks for your private party or drinks reception.

Members only

SET-UP		
	Standing	Seated
CAPACITY		
	80	40



SAMPLE MENUS:

SHARING MENU

STARTERS

Raw beef, kohlrabi, egg yolk
Tuna crudo, fennel, pink grapefruit
Burrata, nlack figs, pine nuts (v)
IOW tomato & goats cheese tart (v)

MAINS

Risotto, cep mushroom, truffle (pb)
Market fish
Suffolk chicken
Belted Galloway rib chop

Sides for the table

DESSERTS

Sticky toffee pudding, date ice cream
Chocolate tart, blackcurrant, crème fraiche ice cream (v)
Selection of sorbets

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 & BOWLS

BITES

Rosti, cod’s roe, anchovy
Smoked salmon, blini, caviar
Cep mushroom & shallot tartlet (pb)
Pumpkin & chestnut croquette, fontina cheese (v)
Duck parfair, aged parmesan
Raw beef, crisp

BOWLS

Gnocchi, truffle butter, pecorino (v)
Risotto, wild mushroom, tarragon (pb)
Black angus sirloin, bernaïse & frites
Suffolk chicken, pigs in blankets
Beer battered monkfish cheeks, tartar sauce

DESSERTS

Chocolate & orange mousse (pb)
Pavlova, seasonal berries (v)
Chocolate & salted caramel truffle (v)



SAMPLE MENU:
WINE MENU

WHITE

Maison Vincent, Languedoc, Fr 23
Picpoul De Pinet, Luvignac, Languedoc, Fr 23
Viognier, Iles Blanches, Rhone Valley, Fr 24
Assyrtiko Voila, Lyrarakis, Crete, Gr 23
Gavi di Gavi, ‘La Meirana’, Piemonte, It 23
Sauvignon Blanc, Eradus, Awatere Valley Marlborough, NZ 23
Macon Charnay, Gueugnon-Remond, Burgundy, Fr 23
Albarino Rias Baixas, Pazo Senorans, Galicia, Sp 23
Chablis ‘Boissonneuse’, Brocard, Burgundy, Fr 22
Pouilly Blanc Fume, ‘Les Vieillottes’, Loire, Fr 22
Wild Sauvignon, Greywacke, Marlborough, NZ 21
Chablis 1er Cru, Vau Ligneau, Hamelin, Burgundy, Fr 23
‘M3’ Adelaide Hills Chardonnay, Shaw + Smith, Aus 22
Puligny Montrachet, Pernot Belicard, Burgundy, Fr 22
Chardonnay ‘Rossj Bass’, Gaja, Piemonte, It 21

ROSÉ

Maison Vincent Languedoc, Fr 24
Mirabeau X Provence, Fr 24
Lady A, Provence IGP, Fr 24
Domaine Valdition, Aix en Provence, Fr 24
Mirabeau Pure, Provence, Fr 24

RED

Maison Vincent, Languedoc, Fr 23
Montepulciano d’Abruzzo, Itinera, Abruzzo, It 22
Cabernet Sauvignon Gran Reserva, Hussonet, Maipo, Ch 20
Mencia, Mouro, Ribeira Sacra, Galicia, Sp 22
Chateau de Ricaud Merlot, Cadillac-Bordeaux, Fr 19
Fleurie ‘Poncie’, Anita, Beaujolais 22
Malbec, Perdriel, Mendoza, Arg 23
Nebbiolo Langhe, Reverdito, Piemonte, It 22
Bourgogne Pinot Noir, Pillot, Burgundy, Fr 22
Pinot Noir ‘Crimson’, Ata Rang, Martinborough NZ 22
Chorey Les Beaune Pinot Noir, Maillard, Burgundy, Fr 22
Pinot Noir, Dundee Hills, Drouhin, Oregon 21
Segla, Margaux, Bordeaux, Fr 17
Ridge Lytton Springs, Santa Cruz Mountains, Ca 22
Vosne Romanee, Forey Pere & fils, Burgundy, Fr 22
Chateau Pichon Comtesse Reserve, Pauillac, Fr 18
Chateau Brane Cantenac, Margaux, Grand Cru Classe, Fr 18
Chateau Clinet, Pomerol, Fr 17
Tignanello, Tuscany, It 19
Barbaresco, Gaja, Piemonte, It 19
Sassicaia, Bolgheri, It 15

SPARKLING & CHAMPAGNE

Prosecco Treviso, Doc, Luna Argenta, Brut NV
Ridgeview Bloomsbury, East Sussex, Brut NV
Thienot, Brut NV
Thienot Rose, Brut NV
Laurent-Perrier ‘La Cuvee’, Brut NV
Laurent-Perrier Cuvee Rose, Brut NV



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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