

The image shows a sophisticated interior space, likely a private lounge or bar. On the right, there is a curved wooden bar with a dark leather top and several high-top stools. The bar area is well-lit by a large, ornate chandelier hanging from the ceiling. In the center, there is a lounge area with a brown sofa, green armchairs, and small round tables. A large potted plant stands prominently in the foreground. In the background, a doorway is marked with a "PRIVATE" sign. The room features decorative wall sconces, a fireplace mantel on the left, and a framed picture on the wall. The overall atmosphere is warm and elegant.

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

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SET-UP	Standing	Seated
CAPACITY	80	36

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## SAMPLE MENUS:

### SHARING MENU

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#### STARTERS

Raw beef, kohlrabi, egg yolk  
Smoked salmon, creme fraiche, buckwheat blinis  
Burrata, Camone tomatoes, black olive (v)  
Winter leaves, pear, chestnuts, blue cheese (v)

#### MAINS

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

Sides for the table

#### DESSERTS

Sticky toffee pudding, clotted cream ice cream  
Brown sugar cheesecake, medjool dates (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 14.5% service charge added to your bill. Prices are inclusive of VAT.

### BITES & BOWLS

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#### BITES

Avocado, piquillo pepper, tostada (pb)  
Smoked salmon, buckwheat blini, creme fraiche  
Winter tomato & smoked mozzarella arancini (v)  
Girolle mushroom & shallot tartlet (pb)  
Aged duck croquette  
Dorset crab on toast, sea herb, lemon  
Raw beef, potato rosti, truffle aioli

#### BOWLS

Gnocchi, Delica pumpkin, chest, nuts aged balsamic (pb)  
Risotto, wild mushroom, tarragon (pb)  
Aged beef sirloin, pink firs, peppercorns  
Mac & cheese, provolone (v)  
Tuna crudo, avocado, chilli  
Buttermilk chicken, cream corn, jalapeno  
Chalk Stream trout, horseradish, potatoes

#### DESSERTS

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



**SAMPLE MENU:  
WINE MENU**

**WHITE**

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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**

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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**

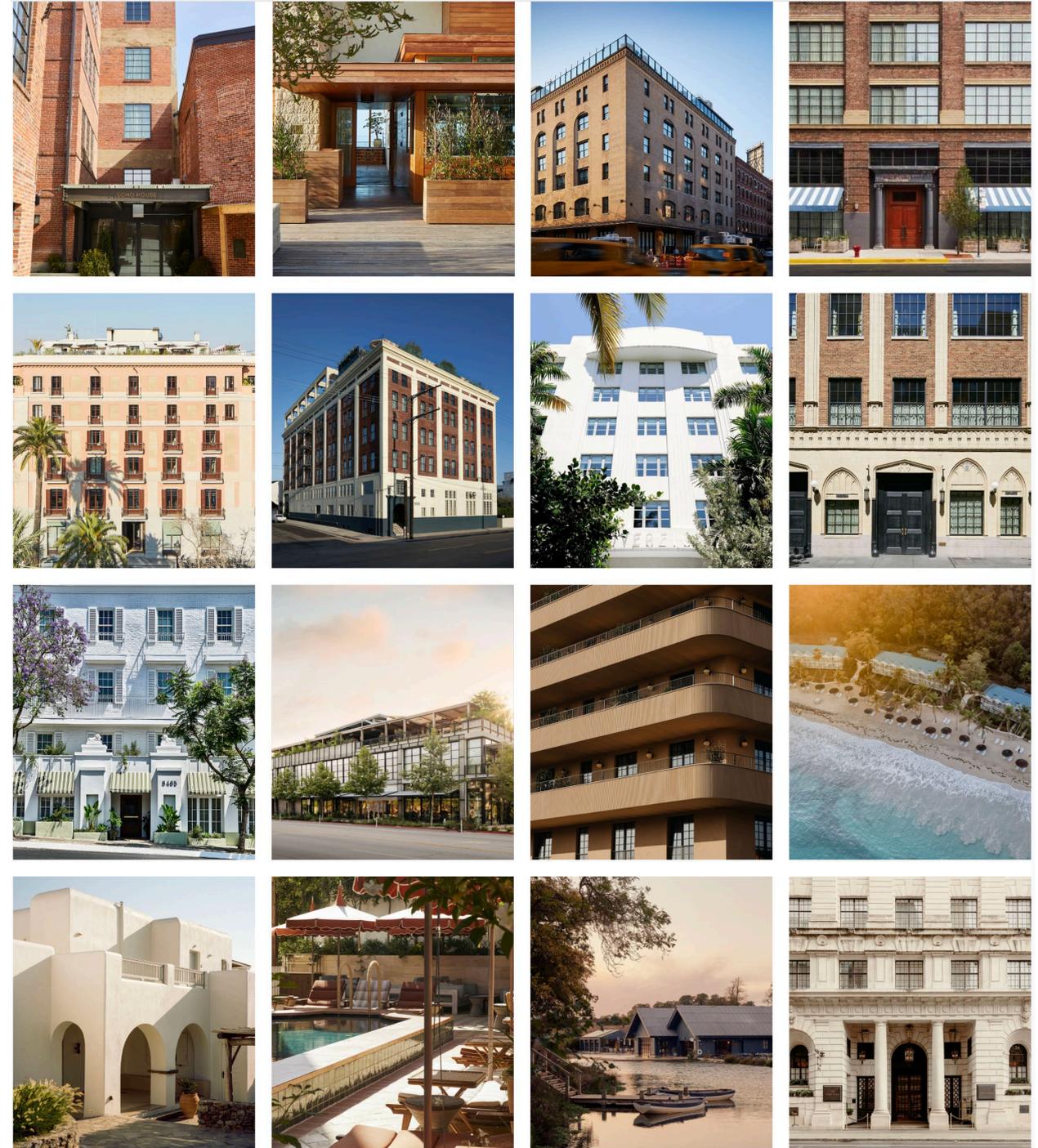
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Maison Vincent, Languedoc, Fr 23  
Montepulciano d'Abruzzo, Itinera, Abruzzo, It 22  
Cabernet Sauvignon Gran Reserva, Hussonet, Maipo, Ch 20  
Mencia, Mouro, Ribeira Sacra, Galicia, Sp 22  
Chateau de Ricaud Merlot, Cadillac-Bordeaux, Fr 19  
Fleurie '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**

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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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