

Soho House 40 Greek Street

The Gilded Mischief sample menu

Smalls

Wild mushroom broth, thyme croutons (plant based)

Louët-Feisser oysters, shallot dressing

Exmoor Caviar, House crisps, creme fraiche

Pumpkin and chestnut dip, crudites (plant based)

Native lobster cocktail, gem lettuce, Marie Rose

Mains

Goose pie, bread sauce, redcurrant jelly, gravy

Yorkshire saddle of venison, parsnip, bitter chocolate

Dover sole, grilled or meuniere

Artichoke and celeriac pithivier, black truffle sauce (plant based)

Sides

Hasselback potatoes, rosemary (plant based)

Sprouts and bacon

Mushy peas (plant based)

Green leaves, sherry vinaigrette (plant based)

Honey-glazed carrots and parsnips (vegetarian)

Puddings

Eton mess, plums, meringue

Christmas pudding, brandy custard, plant based or classic

Neal's Yard cheese, fruitcake, sourdough crackers

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.