

# HIGH ROAD

## BRASSERIE

### SMALLS

- Avocado dip, chilli, crudites *(pb)* 12  
Pork terrine, wholegrain mustard, sourdough 12  
Scallop, garlic butter, samphire 6.5 each  
Calamari fritti, aioli 15

### STARTERS

- Steak tartare, sourdough 16  
Burrata, tomato, basil *(v)* 14  
Soupe du jour *(pb)* 10  
French onion soup, gruyère 11  
Meatballs, parmesan 12

### SALADS

- Tuna Niçoise 13/16  
Caesar, cos lettuce, anchovies, pangrattato 12/15  
Goat's cheese, beetroot, tomato *(v)* 14

ADD +6 each

Chicken | Burrata *(v)* | Trout

### SIDES

- Broccoli, chilli & garlic *(pb)* 7  
Butter lettuce *(pb)* 7  
Mixed leaves, cucumber, tomato *(pb)* 7  
Frites *(pb)* | Mashed potato *(v)* 7

### SANDWICHES

- High Road burger, cheddar, burger sauce, tomato, fries 19  
(add bacon +3)  
Vegan simplicity burger, tomato, pickles, burger sauce, onions, fries *(pb)* 19  
Croque forestier *(v)* / monsieur, mix salad (add egg+2) 12

### GRILL

- 12oz Macken's ribeye on the bone, frites 39  
7oz Macken's bavette, frites 20  
Brick chicken, wild mushroom 25

### MAINS

- Beef bourguignon, mashed potatoes 23  
Confit duck leg, French beans, jus 22  
Chicken Milanese, rocket, parmesan 24  
Moules marinière 15/19  
Ratatouille Tian, watercress *(pb)* 15  
Seabass, peppers, black olives 22  
Fish stew, lobster bisque 26  
Fish & chips, tartar sauce, mushy peas 18

### SET MENU

Monday to Friday 12 pm - 3 pm

### OYSTERS

Friday & Saturdays, 3.5 each

### COFFEE & DESSERT 10 MONDAY WINE CLUB

Available daily from 12 pm

No corkage to bring your own wine



Apply to be a  
Soho Friends  
Member



Scan to view  
a menu with  
calories

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients. v - vegetarian pb - plant based. Adults need around 2000 kcal a day.

All above prices are inclusive of VAT. There is a discretionary 14.5% service charge added to your bill.

## GLASS &amp; CARAFE

## WHITE

	175ml	500ml
Maison Vincent, <i>Languedoc, Fr 24</i>	10	28
Pinot Grigio Delle Dolomiti, <i>Veneto, It 24</i>	11	30
Picpoul de Pinet, Luvignac, <i>Languedoc, Fr 24</i>	11	30
Viognier, 'Iles Blanches', <i>Rhone, Fr 24</i>	12	34
Gavi di Gavi, La Meirana, <i>Piemonte, It 24</i>	13.5	38
Chardonnay 'Biosphere', Lothian, <i>Elgin, Sa 24</i>	13.5	38
Chenin Blanc, Couly-Dutheil, <i>Chinon Loire, Fr 23</i>	14.5	42
Albarino, Casal Caeiro, <i>Rias Baixas, Galicia, Sp 24</i>	16	46

## RED

	175ml	500ml
Maison Vincent, <i>Languedoc, Fr 23</i>	10	28
Primitivo, Visconti della Rocca, <i>Puglia, It 24</i>	11	30
Montepulciano, Barrique, <i>Abruzzo, It 22</i>	11	30
Rioja 'Capitosa', <i>Bodegas Altanza, Sp 22</i>	12	34
Malbec Reserve, Bousquet, <i>Mendoza, Arg 24</i>	12	34
Pinot Noir 'Biosphere', Lothian, <i>Elgin, Sa 24</i>	13.5	38
Chateau Ricaud Merlot, Cadillac, <i>Bordeaux, Fr 19</i>	14.5	42
Fleurie 'Poncie', Domaine Anita, <i>Beaujolais, Fr 23</i>	16.5	48

## WINES BY CORAVIN

	125ml
Sancerre 'Les Caillottes', JM Roger, <i>Loire, Fr 23</i>	18
Chablis La Boissonneuse, <i>Burgundy, Fr 22</i>	18
Pouilly Fuisse Vieilles Vignes, Saumaize, <i>Burgundy, Fr 23</i>	20

	125ml
Chateau Boutisse, <i>St Emilion Grand Cru, Fr 19</i>	18
Othello, Moueix by Petrus, <i>Napa Valley, Ca 19</i>	20
Barolo Classico, Prunotto, <i>Piemonte, It 20</i>	22

## WHITE

	750ml
Maison Vincent, <i>Languedoc, Fr 24</i>	34
Pinot Grigio delle Dolomiti, <i>Veneto, It 24</i>	39
Gaillac Blanc, Chateau Lions Lamartine, <i>Pyrenees, Fr 23</i>	45
Muscadet de Sevre et Maine Sur Lie, <i>Vieilles Vignes, Fr 23</i>	48
Rkatsiteli, Bedoba, <i>Kakheti, Ga 21 skin contact</i>	54
Gavi di Gavi, La Meirana, <i>Piemonte, It 24</i>	54
Gruner Veltliner 'Rosshimmel', <i>Kremstal, At 23</i>	65
Soave 'Calvarino' Classico, Pieropan, <i>Veneto, It 22</i>	75
Chablis La Boissonneuse, <i>Burgundy, Fr 22</i>	89

## RED

	750ml
Maison Vincent, <i>Languedoc, Fr 23</i>	34
Primitivo, Visconti della Rocca, <i>Puglia, It 24</i>	38
Cotes du Rhone 'Les Rieux', <i>Rhone, Fr 22</i>	49
Pinot Noir 'Biosphere', Lothian, <i>Elgin, Sa 24</i>	54
Cabernet Franc, Boisselieres, <i>Chinon Loire, Fr 23</i>	58
Barbera d'Alba, Mauro Molino, <i>Piemonte, It 23</i>	59
Fleurie 'Poncie', Domaine Anita, <i>Beaujolais, Fr 23</i>	62
Bourgogne Pinot Noir, Hautes Cotes de Beaune, <i>Denis, Fr 23</i>	75
Pinot Noir, Dog Point, <i>Marlborough, NZ 21</i>	95

Pinot Bianco, Quercus, <i>Goriška Brda, Sl 23</i>	38
Picpoul de Pinet, Luvignac, <i>Languedoc, Fr 24</i>	42
Verdejo Rueda, Jose Pariente, <i>Sp 23</i>	49
Vermentino Soprasole, Pala, <i>Sardegna, It 24</i>	52
Sauvignon Blanc, Lawson's, <i>Marlborough, NZ 24</i>	58
Chenin Blanc, Couly-Dutheil, <i>Chinon Loire, Fr 23</i>	59
Albarino, Casal Caeiro, <i>Rias Baixas, Galicia, Sp 24</i>	65
Sancerre 'Les Caillottes', JM Roger, <i>Loire, Fr 23</i>	85
Chateauneuf-du-Pape, Bearenard, <i>Rhone, Fr 23</i>	110

Carmenere Reserva, Morande, <i>Maipo, Ch 22</i>	38
Montepulciano, Barrique, <i>Abruzzo, It 22</i>	42
Rioja 'Capitosa', <i>Bodegas Altanza, Sp 22</i>	47
Chateau Ricaud Merlot, Cadillac, <i>Bordeaux, Fr 19</i>	59
Dolcetto d'Alba, G.D. Vajra, <i>Piemonte, It 23</i>	65
Chianti Classico Riserva, Sparviero, <i>Tuscany, It 21</i>	68
Il Bruciato, Guado al Tasso, <i>Bolgheri, It 22</i>	79
Chateau Boutisse, <i>St Emilion Grand Cru, Fr 19</i>	89
Barolo Classico, Prunotto, <i>Piemonte, It 20</i>	125

Grillo, Feudo Arancio, <i>Sicily, It 24</i>	39
Viognier, 'Iles Blanches', <i>Rhone, Fr 24</i>	47
Chardonnay, 'Biosphere', Lothian, <i>Elgin, Sa 24</i>	54
Macon Charnay, Raymond, <i>Burgundy, Fr 23</i>	64
Etna Carricante Buonora, Tascante, <i>Sicily, It 23</i>	75
Pouilly Fuisse Vieilles Vignes, Saumaize, <i>Burgundy, Fr 23</i>	110
Meursault Vieilles Vignes, Belicard, <i>Burgundy, Fr 23</i>	140
Cervaro della Sala, Antinori, <i>Umbria, It 22</i>	165
Chassagne-Montrachet, JM Pillot, <i>Burgundy, Fr 22</i>	175

Nero d'Avola, Feudo Arancio, <i>Sicily, It 23</i>	39
Cabernet Merlot, <i>Buitenverwachting, Sa 22</i>	44
Malbec Reserve, Bousquet, <i>Mendoza, Arg 24</i>	51
Chateau Rahoul, <i>Graves Bordeaux, Grand Vin, Fr 18</i>	75
Cabernet Sauvignon, Joel Gott, <i>Ca 21</i>	85
Chateauneuf-du-Pape, <i>Bearenard, Fr 21</i>	115
Othello, Moueix by Petrus, <i>Napa Valley, Ca 19</i>	125
Segla du Chateau Rauzan-Segla, <i>Margaux, Fr 17</i>	135
Tignanello, Antinori, <i>Tuscany, It 21</i>	275

## SPARKLING &amp; CHAMPAGNE

	125ml	750ml
Prosecco Treviso, Luna Argenta, <i>Brut NV</i>	10	44
Ridgeview Bloomsbury, <i>East Sussex, Brut NV</i>	13	75
Thienot, <i>Brut NV</i>	14	80
Thienot Rose, <i>Brut NV</i>		85
Laurent-Perrier 'La Cuvee', <i>Brut NV</i>	18	100
Ruinart, <i>Brut NV</i>	21	120
Laurent-Perrier Cuvee Rose, <i>Brut NV</i>	25	140
Laurent-Perrier 'Heritage', <i>Brut NV</i>		160
Ruinart Blanc de Blancs, <i>Brut NV</i>		185
Dom Perignon, <i>Brut 13</i>		340

## ROSE

	175ml	500ml	750ml
Maison Vincent, <i>Languedoc, Fr 24</i>	10	28	34
Mirabeau 'X', <i>Provence, Fr 24</i>	12.5	36	50
Lady A, <i>Provence IGP, Fr 24</i>	13	38	52
Domaine de Valdition, <i>Provence, Fr 24</i>	14.5	42	60
Mirabeau 'Pure', <i>Provence, Fr 24</i>	18.5	54	75

Vintages may vary depending on availability.  
Glass 125ml available upon request.

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