

# HIGH ROAD

## BRASSERIE

### SMALLS

- Avocado dip, chilli, crudites *(pb)* 12  
Asparagus, fried egg, hollandaise 14  
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  
Tuna carpaccio, fennel, orange 15  
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

### SANDWICHES

- High Road burger, cheddar, burger sauce, tomato, fries 19  
(add bacon +3)  
Vegan sympathy 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 22  
Tamworth Pork chop, celeriac remoulade 24

### MAINS

- Moules marinière 15/19  
Lamb shoulder, carrots, Jersey Royals 28  
Fish & chips, tartar sauce, mushy peas 18  
Chicken Milanese, rocket, parmesan 24  
Seabass, peas, lemon 22  
Risotto primavera *(pb)* 16  
Confit duck leg, French beans, jus 24  
Trout, clams, samphire 25  
Chicken for two, asparagus, mustard jus 48

### SIDES

- |   |   |                       |
|---|---|-----------------------|
| Broccoli, chilli & garlic <i>(pb)</i> 7 | Mixed leaves, cucumber, tomato <i>(pb)</i> 7              | Peas, lardons 7       |
| Butter lettuce <i>(pb)</i> 7            | Frites <i>(pb)</i>   Jersey Royals potatoes <i>(pb)</i> 7 | Spinach <i>(pb)</i> 7 |

### SET MENU

Monday to Friday 12 pm - 4 pm

### COFFEE & CAKE £8

Monday to Friday 11 am - 6 pm

### OYSTERS

Friday & Saturdays, 3.5 each

### WINE OF THE WEEK

Rkatsiteli, Bedoba, *Kakheti, Ga 21*  
175ml 500ml 750ml  
10.5 34 49



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.

SPARKLING & CHAMPAGNE

ROSE

	125ml	750ml
Prosecco Treviso, Luna Argenta, <i>Brut NV</i>	10	44
Ridgeview Bloomsbury, East Sussex, <i>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>	19	110
Ruinart, <i>Brut NV</i>	21	125
Laurent-Perrier Cuvee Rose, <i>Brut NV</i>	26	145
Laurent-Perrier 'Heritage', <i>Brut NV</i>		160
Ruinart Blanc de Blancs, <i>Brut NV</i>		185
Dom Perignon, <i>Brut 15</i>		340

	175ml	500ml	750ml
Maison Vincent, <i>Languedoc, Fr 25</i>	10	28	34
Mirabeau 'X', <i>Provence, Fr 24</i>	12.5	36	50
Lady A, <i>Provence IGP, Fr 25</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

WINES BY CORAVIN

	125ml
Sancerre 'Les Caillottes', JM Roger, <i>Loire, Fr 24</i>	16
Chablis La Boissonneuse, <i>Burgundy, Fr 23</i>	18
Pouilly Fuisse, <i>Vicilles Vignes, Burgundy, Fr 23</i>	20
Chateau Boutisse, <i>St Emilion Grand Cru, Fr 20</i>	18
Othello, Moueix by Petrus, <i>Napa Valley, Ca 19</i>	20
Barolo Classico, Prunotto, <i>Piemonte, It 21</i>	22

WHITE

RED

	175ml	500ml	750ml
Maison Vincent, <i>Languedoc, Fr 25</i>	10	28	34
Pinot Grigio delle Dolomiti, <i>Veneto, It 25</i>	11	30	39
Gaillac Blanc, Chateau Lamartine, <i>Pyrenees, Fr 24</i>			45
Muscadet de Sevre et Maine Sur Lie, <i>Vicilles Vignes, Fr 23</i>			48
Rkatsiteli, Bedoba, <i>Kakheti, Ca 21 skin contact</i>			54
Gavi di Gavi, La Meirana, <i>Piemonte, It 24</i>	13.5	38	54
Gruner Veltliner 'Rosshimmel', <i>Kremstal, At 24</i>			65
Soave 'Calvarino' Classico, Pieropan, <i>Veneto, It 22</i>			75
Chablis La Boissonneuse, <i>Burgundy, Fr 23</i>			89
Pinot Bianco, Quercus, <i>Goriška Brda, Sl 24</i>			38
Picpoul de Pinet, Luvignac, <i>Languedoc, Fr 25</i>	11	30	42
Verdejo Rueda, Jose Pariente, <i>Sp 24</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>Loire, Fr 23</i>	14.5	42	59
Albarino, Casal Caeiro, <i>Rias Baixas, Sp 24</i>	16.5	48	68
Sancerre 'Les Caillottes', JM Roger, <i>Loire, Fr 24</i>			85
Chateauneuf-du-Pape, Beurenard, <i>Rhone, Fr 23</i>			110
Grillo, Feudo Arancio, <i>Sicily, It 24</i>			39
Viognier, 'Iles Blanches', <i>Rhone, Fr 24</i>	12	34	47
Chardonnay, 'Biosphere', <i>Lothian, Elgin, Sa 25</i>	13.5	38	54
Macon Charnay, Raymond, <i>Burgundy, Fr 24</i>			64
Etna Carricante, Buonora Tascante, <i>Sicily, It 24</i>			75
Pouilly Fuisse, <i>Vicilles Vignes, Burgundy, Fr 23</i>			110
Meursault, Belicard, <i>Vicilles Vignes, Burgundy, Fr 24</i>			140
Cervaro della Sala, Antinori, <i>Umbria, It 22</i>			165
Chassagne-Montrachet, JM Pillot, <i>Burgundy, Fr 23</i>			175

	175ml	500ml	750ml
Maison Vincent, <i>Languedoc, Fr 24</i>	10	28	34
Primitivo, Visconti della Rocca, <i>Puglia, It 24</i>	11	30	38
Cotes du Rhone 'Les Rieux', <i>Rhone, Fr 23</i>			49
Pinot Noir, 'Biosphere', <i>Lothian, Elgin, Sa 25</i>	13.5	38	54
Barbera d'Alba, Mauro Molino, <i>Piemonte, It 24</i>			59
Fleurie 'Poncie', Domaine Anita, <i>Beaujolais, Fr 24</i>			68
Bourgogne Pinot Noir, Hautes Cotes de Beaune, <i>Fr 23</i>			79
Nebbiolo, Prunotto, <i>Langhe, It 23</i>			85
Pinot Noir, Dog Point, <i>Marlborough, NZ 22</i>			95
Carmenere Reserva, Morande, <i>Maipo, Ch 23</i>			38
Montepulciano, Barrique, <i>Abruzzo, It 24</i>	11	30	42
Rioja 'Capitosa', Bodegas Altanza, <i>Sp 22</i>	12	34	47
Chateau Ricaud Merlot, <i>Bordeaux, Fr 19</i>	14.5	40	59
Dolcetto Jungle, Unico Zelo, <i>Clare Valley, Aus 22</i>			65
Chianti Classico Riserva, Sparviero, <i>Tuscany, It 21</i>	16.5	48	68
Il Bruciato, Guado al Tasso, <i>Bolgheri, It 22</i>			79
Chateau Boutisse, <i>St Emilion Grand Cru, Fr 20</i>			89
Barolo Classico, Prunotto, <i>Piemonte, It 21</i>			125
Nero d'Avola, Feudo Arancio, <i>Sicily, It 23</i>			39
Cabernet Merlot, Buitenverwachting, <i>Sa 23</i>			44
Malbec Reserve, Bousquet, <i>Mendoza, Arg 24</i>	12.5	36	51
Chateau Rahoul, <i>Graves Bordeaux, Grand Vin, Fr 18</i>			75
Cabernet Sauvignon, Joel Gott, <i>Ca 21</i>			85
Chateauneuf-du-Pape, Beurenard, <i>Fr 22</i>			115
Othello, Moueix by Petrus, <i>Napa Valley, Ca 19</i>			125
Segla, Chateau Rauzan-Segla, <i>Margaux, Fr 17</i>			135
Tignanello, Antinori, <i>Tuscany, It 21</i>			275

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

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