



HIGH ROAD

BRASSERIE



SMALLS & SHARING

Artichoke dip, sea salt crackers *(pb)* 13
Burrata, cherry tomatoes, balsamic *(v)* 14
Calamari fritti, picante aioli 15
Smoked mackerel pate, sourdough 10
Scallop, garlic butter, samphire 6.5 each
Steak tartare, cornichons, sourdough 17

SUNDAY ROAST

12 PM – 5 PM

*All served with Yorkshire pudding, roast potatoes,
seasonal vegetables & leek & Westcombe gratin*
Black Angus Sirloin, horseraddish, gravy 31
Celeriac & artichoke pithivier, gravy *(pb)* 24
Norfolk chicken, bread sauce, pig in blanket 26
Rare Breed pork belly, apple sauce 25
Add: Pigs in blankets | Braised red cabbage 5 each

BRUNCH

Smoked salmon, scrambled eggs, sourdough 14
Half | Full English breakfast 13.5/18
Plant based breakfast *(pb)* 16

Eggs Florentine *(v)* 16 | Benedict 17 | Royale 18
Everything bap, double sausage, bacon,
hashbrown, cheese, fried egg 15
French toast, berry compote, chantilly *(v)* 13

MAINS

Atlantic sea trout, courgette, tomato, aioli 25
7oz Ribeye, frites 28
Seabass, peas, lemon butter 22
Cauliflower & chickpea masala, pilau rice *(pb)* 17
Chicken Milanese, rocket, parmesan 26
Shellfish linguine, white wine, chilli & garlic 28

SALADS & SANDWICHES

ADD +6.5 each
Chicken | Trout | Burrata *(v)*
Tuna Niçoise 13/16
Caesar, cos lettuce, anchovies, herb croutons 14/17
High Road smash burger, cheddar, tomato, frites 20
(add bacon +3)
Vegan sympathy burger, tomato, pickles, onions,
frites *(pb)* 20

COCKTAILS ALL AT 15

Bloody Mary

Grey Goose vodka, tomato juice,
Worcestershire sauce, tabasco, citrus

Mimosa

Prosecco, orange juice

Breakfast Martini

Bombay Sapphire gin, Cointreau,
orange marmalade, citrus

SIDES

Green leaves *(pb)* 6
Mashed potatoes *(v)* 8
Sprouting broccoli, chilli & garlic *(pb)* 8
Spinach *(pb)* 7.5 | Frites *(pb)* 7
Mac & cheese 12



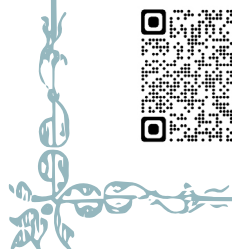
APPLY TO BE A
SOHO FRIENDS
MEMBER

SCAN TO VIEW
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.





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TEA

all 4.5

English Breakfast | Earl grey | Fresh mint

Chamomile | Green | Peppermint

Jasmine | Redberry & Hibiscus

Nekohama Matcha from Soho House Tokyo 5.5

Latte | Tea | Iced

COFFEE

House espresso 3.5

by Grind coffee, Shoreditch, London

Cold brew 4

by Grind coffee, Shoreditch, London black | oat

MILK ALTERNATIVES

oat | soya | coconut

SMOOTHIES

all 9

The Farmhouse

Celery, kale, mango, banana, green spirulina,
vanilla whey protein

The Beach House

Strawberry, blueberry, banana, dates, blue
spirulina, vanilla whey protein, kefir

The Warehouse

Mango, pineapple, tumeric, ginger, cayenne,
pepper, vanilla whey protein, kefir

PRESS JUICE

COLD PRESSED JUICE

all 7

Citrus | Fortify

Orange, apple, pineapple, ginger, turmeric, cayenne pepper

Berry | Energise

Strawberry, blueberry, raspberry, apple

Ginger | Protect

Apple, ginger, lemon

Green | Revive

Cucumber, spinach, rocket, pear, avocado, apple

Carrot | Thrive

Apple, carrot, ginger, lemon, turmeric

Ginger shot 3

FRESH JUICE

all 4

Orange | Grapefruit | Apple

TRIP CBD

all 6

Elderflower & Mint | Peach & Ginger

Blood Orange & Rosemary

KOMBUCHA

Momo Raspberry & Hibiscus 7

RED BULL

RedBull Energy | Sugarfree | White Peach 4.5

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