

# HIGH ROAD

## BRASSERIE

### SMALLS & SHARING

- Avocado dip, chilli, crudites (pb) 12
- Burrata, cherry tomatoes, balsamic (v) 14
- Calamari fritti, picante aioli 15
- Scallop, garlic butter, samphire 6.5 each
- Croque forestier (v) / monsieur, mix salad (add egg +2) 12
- Steak tartare, cornichons, sourdough 16

### 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, stuffing 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
- Pancakes, plain (v) 8 | berry compote (v) 9 | bacon 10
- French toast, berry compote, chantilly (v) 12

### MAINS

- Trout, spinach, aioli 24
- 7oz Ribeye, frites 28
- Seabass, peas, lemon 22
- Risotto primavera (pb) 16
- Chicken Milanese, rocket, parmesan 24

### SALADS & SANDWICHES

- ADD +6 each
- Chicken | Trout | Burrata (v)
  - Tuna Niçoise 13/16
  - Little gem caesar, parmesan, herb croutons 15
  - High Road smash burger, cheddar, burger sauce, tomato, frites 19  
*(add bacon +3)*
  - Vegan sympathy burger, tomato, pickles, burger sauce, onions, frites (pb) 19

### 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

- Mixed leaves, cucumber, tomato (pb) 7
- Jersey Royal potatoes (pb) 7
- Tenderstem broccoli, chilli & garlic (pb) 7
- Spinach (pb)
- Frites (pb) 7



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.

# HIGHROAD

## BRASSERIE

### TEA

all 4

English | Earl grey | Fresh mint

Chamomile | Green | Peppermint

Jasmine | Redberry & Hibiscus | Rooibos

**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**

Matcha, mango, banana, celery, kale,  
green spirulina

**The Beach House**

Strawberry, blueberry, banana, dates, blue  
spirulina, kefir

**The Warehouse**

Mango, pineapple, turmeric, ginger, 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

**Momo Blood Orange** 7

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients. We are a cashless business & only accept credit or debit card.  
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.