

HIGH ROAD

BRASSERIE

PASTRIES & BAKERY

Croissant (v) | Pain au chocolat (v) | Pain aux raisins (v) 3

Crumpets (v) | Banana bread (v) 3

Pancakes, berries, chantilly cream (v) 13

LIGHT

Porridge, strawberry compote, bee pollen (v) 8

Yoghurt, natural (v) *or* coconut (pb), granola, berries, honey 10

Fruit plate (pb) 10

Acai bowl, banana, berries, granola (pb) 12

HOT

Eggs any style, toast (v) 10

add chorizo+4 | cottage cheese +2.5 | kimchi +2 | halloumi +3 | sweet potato +3.5

Omelette, herbs, toast (v) 12

Avocado on toast, chilli (pb) 13.5 | add poached eggs (v) +2

Smoked salmon, scrambled eggs, sourdough 14

French toast, berry compote, chantilly cream (v) 13

Potato rosti, smoked salmon, courgette, poached egg 16

Shakshouka, fried egg, feta, coriander, toast (v) 12

Eggs Florentine (v) 16 | Benedict 17 | Royale 18

Everything bap, double sausage, bacon, hashbrown, cheese, fried egg 15

PLANT BASED BREAKFAST

Sausage, avocado, feta, tater tots, baked beans, kale, toast (pb) 16

HALF|FULL ENGLISH BREAKFAST

Eggs, sausage, bacon, baked beans, black pudding, roasted tomato, mushroom, toast 13.5 | 18

SIDES

Black pudding | Hash brown (pb) | Baked beans (pb) | Tomato (pb)

Spinach (pb) | Mushroom (pb) 4

Avocado (pb) | Bacon | Sausage 5

Smoked salmon 6

BREAKFAST COMBO

(Soho Friends discount not applicable on breakfast combo)

Avocado on toast (pb) *or* eggs any style, toast (v) & coffee 12

Available Monday-Friday, 8am-12pm



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. 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.



HIGH ROAD

BRASSERIE



TEA

all 4

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

KOMBUCHA

Momo Raspberry & Hibiscus 7

Momo Blood Orange 7

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

COCKTAILS

all 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

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.

