

OPEN ALL DAY
EVERY DAY

CHILDREN'S MENU
AVAILABLE

WEEKEND BRUNCH
11-4PM

Sophie's

STEAKHOUSE & BAR

STARTERS

HOUSE CURED SALMON , horseradish & sourdough	7.95
BEEF FILLET CARPACCIO with classic creamy dressing	9.95
TERRINE BOARD (for 2)	choice of 2 12.95 all 3 15.00
Pork & Pistachio	
Chicken Liver	
Duck Rilette	
CALAMARI fried with lemon and garlic mayonnaise	8.95
FIELD MUSHROOMS WITH ROCKET AND GOAT'S CHEESE on toasted brioche	5.95
TRADITIONAL PRAWN COCKTAIL	7.95
DRESSED CORNISH CRAB with coriander, mayonnaise and sourdough toast	8.95

MEAT & FISH

28oz PORTERHOUSE* from the shortloin this cut includes both sirloin and fillet on a T-shaped bone	34.95
24oz COTE DE BOEUF* from the forerib, this rib on the bone is well marbled with great flavour	28.50
20oz CHÂTEAUBRIAND* this traditional cut, the top end of the long fillet, is beautifully tender <small>*PLEASE ASK FOR COOKING TIMES</small>	(for 2) 49.95
7oz RUMP from the round end, this textured and lean cut produces a unique flavour	9.95
10oz FILLET from the long fillet, this is the most tender cut and is trimmed of all fat	26.50
16oz SIRLOIN ON THE BONE this cut is from the centre section of the shortloin, which consistently produces great flavour and texture	24.50
10oz RIBEYE this cut is juicy, tender and contains more marbling than other cuts producing intense flavour	18.50

All served with béarnaise and House Sauce and a choice of chips, baked or mashed potato. All our meat has been naturally raised and individually selected from farms in Scotland and Northern Ireland and dry aged for 28 days.

BLACKENED SALMON FILLET warm green beans with tomato vinaigrette & new potatoes	9.95
ROCKY'S FISH & CHIPS beer battered haddock served with pea purée and home-made tartare sauce	12.50
LEG OF LAMB STEAK chargrilled with rosemary, served with red berry jus & red skinned mash	13.50
CHARGRILLED TUNA STEAK with marinated tomato, avocado and red onion salsa	13.95
BLACK ANGUS BURGER made with our prime fillet and chopped beef, chilli, garlic, capers and mixed herbs, served on a rustic bun with chips WITH CRISPY BACK BACON & EMMENTHAL	10.95 11.95

FROM OUR SPIT ROAST

FREE RANGE CHICKEN slow roasted in our rôtisserie with tarragon and thyme served with lemon, herb jus and chips	½ 12.95 whole 19.95
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SALADS & SANDWICHES

PEPPERED STEAK SALAD 5oz filet mignon with fresh garden leaves, spring onion, cherry tomatoes, herbs and house or blue cheese dressing	13.95
WARM CHICKEN SALAD sliced chicken breast, crispy bacon, roasted red peppers, button mushrooms and dressed mixed leaves	9.95
STEAK SANDWICH 5oz grilled prime rib served on toasted sourdough with baby gem, sliced beef tomatoes and mustard mayonnaise	10.95
LOBSTER & AVOCADO CLUB with smoked back bacon, round lettuce, tomato and lemon mayonnaise on brioche	15.50
SPIT ROASTED CHICKEN SANDWICH with vine ripened tomatoes, baby spinach, smoked back bacon, melted montgomery and mayonnaise	8.50
GRILLED GOAT'S CHEESE SALAD served on toasted french bread with fine green beans, fresh garden leaves and pesto	5.25/7.95
6oz HAMBURGER chopped prime beef with mixed herbs and garlic with chips WITH CRISPY BACK BACON & CHEESE	6.95 7.95

PIES & RIBS

BBQ RIBS marinated & slow roasted in our steak sauce	
*PORK Baby Back	½ rack 9.95 whole rack 14.95
*BEEF Jacobs Ladder	2 ribs 16.95 4 ribs 29.95
Both served with a choice of potato	
STEAK, MUSHROOM & GUINNESS PIE topped with pastry & served with fine green beans	12.95
COTTAGE PIE topped with red skinned mash	9.95
VEGETARIAN PEASANT'S POT white & black beans, peppers, tomato & chilli, topped with cheese	8.95
FISH PIE with prawns, salmon & haddock, topped with red skinned mash	11.50
CHICKEN, MUSHROOM & LEEK PIE topped with pastry & served with fine green beans	9.95

SIDE SALADS

Mixed Leaf Salad with house dressing	2.50
Iceberg Wedge with blue cheese dressing and crispy bacon	3.95
House Salad with 1000 island, house or blue cheese dressing	3.95
Caesar Salad with fresh anchovies	3.95
Spinach Salad with avocado & bacon	4.95

POTATOES

Home-made Chips	2.95
Grilled Baked Potato	2.95
Red Skinned Mashed Potato	2.95
New Potatoes	3.25

VEGETABLES

Ratatouille	2.95
Creamed Spinach	3.50
Thick Cut Onion Rings	2.95
Fine Green Beans with garlic	3.25
Courgette Fritters	3.95

PUDDINGS

Dark Chocolate Nemesis Cake	5.95
Apple Crumble with ice cream or cream	5.50
Lemon Meringue Pie	5.50
Eton Mess	5.95
Cheesecake of the Day	5.95
Pineapple Carpaccio with creamy coconut sorbet	5.95
Sticky Toffee Pudding à la mode	5.50
Crème Brûlée	5.25
English Cheese with fig relish	7.50
Thick Creamy Milkshakes, vanilla, chocolate, strawberry, coffee, banana or vanilla & toffee	4.50

GINO'S
HOME-MADE
ICE-CREAMS &
SORBETS £4.50

SERVICE IS NOT INCLUDED EXCEPT FOR PARTIES OF 8 OR MORE. SOME MENU ITEMS MAY CONTAIN NUTS • OUR BURGERS WILL BE COOKED THROUGH UNLESS OTHERWISE SPECIFIED

OPEN LATE

COVENT GARDEN
Open until 1am
Kitchen closes 12.45am
except Sunday 11pm
Week-end Brunch 11am to 4pm



OPEN ALL DAY

CHELSEA
Monday to Friday 12noon to 12midnight
Saturday 11am to 12midnight
Sunday 11am to 11.30pm

CHAMPAGNE

	175ML GLASS	BOTTLE
HOUSE CHAMPAGNE, MERCIER NV	8.95	35.00
PERRIER JOUET NV		39.95
VEUVE CLICQUOT NV		45.50
MOËT & CHANDON NV		39.95
VEUVE CLICQUOT ROSÉ NV		59.95
DOM PÉRIGNON 2000		125.00
KRUG GRANDE CUVÉE NV		150.00

SPARKLING

PROSECCO FRIZZANTE Enrico Bedin, Veneto.		19.95
PELORUS NV BRUT, Cloudy Bay Vineyards, Marlborough	6.95	27.95

WHITE WINE

	175ML GLASS	BOTTLE
1 SOPHIE'S RÉSERVE BLANC 2008/09, Vin de Pays d'Oc	3.95	14.50
A vibrant, juicy white, filled with fresh, tropical and citrus flavours.		
2 ALTO BAJO SAUVIGNON BLANC 2009, Valle Central, Chile	4.50	15.95
Zippy, zesty Sauvignon with refreshing fruit and great balance.		
3 ARABELLA CHARDONNAY 2009, Robertson, South Africa.	4.75	19.95
Fresh, unoaked Chardonnay from a superb estate. Fine and not too overpowering!		
4 PINOT GRIGIO SENTITO 2009, Veneto, Italy	5.25	21.50
Green apples and clean crisp fruit make this a delicious and quaffable wine.		
5 THE WAR HORSE CHENIN BLANC 2009,	5.50	21.95
Stellenbosch, South Africa An utterly delicious easy drinking South African diamond.		
6 BRANDAL ALBARINO 2009, Rias Baixas, Spain		24.50
Fresh and citrusy so enjoy this well chilled with any fresh fish dish on the menu.		
7 GRÜNER VELTLINER 'Lössterrassen' 2008, Weingut		26.50
Stadt Krems, Austria Spicy, interesting and delicious this is cool climate white wine with crisp acidity and plentiful citrusy, dry fruit.		
8 DURVILLEA ASTROLABE Sauvignon Blanc 2009, Marlborough		26.95
A cracking Kiwi Sauvignon with both the exotic mango and passion fruit flavours and a degree of minerality		
9 CHABLIS 1ER CRU 'Cote de Lechet' 2008, Domaine Jean Defaix	35.00	
Truly first class Premier Cru. Dry, minerally, complex (HALF BOTTLE) 19.50 and complete!		
10 CLOUDY BAY Sauvignon Blanc 2009, Marlborough, New Zealand		39.95
The best known Kiwi Sauvignon from a great vintage.		

ROSÉ WINE

11 SOPHIE'S RÉSERVE ROSÉ 2008/09, Vin de Pays d'Oc	3.95	14.50
Fresh, vibrant & full of summer fruit.		
12 CONTO VECCHIO PINOT GRIGIO BLUSH 2009	4.95	19.95
Light and refreshing, perfect as an aperitif or with light salad dishes.		
13 CHÂTEAU BEAULIEU ROSÉ 2009, Aix-en-Provence.		22.50
Spicy, fruity and dry, this is delicious and classic rosé from the South of France.		

RED WINE

	175ML GLASS	BOTTLE
14 SOPHIE'S RÉSERVE ROUGE 2008/09, Vin de Pays d'Oc	3.95	14.50
Lovely southern French red with plenty of ripe plum, blackcurrant and fruits of the forest.		
15 NERO D'AVOLA 2008, Angelo Rocca, Sicily.		16.50
Spicy wine with deep flavours of red currants and black cherries.		
16 LA CHAMIZA POLO AMATEUR BONARDA 2008,		18.95
Mendoza, Argentina This Bonarda is rich and juicy with smooth tannin.		
17 LOS CAMINOS MERLOT 2008, Colchagua, Chile	4.75	19.25
Although restrained in style this Merlot is both powerful and dry.		
18 ARABELLA CABERNET SAUVIGNON 2007/08,	4.95	19.95
WO Western Cape, South Africa. Sunshine in a glass best describes this Cabernet. Soft and smooth and bursting with blackcurrant fruit.		
19 TARQUINO MALBEC 2009, Argentina	5.25	21.50
Meaty and chewy with a hint of spice and lovely leathery tones.		
20 PIMPALA ROAD SHIRAZ Geoff Merrill, McLaren Vale		23.50
Licorice and spice underpin the black fruit of this Aussie Shiraz		
21 CÔTES-DU-RHÔNE VILLAGES SABLET 2007,	5.95	24.95
Bertrand Stehelin Deliciously spicy cherry fruit intertwined with a healthy dollop of pepper-like spice.		
22 RIOJA CRIANZA 'Edicion Limitada' 2006, Bodegas	6.25	25.50
Ramon Bilbao (MAGNUM) 45.50 Soft, velvety, juicy Rioja as well as mature and full bodied.		
23 CHIANTI SUPERIORE 2007/08, Fattoria Terrafina,		27.95
DOCG Tuscany Predominantly Sangiovese this is spicy and hot with tasty red cherry and currant flavours.		
24 FLEURIE 2008, Jean Pierre Large, France GOLD MEDAL		28.50
Pure and fresh with expressive cherry fruit on both the nose and palate.		
25 ANGUS 'THE BULL' Cabernet Sauvignon 2007/08		29.95
Southern Australia (MAGNUM) 49.95 A monster of a red specifically for drinking with steak!! (HALF BOTTLE) 16.50		
26 MEERLUST RED 2008, Stellenbosch, South Africa		31.95
South African wine royalty! Packed with red creamy fruit, spiciness and a powerful mineral aroma.		
27 HUIA PINOT NOIR 2007, Marlborough, New Zealand		35.50
Fruity and smooth with terrific complexity.		
28 LA CHAMIZA 'Martin Alsina' MALBEC 2006, Mendoza,		39.95
Argentina A blockbuster of a Malbec that's full of ripe black velvety fruit.		
29 PANAMERA 'CUVÉE NAPA' , Cabernet Sauvignon 2007/08,		45.50
Napa Valley Smooth, flavoursome Cabernet with velvet like tannins and terrific length.		
30 BAROLO 'Serralunga Single Vineyard' 2005, Rivetto,		49.95
Piedmont, Italy Meaty and monstrous but also interesting and delicious too.		
31 VOLNAY 1ER CRU SANTENOTS 2003, Rossignol-Trapet		57.50
Elegant and complex, smooth and fruity too from the Côte de Beaune		
32 CHÂTEAUNEUF-DU PAPE CUVÉE RÉSERVÉE 2005, Dom Pegau		69.00
This is top shelf Châteauneuf – a great example of Southern Rhone wines with a bit of maturity.		
33 CHÂTEAU BRANE CANTANAC 2003, 2eme Cru Classe Margaux		85.00
Superb Bordeaux from one of the finest Châteaux in Margaux. Drinking really well already – smooth, fruity, full bodied and complex.		

MALT WHISKY

	£
Glenmorangie 10 years	5.50
Talisker 10 years	7.50
Glenlivet 12 years	5.50
Oban 14 years	7.50
Lagavulin 16 years	7.50
Macallan 18 years	12.00

COGNAC & ARMAGNAC

Martell	5.00
Hennessy	5.50
Rémy Martin XO	12.00

	£
Hennessy XO	12.00
Janneau VSOP	6.95
Calvados	5.50
Calvados Dupont D'Age	7.50

LIQUEURS

	£
Amaretto	5.50
Baileys	5.50
Cointreau	5.50
Drambuie	5.50
Frangelico	5.50
Grand Marnier	5.50
Sambuca	5.50
Kummel	5.50
Grappa	5.50

PORT / DESSERT WINE

	100ML	HALFBOTTLE	BOTTLE
Taylor's LBV Port 2002/03	5.00		30.00
Château Grand Piquey 2004, AC Sauternes	7.50	25.50	

SOME VINTAGES MAY VARY FROM TIME TO TIME