



The fire was historically a focal point for social activity & the centre of the home. With this in our heart, we placed our fire in the centre of the steakhouse. The Firepit Tasting Menu, designed by Head Chef Chris Shaill, showcases our favourite seasonal dishes, cooked over our bespoke firepit, asado style using birch & oak wood.

FIREPIT TASTING MENU

£95 per person

English Sparkling 2018, Bluebell Vineyards, Sussex £11.50/ £66

Grilled Sourdough

burnt onion butter

Grilled Leeks

burnt butter vinaigrette, hazelnut, capers

Padron Peppers

smoked cod's roe, cured egg yolk

Heritage Tomato

basil, sourdough, shallot, red wine vinaigrette

125ml Sancerre 2020, Merlin Cherrier, France £9/£49.95

Coal Roasted Clams

chicken broth, herb butter

125ml Chablis 2019, Domaine Alain Gautheron, Burgundy, France £10.25/£59.95

Slow Roasted West Devon Prime Rib

braised rib cap onions, fresh horseradish

served with pit roast jacket potatoes, charred greens, watercress salad

125ml Bordeaux Blend 2017, 'The Ladybird', Laibach, Stellenbosch, South Africa £10.50/£62

Burnt Cheesecake

wood smoked berries

75ml Sauternes 2019, Chateau Les Mingets, France £8/ £32

Baked Langres Cheese

truffle, crackers, crudites

75ml LBV port 2015, Taylor's, Portugal £6.75/£55

Available Mon-Thurs and designed for groups 6-12, allow minimum 3 hours.
Please email soho@sophiessteakhouse.com to book.

a discretionary 12.5% service charge will be added to your bill
please let us know if you have any allergy or intolerance.