

Steakhouse

CLAMS 'over coals'

white wine butter sauce | £15

PRAWN COCKTAIL

marie rose sauce | £16

GRILLED SCALLOPS

beurre blanc, bacon lardons | £19

Coal Roasted Beetroot

whipped feta, aged balsamic | £9

Cod's Roe

radishes | £9

Charred Leeks

burnt butter vinaigrette | £8

FIRE PIT

SET MENU

2 COURSES | £50

3 COURSES | £55

FRENCH ONION SOUP

THICK CUT PRIME RIB

jacket potato, sour cream

CHEESECAKE

FROM THE FIRE

LAMB CUTLETS gremolata | £28

TUNA STEAK tomato relish | £25

GRILLED AUBERGINE salsa verde | £18

CEDAR PLANK TROUT beurre citron, baby gem | £25 - or to share £45

TO SHARE

AXEHANDLE

RIBEYE

48oz | £150

CHATEAUBRIAND

20oz | £120

SLOW ROAST

PRIME RIB OF BEEF

"on the bone" | £125

PORTERHOUSE

35oz | £120

SERVED WITH

confit potatoes, dressed boston lettuce

SAUCES Bearnaise, Horseradish Cream, Salsa Verde, Peppercorn

FOR THE TABLE

creamed spinach

crispy shallot, parmesan | £8

tenderstem broccoli

chilli, garlic | £8

charred oyster mushrooms

salsa verde | £10

beef tomatoes

spring onion, ginger | £7

truffle mac & cheese

crispy onion | £12

charred baby gem

butter vinaigrette | £6

dressed boston lettuce

dijon vinaigrette | £6

POTATOES

jacket potato

sour cream, cheddar, chives | £6.50

roast new potatoes

garlic, thyme | £6

beef dripping confit potatoes

thyme salt | £7

PUDDINGS

TODAY'S CHEESECAKE

| £8

CHOCOLATE FONDANT

a la mode | £15

SOPHIE'S MESS

passionfruit | £8

WHOLE BAKED CHEESE

camembert with thyme & honey | £20

• COOKING OVER OPEN FIRE SINCE 2017 •

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL PLEASE LET US KNOW IF YOU HAVE AN ALLERGY OR INTOLERANCE

Sophie's
SOHO