

PADRON PEPPERS £6
smoked salt



GRILLED BREAD £4.95
veal butter

RAW

Cauliflower Hummus crudités £5

Anchovies garlic, olive oil £6

Stonebass Ceviche

green tiger milk, red onion, chilli £15

Tuna Tartare smashed avocado, smoked chilli, lime,
sourdough crisp £15

SMALL

Grilled Red Prawn Skewer

cajun spice, lemon, garlic aioli £16

Chicken Liver Pâté chutney, melba toast £7.50

Charred Oyster Mushrooms café de paris butter £10

Smoked Brisket Croquettes chilli mayo,
sauerkraut £9

SALAD

Beef Tomatoes spring onion, ginger, coriander £7

Coal Roast Beetroot Carpaccio

whipped feta, aged balsamic, thyme salt £9

English Lettuce buttermilk dressing £6

Iceberg Wedge

blue cheese, crispy bacon, black sesame £7

FROM THE FIRE

COOKED ON OUR FIREPIT OVER ENGLISH OAK & BIRCH WOOD

BEEF

NATIVE BREED BEEF BY PHILIP WARREN, DRY AGED & BUTCHERED IN HOUSE

~ to share ~

Axehandle Ribeye

{36oz} £95 {40oz} £105 {44oz} £110

Chateaubriand

{22oz} £100

Porterhouse

{35oz} £110

SERVED WITH CHOICE OF SPUD, WATERCRESS SALAD & A SAUCE

SAUCES... BÉARNAISE, FRESH HORSERADISH, PEPPERCORN, GARLIC BUTTER OR SALSA VERDE

SINGLE CUT STEAKS AVAILABLE ON REQUEST SEE BLACKBOARD

Short Rib

sophie's steak sauce, fresh horseradish cream, watercress salad
single rib £39 **full rack** £80

FISH

Moules Marinière 'cooked over the coals', house fries £19

Chargrilled Tuna Steak avocado, tomato, lemon £24

Wood Smoked Whole Mackerel cucumber relish, herb salad £22

Grilled Megrim Sole lemon, garlic butter £28

CLASSICS

Pit Roast Chicken garlic & herb butter, lemon £25

Grilled Hispi Cabbage smoked kapia pesto, salsa verde £15

Dry Aged Steak Burger dill pickle, sweet onion, lettuce,
steak sauce mayo, fries £19

American cheese + £1 Streaky bacon + £2

FIREPIT SET MENU

2 COURSES £30 3 COURSES £35

Chicken Liver Pâté chutney, sourdough melba

Charred Oyster Mushrooms café de paris butter

Slow Roast West Country Beef

horseradish, bone marrow gravy

Chargrilled Whole Mackerel cucumber relish, herb salad

BOTH SERVED WITH GARLIC NEW POTATOES

Crème Brûlée

Cheesecake of the Day

SERVED ALL EVENING

SPUDS

Roast New Potatoes garlic, thyme £6

Jacket Potato sour cream, cheese, chives £6.50

Red Skinned Mashed Potato spring onion £6.50

House Fries smoked salt £5.95

SIDES

Creamed Spinach

crispy shallot, parmesan £7

Truffle Mac & Cheese

gruyere, parmesan, crispy onion **TO SHARE** £12

Tenderstem Broccoli

tahini £7

Sophie's
SOHO

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

SERVED MONDAY TO SATURDAY EVENING
from 5pm

PLEASE LET US KNOW IF YOU HAVE AN ALLERGY OR INTOLERANCE.