

**PADRON PEPPERS £6**  
smoked salt



**GRILLED BREAD £5**  
veal butter

## RAW

**Winter Squash Hummus** crudités £5

### Coal Roast Beetroot

whipped feta, aged balsamic, thyme salt £9

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

### Beef Carpaccio

rocket, parmesan, anchovy & caper dressing £17

## SMALL

### Prawn Cocktail

gem lettuce, cucumber, marie rose £15

**Chicken Liver Pâté** chutney, melba toast £8

### Charred Oyster Mushrooms

salsa verde £9

**Smoked Brisket Croquettes** chilli mayo,  
sauerkraut £9

## SALAD

**Baby Caesar** parmesan, croutons,  
anchovy, soft boiled egg £9

**Beef Tomatoes** spring onion, ginger, coriander £7

**Green Salad** house vinaigrette £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

{40oz} £105    {44oz} £110    {48oz} £120

### Chateaubriand

{22oz} £100

### Porterhouse

{35oz} £110

SERVED WITH CHOICE OF SPUD, WATERCRESS SALAD & A SAUCE

**SAUCES...** BÉARNAISE, FRESH HORSE RADISH, PEPPERCORN, GARLIC BUTTER OR SALSA VERDE

**SINGLE CUT STEAKS AVAILABLE ON REQUEST SEE BLACKBOARD**

### Short Rib £39

bone marrow gravy, horseradish cream, red skinned mash potato,  
watercress salad,

## FISH

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

**Chargrilled Tuna Steak** avocado, tomato, lemon £24

**Grilled Megrim Sole** lemon, garlic butter £28

## CLASSICS

**Pit Roast Chicken** garlic & herb butter, lemon £25

**Grilled Hispi Cabbage** winter squash, salsa verde £16

**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

**Cedar Plank Cured Trout** dill crème fraîche,  
pickled cucumber, blini

**Charred Oyster Mushrooms** salsa verde

**Slow Roast West Country Beef** horseradish,  
bone marrow gravy

**Festive Turkey** sage & onion stuffing, pigs in blankets

**Grilled Hispi Cabbage** roast winter squash, green sauce

**ALL SERVED WITH GARLIC NEW POTATOES**

### Crème Brûlée

**Cheesecake of the Day**

**Mince Pie** brandy cream

## SIDES

**House Fries** smoked salt £6

**Creamed Spinach** crispy shallot, parmesan £7

**Tenderstem Broccoli** tahini £7

**Roast New Potatoes** garlic, thyme £6

**Red Skinned Mashed Potato** spring onion £6.50

### Truffle Mac & Cheese

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

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

RAISING MONEY FOR - SOHO PARISH PRIMARY SCHOOL  
OPTIONAL £1 DONATION ADDED TO YOUR BILL