



SHARING MENU

SERVED FAMILY STYLE

£55 PER PERSON

ROAST SQUASH HUMMUS crudités

Chicken Liver Pâté chutney, sourdough melba

Beef Tomatoes spring onion, ginger, coriander

Charred Oyster Mushrooms salsa verde

COOKED ON OUR FIREPIT OVER ENGLISH OAK & BIRCH WOOD
ALL SERVED WITH ROAST GARLIC NEW POTATOES

Slow Roasted West Country Beef

bone marrow gravy, horseradish, watercress & shallot salad

Grilled Hispi Cabbage red kapia pesto

Wood Smoked Whole Mackerel cucumber relish, herb salad

Cheesecake of the Day

Dark Chocolate Tart

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



SHARING MENU

SERVED FAMILY STYLE

£65 PER PERSON

ROAST SQUASH HUMMUS crudités

Smoked Brisket Croquettes chilli mayo, sauerkraut

Coal Roast Beetroot Carpaccio

whipped feta, aged balsamic, thyme salt

Charred Oyster Mushrooms salsa verde

COOKED ON OUR FIREPIT OVER ENGLISH OAK & BIRCH WOOD
ALL SERVED WITH ROAST GARLIC NEW POTATOES

Chargrilled Axehandle Ribeye

fresh horseradish, watercress & shallot salad (SERVED MEDIUM RARE)

Grilled Hispi Cabbage red kapia pesto

Grilled Megrin Sole lemon, garlic butter

Dark Chocolate Tart

Cheesecake of the day

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CHEF'S CUTS MENU

SHARING MENU, SERVED FAMILY STYLE

£95 per person

Roast Squash Hummus crudités

Grilled Red Prawn Skewer cajun spice, lemon, garlic aioli

Smoked Brisket Croquettes chilli mayo, sauerkraut

Charred Oyster Mushrooms salsa verde

Axehandle Ribeye fresh horseradish cream

Slow Roast West Country Beef peppercorn sauce

Porterhouse béarnaise

SERVED WITH ROASTED NEW POTATOES, CREAMED SPINACH,
TRUFFLE MAC & CHEESE, WATERCRESS & SHALLOT SALAD

Cheesecake of the Day

Dark Chocolate Tart

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FROM THE FIRE

COOKED ON OUR FIREPIT OVER ENGLISH OAK & BIRCH WOOD

SUNDAY ROAST

feasting menu, served family style (12+ people)

£50 PER PERSON

West Country Rump of Beef

fresh horseradish cream

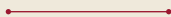
Slow Roast Pork Belly

apple sauce

Pit Roast Chicken

garlic & herb butter

**ALL SERVED WITH ROAST POTATOES, YORKSHIRE PUD,
CAULIFLOWER CHEESE, SEASONAL VEG & LASHINGS OF GRAVY**



Dark Chocolate Salted Caramel Tart

Seasonal Fruit Crumble

vanilla ice cream

SERVED SUNDAY FROM 12NOON

Sophie's
SOHO

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.
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FROM THE FIRE

COOKED ON OUR FIREPIT OVER ENGLISH OAK & BIRCH WOOD

THE ULTIMATE SUNDAY ROAST

group feasting menu, served family style

(12+ people, advanced booking only)

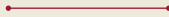
£95 PER PERSON

Coal Roast Beetroot Carpaccio

whipped feta, aged balsamic, thyme salt

Beef Tomatoes spring onion, ginger, coriander

Chicken Liver Pâté chutney, melba toast



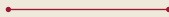
Slow Roast Prime Rib of Beef

watercress, fresh horseradish

Cornish Leg of Lamb

mint chimichurri

**ALL SERVED WITH ROAST POTATOES, YORKSHIRE PUD,
CAULIFLOWER CHEESE, SEASONAL VEG & LASHINGS OF GRAVY**



Sunday Crumble vanilla ice cream

Dark Chocolate Tart salted caramel

Sophie's
SOHO

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