

PADRON PEPPERS £6
smoked salt



GRILLED BREAD £5
veal butter

RAW

Roast 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

Grilled Prawn Skewer

cajun spice, lemon, garlic aioli £16

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 {50oz} £125

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

Whole Wood Smoked Mackerel cucumber relish, herb salad £22

Chargrilled Tuna Steak avocado, tomato, lemon £24

Grilled Megrin Sole lemon, garlic butter £28

CLASSICS

Pit Roast Chicken garlic & herb butter, lemon £25

Grilled Hispi Cabbage roast 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

Wood Smoked Mackerel cucumber relish, herb salad

Grilled Hispi Cabbage roast squash, green sauce

ALL SERVED WITH GARLIC NEW POTATOES

Crème Brûlée

Cheesecake of the Day

SIDES

House Fries smoked salt £6

Creamed Spinach crispy shallot, parmesan £7

Jacket Potato sour cream, cheddar, chives £6.50

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