Steakhouse

Tuna Carpaccio
olive oil | £15

Prawn Cocktail
marie rose sauce | £16

Coal Roasted Beetroot
whipped feta, aged balsamic | £9

Grilled Scallops
beurre blanc, bacon lardons | £19

Beef Tomatoes
spring onion, ginger | £7

Chicken Liver Parfait
brioche toast | £9

Cantabrian Anchovies & Red Peppers
crostini | £12

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

CORNISH SOLE mèuniere | £25

FIRE PIT RATATOUILLE feta | £18

HONEY GLAZED GAMMON creamy leeks | £25

GIANT TIGER PRAWNS garlic butter 2PCS £32 | 4PCS £58

CEDAR PLANK TROUT beurre citron, baby gem | £23 or to share £38

TO SHARE

AXEHANDLE RIBEYE
48oz | £150

CHATEAUBRIAND
22oz | £120

SLOW ROAST PRIME RIB OF BEEF
"on the bone" | £125

PORTERHOUSE
35oz | £120

GRILL

CÔTE DE BOEUF
16oz | £60

NEW YORK STRIP
14oz | £55

CENTRE CUT FILLET
'cut to size' £6 per Oz

SERVED WITH
confit potatoes , dressed boston lettuce
SAUCES Bearnaise, Horseradish Cream, Salsa Verde, Peppercorn, Garlic Butter

FOR THE TABLE

creamed spinach
crispy shallot, parmesan | £8

tenderstem brocolli
chilli, garlic | £8

charred oyster mushrooms
salsa verde | £10

truffle mac & cheese
crispy onion | £12

charred baby gem
butter vinaigrette | £6

POTATOES

jacket potato
sour cream, cheddar, chives | £6.50

red skinned mash
spring onion | £6

beef dripping confit potatoes
thyme salt | £7

PUDDINGS

TODAY'S CHEESECAKE
| £8

CHOCOLATE FONDANT
a la mode | £15

STICKY TOFFEE PUDDING
crème anglais | £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