

WHITEWINES

	125ml	175ml	250ml	750ml
	glass	glass	glass	bottle
2015 Macabeo DO Yecia, Molino Loco, Spain <i>intense aromas of white peach and melon and sweet honey perfume</i>	4.50	6.00	8.00	25.00
2015 Vermentino IGP Pays d'Oc, Les Vignes de L'Eglise, France <i>Clean and bright, this aromatic wine is full of vibrant fresh fruit</i>				28.75
2014 Fairtrade Chenin Blanc, Liberty Fairtrade, Olifants River, South Africa <i>fresh and dry, with crisp orchard fruit</i>				31.00
2014 'C' Chardonnay, Alpha Zeta, Veneto, Italy <i>fresh and medium-bodied with ripe tropical fruit</i>	5.50	7.50	11.00	33.50
2014 Casablanca Sauvignon Blanc, Montes Classic Series, Casablanca, Chile <i>a fresh, crisp wine with cut grass aromas</i>	6.30	8.25	12.00	35.40
2015 Pinot Grigio delle Venezie, Corte Giara, Veneto, Italy <i>dry, crisp wine with elegant floral notes</i>	7.25	8.80	12.50	36.80
2015 Torrontés/Riesling, Amalaya, Salta, Argentina <i>a fresh, intense white with aromas of citrus</i>				40.25
2015 Marlborough Sauvignon Blanc, Delta Vineyard, New Zealand <i>blackcurrant on the nose with hints of peach and passionfruit</i>				48.00
2014 Mâcon-Villages Chardonnay, Domaine Perraud, Burgundy, France <i>Lively citrus acidity and flavours of fruit salad</i>				53.00
2014 Chablis 'St Martin', Domaine Laroche, Burgundy, France <i>ripe white fruit and blossom aromas</i>				68.00

CHAMPAGNE, SPARKLING AND PROSECCO

	125ml	750ml
	glass	bottle
NV Prosecco Spumante Extra Dry DOC, Ca' di Alte, Veneto, Italy <i>bright, clean with pleasant floral notes</i>	7.00	40.25
NV Rosato Spumante, Ca' di Alte, Veneto, Italy <i>a fresh, fruity and complex sparkling rosé</i>	8.00	46.00
NV Champagne Brut Grande Réserve, Sophie Baron, France <i>a crisp and lively Champagne with hints of red berry fruit</i>	12.00	62.00
NV Grande Réserve, Devaux, Champagne, France <i>a full, rounded and well balanced wine, with a lively finish</i>		90.00

ROSEWINE

	125ml	175ml	250ml	750ml
	glass	glass	glass	bottle
2015 'R' Rosato, Alpha Zeta, Veneto, Italy <i>a vibrant Rosato full of strawberries and sweet cherries</i>	4.50	6.25	10.00	29.00
2015 'Cuvée Alexandre' Rosé, Château Beaulieu, Provence, France <i>abound with redcurrant and wild strawberry perfumes</i>				46.00

PORT

	100ml	375ml
	glass	bottle
NV 10 Year Old Tawny Port, Quinta do Infantado, Douro, Portugal <i>flavours of dried fruits and hints of citrus fruits</i>	6.90	35.00

DESSERT WINE

	125ml	500ml
	glass	bottle
2015 Moscato, Innocent Bystander, Victoria, Australia <i>pink grapefruit & mandarin with a spritzy fizz</i>	6.90	35.00

WE DO NOT LEVY SERVICE CHARGE

(gf) Gluten-free (df) Dairy-free (v) Vegetarian (n) Contains nuts Allergen menus available on request.

Prices include VAT @ 20%. Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements you have. Our food suppliers have given assurances that none of our ingredients are genetically modified. Game dishes may contain shot.

RED WINES

	125ml	175ml	250ml	750ml
	glass	glass	glass	bottle
2014 Monastrell DO Yecla, Molino Loco, Murcia, Spain <i>vibrant, deep red, full of clean ripe red plum notes</i>	4.50	6.00	8.00	25.00
2014 Syrah/Carignan IGP Pays d'Oc, Monrouby, Languedoc, France <i>aromas of red fruits are followed by a crisp acidity</i>	5.25	7.20	10.00	28.75
2015 Cabernet/Merlot, Calbuco, Valle Central, Chile <i>a juicy Chilean wine with black fruit aromas</i>				33.50
2013 McLaren Vale Shiraz, 16 Stops, South Australia, Australia <i>youthful and vibrant Shiraz, with spiced plum character</i>				35.50
2014 Colchagua Merlot, Montes Classic Series, Colchagua Valley, Chile <i>fruity Merlot, with notes of jam and spice</i>	6.50	9.00	12.50	38.00
2015 'Punto Final' Mendoza Malbec Clasico, Bodega Renacer, Mendoza, Argentina <i>ripe, soft black fruits, gentle tannins</i>	7.50	10.00	14.50	42.50
2015 Valpolicella, Corte Giara, Veneto, Italy <i>a supple, fresh wine with cherries and pepper</i>				46.00
2011 Rioja Reserva, Izadi, Rioja, Spain <i>beautifully elegant, round Rioja, intense with red fruit</i>	8.75	12.00	17.00	50.50
2014 Marlborough Pinot Noir, Tinpot Hut, Marlborough, New Zealand <i>soft and silky with classic black cherry notes</i>				62.00
2013 Chianti Classico, Felsina Berardenga, Italy <i>a perfumed nose of wild red berries, cherries and nuances of mixed spices</i>				69.00
2009 Château Larose Trintaudon, Haut-Médoc, Bordeaux, France <i>incredibly full-bodied and well-structured wine with enormous density and power</i>				75.00

SHOTS

Rock Star Baby Finlandia Vodka shaken with sour passion fruit, Chambord black raspberry liqueur and topped up with Prosecco	5.50
Chasing The Star Baby Tequila, vodka, Midori liqueur, fresh lime juice & absinthe	5.50

MRLYAN COCKTAILS

Watermelon Rind Tonic Tequila, watermelon rind syrup, tonic	11.50
Spent Chai Mule Vodka, fresh grapefruit, ginger beer, chai	11.50
Mint Stem Curry Leaf Collins Colombo gin, fresh lemon juice, mint stem cordial, soda	11.50
Pistachio Shell Daiquiri Pistachio shell infused Bacardi Rum, fresh lime juice	11.50
Cashew Butter Milkshake (n) (df) Non-alcoholic & dairy-free - but totally indulgent! Almond milk, cashew, crushed pistachio	5.25

BEERS & CIDERS

Cobra 330ml	Stella 4.8% Pint	Camden Pale Ale 330ml	Guinness 550ml	Rekorderlig Strawberry & Lime 500ml	Peacock Indian Apple Cider 500ml
5.00	5.50	6.25	5.25	6.25	5.50

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SOHO SIGNATURE COCKTAILS

#SohoCoco	10.00
Bacardi Carte Blanca, peach liqueur, coconut purée, guava juice, and lime	
Cinnamon Bellini	10.50
Cinnamon tea, Goldschläger and Prosecco	
Burning with Passion	11.50
Finlandia vodka, over proof rum, orange juice, passion fruit and strawberry purée	
Naked Espresso Martini	9.00
Bacardi Carta Blanca, coffee liqueur, espresso shot, vanilla and orange zest	
Garden Mojito	10.00
Bacardi ORO, elderflower, apple juice, cucumber and mint	
Lotus Blossom	10.00
Bombay Sapphire, Blue Curacao, lychee juice, elderflower liqueur, and grenadine	
Soho Super Star	13.50
Finlandia Vodka shaken with sour passion fruit, Chambord black raspberry liqueur - served with a shot of Prosecco	

LASSIS & MOCKTAILS

Salted lassi, natural yoghurt salted and gently spiced with crushed cumin	4.50
Sweet lassi, natural yoghurt with sugar cane syrup	4.50
Raspberry Cooler	5.50
Fresh raspberries, fresh lemon, vanilla sugar & lychee juice	
Basil Lemonade	5.50
Fresh basil leaves, a hit of lime, fizzy lemonade and elderflower cordial	
JUICES	
Pineapple, apple, tomato, cranberry, grapefruit, orange, pomegranate	3.00

WATER & SOFT DRINKS

Quietly, Still Water 750ml	3.00
Gently, Sparkling Water 750ml	3.00
Pepsi, Diet Pepsi, Lemonade	3.00
Tonic, Slimline Tonic	3.00
Soda, Ginger Ale, Bitter Lemon	3.00
Red Bull	3.50
Old Jamaican Ginger Beer	3.50

COFFEE & TEA

Americano, Espresso	Latte, Cappuccino	Earl Grey and Assam Tea	Green and Fresh Mint Tea	Masala Tea
2.90	3.25	3.50	3.50	3.50

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