

ALL DAY BREAKFAST

Fruit salad	10
Waffle <i>Chocolate & chantilly cream / bacon & maple syrup</i> <i>Fresh berries & chantilly cream</i>	13
Lorne sausage, <i>tattie scones, fried egg</i>	11
Kedgeree, <i>poached egg</i>	13
Full vegetarian breakfast <i>(v)</i> <i>eggs any style, avocado, tomato, mushroom, spinach,</i> <i>beans, feta, bubble & squeak</i>	15
Eggs Benedict Royale Florentine	15
Half Full English breakfast <i>eggs any style, sausages, bacon, tomato, mushroom,</i> <i>black pudding, baked beans</i>	12 18
Smoked salmon, <i>scrambled eggs</i>	16

STARTERS

Cauliflower soup, <i>stilton & apple scone (v)</i>	8
Chicken & ham terrine, <i>chutney</i>	14
Dorset crab, <i>brown crab mayonnaise, apple</i>	17
Hand dived scallops, <i>parsnip, samphire</i>	20
Twice baked smoked haddock soufflé	14
Steak tartare, <i>Burford Brown egg</i>	15

SALADS & VEGETABLES

House chopped salad, <i>avocado, soft egg (v)</i> <i>add chicken or smoked trout 4</i>	14
Chicken salad, <i>bacon, avocado, Keen's cheddar</i>	14 17
Plant based cheeseburger, <i>pickle, sweet potato fries (pb)</i>	19
Salt baked celeriac, <i>wild mushrooms, grains (pb)</i>	18
Pumpkin risotto, <i>Yorkshire fettle (v)</i>	21

MAINS

Pork belly, <i>black pudding mash</i>	26
Mince & potatoes	16
Townhouse cheeseburger, <i>tomato, pickle, chips</i>	20
Fried haddock & chips, <i>mushy peas, tartar sauce</i>	20
Salmon, <i>winter slaw, green dressing</i>	28

SUNDAY ROAST

2 courses 39 | 3 courses 45

Served Sunday 12:00 -17:00

Cauliflower soup, <i>stilton & apple scone (v)</i>	
House cured salmon, <i>fennel & cucumber</i>	
Steak tartare, <i>Burford Brown egg</i>	
Hereford beef, <i>Yorkshire pudding</i>	
Yorkshire chicken, <i>chipolata, bread sauce, stuffing</i>	
Pork belly, <i>apple sauce</i>	
Mushroom Wellington <i>(v)</i>	
<i>All served with roast potatoes, seasonal vegetables.</i>	

Sticky toffee pudding, *mince pie ice cream (v)*

Lemon posset *(v)*

Selection of British cheese *(v)*

Please let us know if you have any allergies or dietary requirements,
our dishes are made here and may contain trace ingredients.

Game may contain shot. V:Vegetarian, PB:plant-based. Some dishes contain un-pasteurised cheese. As we use wild fish, availability is subject to weather/market conditions, therefore shortages or substitutions may occur. Adults need around 2000 kcal a day.

There is a discretionary 14.5% service charge added to your bill.
All above prices are inclusive of VAT.

BITES

Fried cod cheeks, <i>curry sauce</i>	12
Sausage roll	8
Welsh Buck rarebit <i>(v)</i>	8
Beef croquettes, <i>chilli mayonnaise</i>	10
Mac & cheese <i>(v)</i>	14
Scotch egg, <i>piccalilli</i>	10



APPLY TO BE A SOHO
FRIENDS MEMBER

SIDES all 7

Potatoes, <i>chipped (pb) or mashed (v)</i>
Onion rings <i>(pb)</i>
Steamed <i>(pb)</i> or creamed spinach <i>(v)</i>
Tenderstem broccoli <i>(pb)</i>
Glazed carrots & parsnips <i>(pb)</i>
Sprouts, bacon & chestnuts
Green salad <i>(pb)</i>
Pigs in blankets



SCAN TO VIEW A MENU
WITH CALORIES

DESSERTS

Apple & cranberry pie,
with custard, ice cream or pouring cream (v) 9

Christmas pudding, *brandy sauce* 9

Sticky toffee pudding, *mince pie ice cream (v)* 9

Lemon posset *(v)* 9

Fruit & sorbet *(pb)* 9

Chocolate & caramel tart,
marmalade ice cream (v) 9

Espresso martini shot 6

CAKES & BISCUITS

Chocolate fudge cake *(v)* 5

Christmas cake *(v)* 5

Townhouse shortbread *(v)* 3.5

Chocolate truffles *(v)* 3.5

BRITISH CHEESE *(v)* 14

Isle of Wight Blue

Godminster Organic Cheddar

Luna Goats

