Blanchette

SOHO LONDON

Bread & Normandy butter, tapenade, olive oil	6.5
Seared scallop, garlic butter, crispy pancetta, pomme purée	12
Charcuterie, remoulade	9.5 / 18
Saucisse sèche, Corsican Coppa, Truffle saucisson	
Cheese & Honey Pairing	8.5 / 16
Sauvaget Cendre, Petit Brillat-Savarin, Fourme D'Ambert, Comté AOP	
Cheese beignets, onion confit	11
Sea Bream crudo, grapefruit, chilli basil oil	12
Classic French escargot, persillade	12 / 24
Jambon de Bayonne, remoulade, shaved parmesan	9.5
Scottish girolles fricassée, smoked pancetta, persillade	14
Fish goujons, tartare sauce	11

Veal chop	95
(Beurre café de Paris, green beans persillade, frites)	

Lemon sole, brown butter, hazelnuts, capers	32
Confit duck leg, Lyonnaise potatoes	25
Moules marinieres	18
Stone bass, saffron beurre blanc, roasted fennel, mussels	31
Pumpkin, stracciatella, basil, pickled red onion, parsley oil	22
Dry aged beef Chateaubriand, peppercorn sauce	29
Mushrooms Tagliatelle, parmesan	24
Merguez Coil, butter beans, cabbage, mint	27
Roasted baby chicken, parsley lemon jus	26
Lamb rump, braised chicory, black garlic aioli, rosemary jus	31

Green bean salad or green bean en persillade	12
Baby Gem lettuce, Caesar dressing, pomme paille	10
Frites & béarnaise	6

All our dishes may contain nuts. The kitchen uses soya bean oil (produced from genetically modified soya) in its dishes.
Game dishes may contain shot. Please advise us of any allergies you have. Please note that a discretionary 13.5% service charge will be added to your bill.