



SOHO RESIDENCE

WARDOUR STREET



## VERY HAPPY HOURS

MONDAY – FRIDAY TIL 8PM

SATURDAYS & SUNDAYS TIL 6PM

All Classic & Signature Cocktails	7.90
Jug of Mojitos, Pimms or Aperol Spritz	19.90
All Bottled Beers	3.90
Birra Moretti <i>Draught Steiner</i>	7.90
Birra Moretti <i>Draught Pint</i>	3.90
Birra Moretti <i>Draught Half Pint</i>	2.40
Guinness <i>Draught Pint</i>	4.90
Guinness <i>Draught Half Pint</i>	2.90
Double House Spirit 50ml & Mixer	6.40
Double Stolichnaya 50ml & Red Bull	7.50
Glass of House Wine	5.40
Bottle of House Wine	19.90
Bottle of Prosecco	29.90





## DRINKS PACKAGES

### WILDERNESS

Bottle of Moët & Chandon  
Bottle of House Spirits with mixers

195

### NEVERWORLD

Three Bottles of Prosecco  
Bottle of House Spirits with mixers

210

### GLASTONBURY

Bottle of Belvedere with mixers  
Magnum of Moët & Chandon

395





## OUR BARTENDERS CLASSIC SELECTION

<b>Mojito</b> Bacardi Carta Blanca Rum with mint, lime, and sugar, topped with soda water.	12.90	<b>The Manhattan</b> Gentleman Jack, Martini Rubino, Angostura bitters	12.90
<b>The Daiquiri</b> Bacardi Anejo Cuatro, Lime, Sugar	12.90	<b>The Margarita</b> El Jimador Tequila, Cointreau, Lime	12.90
<b>Picante Margarita</b> El Jimador Tequila infused with Thai chilies, with agave syrup and lime juice	12.90	<b>The Bramble</b> Bombay Bramble, Chambord, Sugar and Lemon	12.90
<b>The Dark &amp; Stormy</b> Bacardi Carta Negra, Lime, Angostura, Ginger Beer	12.90	<b>The Negroni</b> Bombay Sapphire, Martini Rubino, Campari	12.90
<b>The Aperol Spritz</b> Prosecco, Aperol, and a dash of soda	12.90	<b>The Cosmopolitan</b> Grey Goose Le Citron, Cointreau, Cranberry, and Lime	13.90
<b>The Old Fashioned</b> Woodford Reserve, Angostura bitters, brown sugar syrup, and a twist of citrus rind	12.90	<b>The Classic Champagne Cocktail</b> Hennessy Cognac, brown sugar syrup, and Angostura bitters, topped with Champagne.	14.70
<b>Espresso Martini</b> Belvedere, coffee, Kahlua, vanilla. Served straight up	12.90	<b>The Clover Club</b> Bombay Sapphire, fresh Raspberry, lemon, sugar, chickpea water	14.70
<b>The Pornstar Martini</b> Stoli Vanilla, passionfruit, Passoa, Vanilla syrup. Served straight up with a shot of Prosecco.	12.90	<b>Martinez</b> Bombay Sapphire, Martini Rubino, Maraschino Liqueur, Angostura Bitters	14.70

Classic cocktails also available. Please ask your server.

**Cocktail Trees 65.00**  
**6x Pornstar Martini or 6x Berry Chambord Spritz**



## SIGNATURE COCKTAILS

Unique creations concocted by our talented mixologists

### The Soho Residence 12.90

St~Germain, Prosecco, apple juice, Rhubarb bitters, and soda with fresh mint

### Just Jack 12.90

Jack Daniels with Amaro Montenegro, Rose Vermouth and Maple syrup. Stirred, poured over ice, and garnished with rose petals.

### Solera Fusion 14.70

Diplomatico Reserva Exclusiva Rum, Grand Marnier Cognac & Orange Liqueur, and Barbarillo Pedro Ximenez Sherry with plum bitters. Poured straight, garnished with an orange peel.

### Down in Mexico 12.90

Patrón Silver, Aperol, blackcurrant jam, ginger beer, lemon juice, and rhubarb bitters.

### Raspberry Fool 12.90

Stoli, Chambord, Lychee juice, Lemon juice, Chickpea water, and fresh Raspberries

### Rockstar Martini 12.90

Stoli Vodka, Apricot Marmalade, Aquafaba, Vanilla, Pineapple, Lemon.

### Lost in Bali 13.70

Hendrick's Gin, lemon, Kaffir lime syrup, Chickpea water, sugar, basil

### Thai Mojito 13.70

Lemongrass and basil infused Bacardi Carta Blanca, fresh lime, Coco Lopez coconut cream, sugar, and basil.

### Summer Thyme 13.70

Orange Grey Goose, strawberry, watermelon, lime, thyme.

### Pinkie 14.70

Grey Goose, Peach liqueur, Coco Lopez coconut cream, lemon juice, Maraschino Cherry.

### Le Poire Epicée 13.70

Spiced Bacardi, Pear puree, Xante, basil leaves, and Agave.

### Violet 14.70

Oxley gin, St~Germain, Creme de Violette, lemon juice, sugar, blackberries.

### Pear & Smoke 13.70

Gentleman Jack, Xante pear liquor, Almond syrup, Angostura bitters, smokey Ardbeg spray

### Señor Smoker 13.70

Patrón Silver, Mezcal, Agave, Lime, burnt anise

### Monkey Business 13.70

Monkey Shoulder, Drambuie, Martini Rubino, Angostura bitters, thyme. Served in a rocks glass on ice.

### Pink Gin Spritz 14.70

Beefeater Pink Gin, Prosecco, and lemonade, with a squeeze of fresh lemon

Classic cocktails also available. Please ask your server.

### SOHO RESIDENCE SPECIAL

Jug of Mojitos, Pimms or Aperol Spritz 29.90

[sohoresidence.co.uk](http://sohoresidence.co.uk) @SohoResidenceUK

A discretionary 10% service charge will be added to your bill.





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## CHAMPAGNE / PROSECCO

	125ML	BOTTLE
Fontessa Prosecco Spumante Brut DOC NV	8.00	40
Janisson-Baradon House Champagne Brut Tradition	10.50	59
Moët & Chandon Brut		105
Moët & Chandon Rosé		135
Veuve Clicquot Yellow Label		130
Laurent Perrier Rosé		150
Veuve Clicquot Yellow Label Rosé		160
Moët & Chandon Brut Magnum		220





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## CHAMPAGNE / PROSECCO

	BOTTLE
Moët & Chandon Ice	110
Moët & Chandon Rosé Ice	140
Dom Perignon	410
Krug	450





## WINE

Wine by the glass served as 175ml measure. 125ml measure available on request

### WHITE WINE

175ML

BOTTLE

#### Da Vero Biologico White, IGT Terre Siciliane (Organic)

6.90

25

Bright, appealing aromas of citrus and fennel with delicate floral notes. The palate is fresh with grapefruit and preserved lemon characters, good concentration, and mid-palate weight leading to a tangy finish with crisp acidity. (Vegan)

#### Wild House Sauvignon Blanc, WO Western Cape, South Africa

7.50

27

A vibrant cool climate style of Sauvignon with intense citrus and crushed nettle aromas. Ripe, concentrated fruit is offset by a grapefruit tang and leafy characters. Taut and mineral with a long, textural finish. (Vegan)

#### Mirabello Pinot Grigio, Delle Venezie DOC Italy

8.00

29

A fresh dry white with gentle floral and citrus aromas. Crisp and delicate on the palate with orchard fruit and lightly honeyed notes, balanced by lemony acidity and a fresh, dry finish. (Vegan)

#### Les Oliviers Chardonnay, Pays de Coteaux de Gascogne, France

30.5

Smooth and refined with an underlying twist of freshness and supple, soft, ripe, fruit flavours on the palate, finishing with a squeeze of pithy citrus and candied pineapple. (Vegan)





## WINE

Wine by the glass served as 175ml measure. 125ml measure available on request

RED WINE	175ML	BOTTLE
<b>Da Vero Biologico Nero d'Avola, Sicilia DOC (Organic)</b> Aromas of ripe black fruit with a hint of spice. The palate has rich plum and bramble fruit, along with savoury and herbal notes, and soft tannins balanced by fresh acidity. (Vegan)	6.90	25
<b>Adobe Reserva Cabernet Sauvignon, Chile (Organic)</b> Attractive aromas of blackberry accompanied by spicy notes. The palate is concentrated and smooth with vibrant plum, red fruit and a delicate herbal note. Tannins are ripe and provide welcome grip and structure. (Vegan)	7.90	29
<b>Bodegas Urqo Los Durmientes Malbec, Valle de Uco, Argentina</b> Classic Uco Valley Malbec. Its source vineyards very much shape the wine, in its graphite nose, gentle floral notes, over a palate rich in minerals, iron and sumptuous structure. (Vegan)		36
ROSÉ WINE	175ML	BOTTLE
<b>Mirabello Pinot Grigio Rosé, Provincia di Pavia IGT, Italy</b> Pale coral pink, this is a dry, fresh and fruity rosé with delicate aromas of red berries. A juicy palate with good intensity of ripe red berry and cherry fruit. A lightly creamy texture with zesty acidity, leading to a crisp, dry finish. (Vegan)	7.00	27
<b>Maison Boutinot Cuvée Edalise Rosé, AOP Côtes de Provence, France</b> Delightfully crisp and refreshing, as Provence rosé should be. Powdery pink in colour, with notes of white peaches, redcurrants and mandarin. (Vegan)		38
<b>Domaine de Rimauresq Cru Classé Rosé, AOP Côtes de Provence, France (Organic)</b> Delicate pale onion skin in colour with strawberry fruit aromas and an appealing garrigue-spiked nose. The palate is rounded with red fruit and rosehip characters backed by gentle spices and acidity. The finish is long, silky and complex with a touch of white pepper. (Vegan)		49



## SPIRITS

All spirits served as 50ml measures. For single 25ml measures, please ask your server

### GIN

	50ML
Bombay Sapphire	8.90
Beefeater 24	9.50
Hendrick's	10.50
Sipsmith London Dry	10.50
Tanqueray Export Strength	10.50
Brockmans	10.50
Beefeater Pink	10.50
Slingsby Rhubarb	11.70
Monkey 47	12.60
Star of Bombay	12.60
Oxley	12.60
Bombay Dry	12.60
Gin Mare	12.60

### VODKA

	50ML
Stoli Red	8.90
Stoli Vanilla	9.50
Zubrowka	10.50
Finlandia Original	10.50
Finlandia Cranberry	10.50
Belvedere	10.50
Grey Goose	11.00
Stoli Elit	11.70
Grey Goose Citron	12.10

### Bottle of Premium Spirits including Franklin & Sons Mixers

Belvedere	175	Santa Teresa 1796	185
Grey Goose	185	Kraken	150
Stoli Elit	190	El Dorado 12Yr	165
Hendrick's	165	Woodford Reserve Bourbon	175
Tanqueray Export Strength	165	Maker's Mark Bourbon	155
Monkey 47	185		



## SPIRITS

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### RUM

	50 ML		50 ML
Bacardí Carta Blanca	9.00	Bacardí Carta Negra	10.00
Bacardí Anejo Cuatro	9.50	Pampero Aniversario	10.50
Wray & Nephew	9.50	Diplomatico	12.00
Koko Kanu	9.70	Bacardí Carta Fuego	12.10
Kraken	10.00	Bacardí Ocho Reserva 8Yr	12.60
El Dorado 12Yr	10.50	Santa Teresa 1796	12.60

### TEQUILA

	50 ML		50 ML
El Jimador	9.00	Cazcabel Coffee	11.70
Tequila Rose	9.00	Patrón Reposado	11.70
El Jimador Reposado	10.50	Patrón Anejo	12.60
Patrón Silver	11.70	Don Julio	13.20



Bottle of selected House spirits  
including Franklin & Sons Mixers

135

For Premium spirits, see previous page





## SPIRITS

All spirits served as 50ml measures. For single 25ml measures, please ask your server

### SCOTCH

	50ML		50ML
Dewars White Label	9.50	Glenmorangie	13.70
Monkey Shoulder	10.00	Lagavulin 16Yr Malt	14.50
Glenfiddich 12Yr	11.70	Bowmore 15Yr	16.50
Dewars 12Yr	11.70	Oban 14Yr	16.50
Ardbeg 10Yr	12.60	Macallan 12Yr Sherry Oak	16.50
Balvenie Malt 12Yr	12.60		

### AMERICAN WHISKEY

	50ML		50ML
Jack Daniel's	9.50	Sazerac Rye	12.60
Maker's Mark Bourbon	10.00	Jack Daniel's Rye	13.70
Gentleman Jack	11.00	Booker's	16.50
Jack Daniel's Honey	11.00		
Woodford Reserve Bourbon	11.70		

### IRISH WHISKEY

Jameson	10.00
Slane	12.00

Bottle of selected House spirits  
including Franklin & Sons Mixers  
135

For Premium spirits, see previous page





## SPIRITS

All spirits served as 50ml measures. For single 25ml measures, please ask your server

### BRANDY

	50ML
Hennessy VS Cognac	9.50
Courvoisier VS	10.50
Hennessy VSOP Cognac	13.20
Hennessy XO Cognac	23.20



### LIQUEURS

	50ML		50ML
Drambuie	8.50	Campari Bitters	9.50
Disaronno Amaretto	8.50	Baileys	9.50
Kahlua	8.50	Frangelico	9.50
Amaro Montenegro	8.50	Chambord	9.50
Sambucca Ramazzotti White	8.50	Grand Marnier	9.50
Aperol	9.50	St~Germain	9.50
		Pernod Absinthe	10.50

Bottle of selected House spirits  
including Franklin & Sons Mixers

135

For Premium spirits, see previous page

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## BEERS / CIDERS

### DRAUGHT

#### Birra Moretti

HALF PINT	3.90
PINT	6.90
STEINER	12.90

#### Guinness

HALF PINT	3.90
PINT	6.90

### BOTTLES

Heineken	330ML	5.90
Heineken Alcohol Free	330ML	5.90
Peroni	330ML	6.20
Peroni Gluten Free	330ML	6.20
Sol	330ML	6.20
Blue Moon	330ML	6.20
Birra Moretti	330ML	6.20
Desperados	330ML	6.20
Punk IPA	330ML	6.90
Rekorderlig Apple Cider	500ML	6.90
Rekorderlig Strawberry & Lime Cider	500ML	6.90

## SOFT DRINKS

Hildon Natural	330ML
Mineral Water	
Still or Sparkling	3.20

	275ML
Franklin & Sons Lemonade & Elderflower	5.80
	200ML
Franklin & Sons Minerals Mixer	2.90
Coke / Diet Coke	2.90
	250ML
Red Bull	4.80
Red Bull Sugar Free	4.80



## FOOD MENU



SOHO RESIDENCE X MIA TACOS



### SMALL BITES

CLASSIC GUACAMOLE (GF) (VG) £9.95

FETA & JALAPENO GUACAMOLE (GF) £10.95

CHIPOTLE & SUNDRIED TOMATO GUACAMOLE (GF) £10.95

### MIA TACOS 2 PER PORTION

#### MEAT

**STEAK & TRUFFLE TACO** £13.95  
Sirloin Steak, Pico De Gallo & Truffle Aioli (GF)

**SHANGHAI DUCK TACO** £11.95  
Orange Hoisin

**TANDOORI CHICKEN TACO** £11.95  
Green Raita & Crispy Onion (GF)

**SOHO RESIDENCE TACO** £12.95  
Southern Fried Chicken, Honey & Mustard Aioli

#### SEAFOOD

**KING PRAWN TACO** £12.95  
Tomato Salsa & Chilli (GF)

**CRISPY SEABASS TACO** £13.95  
Lemon Aioli & Guacamole

**MISO COD TACO** £12.95  
Miso Mayo & Pico di Gallo

#### VEGETARIAN

**FALAFEL TACO** £11.95  
Pink onions, Muhammara & Tahini Dressing

**SWEET POTATO & FETA TACO** £11.95  
Dried Chilli, Garlic, Tomato & Onion (GF)

**HALLOUMI & MANGO** £10.95

**HABANERO SALSA TACO**  
Pickled Cabbage & Guacamole (GF)

#### SIDES

**SALSA VERDE** £2.95  
Jalapeno, Lime & Tomato (GF)

**SALSA ROJA** £2.95  
Dried Chilli, Garlic, Tomato & Onion (GF)

**PICO DE GALLO** £2.95  
Tomato, Coriander, Chilli & Lime (GF)

**BRAZILIAN CHEESE BALLS** £5.95  
Chili Jam (GF)

#### SWEET

**CINNAMON DUSTED CHURROS** £8.95  
Dipping Chocolate

**LIME PANNA COTTA (GF)** £8.95

**WATCH OUT FOR  
OUR SPECIAL  
PIZZA NIGHTS!**

We are sorry but due to having nuts, nut products and various seeds in our kitchen we are unable to guarantee our dishes are nut/seed free. We have allergen information available, please ask your waiter before ordering. All your dishes are prepared and cooked to order and will be served as they are ready.



**SOHO RESIDENCE**

WARDOUR STREET

**ENQUIRIES**

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