



SOANE'S KITCHEN

SPRING LUNCH MENU

OPENING HOURS

WEEKDAY LUNCH

MON - FRI | 09:30 - 17:30

WEEKEND BRUNCH

SAT & SUN | 09:30 - 16:00

LUNCH SET MENU

2 Courses 14.50 OR 3 Courses 19.50

Add a house Cocktail or Mocktail +5

TO START

Soup of the Day, Toasted Sourdough

MAINS - A CHOICE OF

Classic Mussels, Toasted Sourdough

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Beetroot Risotto, Goats Curd, Sourdough Crumb (v)

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Grilled Chicken, Spring Onion Mash, Mixed Greens, Tarragon Sauce

TO FINISH

Lemon Posset, Homemade Shortbread

TO NIBBLE

Toasted Sourdough Bread & House Butter (v)	3.5
Nocerella Olives (v)	3.5
Soane's Kitchen House Nuts (v) (n)	3.5

TO START

Padron Peppers, Hummus (vg) (gf)	4
Slow Roast Lamb Belly Fritters, Tzatziki	6.5
Ham Hock Terrine, Celeriac Remoulade	7.5
Smoked Scottish Salmon, Shallots and Capers, Soda Bread	8
Soup of the Day, Toasted Sourdough (v)	6.5

TO FILL

Chicken Ceasar Salad, Crispy Bacon, Aged Parmesan, Anchovies	11
Roast Cauliflower Steak, Barrel Aged Feta Caper Puree (n) (gf) (v)	12.5
BBQ Pulled Pork Burger, Chipotle Mayo, Spring Slaw, Rocket, Hand Cut Chips	12
Soane's Kitchen House Salad (v)	9
Chimichurri Bavette Steak, Red Chicory, Rocket Salad, Hand Cut Chips (gf)	16
Soane's Salmon, Crab Fish Cake, Poached Egg, Seasonal Greens	14
Beetroot Risotto, Goats Curd, Sourdough Crumb (v)	14
Soane's House Brined Salt Beef Sandwich, Triple Cooked Chips	12
Super Food Salad, Cashew Dressing, Mixed Grain, Avocado, Roast Carrot (vg)	14

TO FINISH

Vanilla Cheesecake, Rhubarb, Hazelnut Brittle (v)	5.5
Lemon Posset, Homemade Shortbread (v)	5.5
Dark Chocolate Brownie, Vanilla Ice Cream (v)	5.5
London Made Ice Cream Pots (v) <small>Salted Pistachio / Vanilla / Strawberry / Chocolate</small>	3.5

SIDES

Triple Cooked Chips	4
Chicory, Rocket & Watercress (gf)	4
Grilled Tenderstem, Harrissa Oil (gf) (v) (n)	4
Hispi Cabbage, Crispy Bacon	4

SIR JOHN SOANE'S PITZHANGER MANOR

In 1800 John Soane designed Pitzhanger Manor, in then rural Ealing, as his dream country retreat. An invigorating walk from his city home in Lincoln's Inn Fields, it became a place to relax and entertain friends and clients.

By then Soane had achieved fame and fortune as one of Britain's most visionary architects, and he wanted a country estate to reflect his standing in society, but also to showcase to his clients his skills as an architect. Soane enjoyed designing Pitzhanger around his growing collection of art and antiquities, including Hogarth's series A Rake's Progress, which was purchased specifically for Pitzhanger. But first and foremost Pitzhanger was to be a place of entertainment: Soane called the surrounding 28 acres of parkland (today Walpole Park) his 'pleasure grounds', while the faux Roman ruins in the gardens were intended for the amusement of guests. Soane's Kitchen sits within Pitzhanger's original walled kitchen garden.

Soane was famed for his elaborate, often theatrical dinner parties and soirées, hosting some of the greatest names of his time including the artist J.M.W. Turner and the future King Louis-Philippe of France. Soane's Kitchen will bring this ethos of entertainment back to Pitzhanger, still today using produce from the walled kitchen garden.

Pitzhanger is undergoing major conservation to return it to Soane's original designs. The Manor will show off the architect's idiosyncratic style and some of his trademark architectural ideas, from caryatids to the canopy dome on ceilings, and his use of light as an architectural tool. The newly refurbished Pitzhanger Gallery will display three ambitious exhibitions a year, featuring acclaimed contemporary artists, architects and designers.

For more information about Pitzhanger Manor & Gallery, visit www.pitzhanger.org.uk

WE ONLY ACCEPT CARD PAYMENTS

Come and join us for...

Bottomless brunch every weekend

For up coming Supper Clubs & Events
see website

Host a private party with us
stephanie.gale@pitzhanger.org.uk

GET SOCIAL: @soaneskitchen

WIFI: Soane2018

PLEASE NOTE:

12.5% service charge will be added to your bill

Please notify us of any allergens. Our kitchen operates with Nuts and Sesame



SOANE'S KITCHEN

DRINKS MENU

COFFEE

Just as our sourcing of coffee is ethical, we're showing the whole roasting process can be socially responsible. Our coffee is roasted in Aylesbury Prison in Oxford. The result is a finely crafted cup of coffee that raises the bar for everyone. (Redemption Roasters)

Americano	2.5
Cappuccino	2.8
Flat White	2.6
Latte	2.8
Mocha	2.8
Espresso	2.5
Macchiato	2.6
All our coffees are available De-caffeinated	

TEA

2.50

Our Organic Fairtrade Tea comes all the way from Sri Lanka right to your tea pot. Enjoy our fantastic range from the English Tea Shop. 'Tea, Loving, Care'

English Breakfast
De-caffeinated English Breakfast
Peppermint
Superberry Tea
Green Tea
Black Chai
Earl Grey
Lemon & Ginger

SPARKLING

Prosecco Frizzante, 'Adalina', Enrico Bedin	6/29	Gently sparkling and packed full of fresh apple, delicate melon flavours and a clean, crisp finish
Nyetimber Classic Cuvee, NV, Sussex, England	10.5/60	Delicate bubbles in a light golden wine, with flavours of lemon tart and pastry and a long fruity finish
Rimbaud Brut Champagne, France	65	A floral and zest is matched by mineral notes making this a very elegant champagne
Nyetimber, Rose, NV, Sussex, England	13/75	A creamy, round texture with refreshing redcurrant, raspberry and cherry flavours. Hints of brioche lead into an elegant, silky finish
A Laurance Brut NV, Loire Valley, France	8/40	Aromas of fresh granny smith apple, followed by citrus fruits and pear with a gentle fizz

RED

La Source Reserve Blanc, Pays d'Oc, France	5/14/22	A classic Southern French blend packed with juicy black fruit and plum flavours
El Buzo Pinot Noir Valle De Layda, Chile	6/21/26	An elegant Pinot Noir with depth and freshness, named after the Macaroni Penguin that inhabits the islands of southern Chile
Montepulciano D'Abruzzo, Italy	28	Deep red with an intense aroma of sour cherries, this wine is medium bodied and savoury
Arbos Syrah, Sicily, Italy	30	Medium bodied with soft black cherry, plum and black pepper on the finish
Los Medanos Malbec, Bodega Vinocol, Mendoza, Argentina	8/28/36	Juicy plum, spice and hints of chocolate with a finish full of dark fruit
Outnumbered Pinot Noir, Matahiwi Estate, Wairarapa, New Zealand	39	Ripe cherry and spice aromas, together with red berry fruit flavours and hints of toasty oak

SOFT DRINKS & MIXERS

Coke	2
Diet Coke	2
Appletiser	3
Franklin & Sons Tonic Water	3
Franklin & Sons Soda Water	3
Franklin & Sons Light Tonic	3
Franklin & Sons Ginger Ale	3
Franklin & Sons Ginger Beer	3
Franklin & Sons Lemonade	3

BEER

Heineken	4
Peroni	4
Social Pantry Pale Ale	4.5
Social Pantry Lager	4.5
Bellfield Gluten Free Lawless	4
Village IPA 4.5%	4
Bellfield Gluten Free Pilsner	4
Bitburger Alcohol Free	4
Orchard Pig Cider	4
Hophouse 13 Can	3.5

WHITE

La Source Reserve Blanc, Pays d'Oc, France	5/14/22	This delicious southern French blend has juicy citrus fruit flavours with a touch of white pepper on the finish.
Arbos Pinot Grigio, Sicily, Italy	26	Fresh aromas of apple and pear with a hint of citrus fruit that fades into a floral finish
Talisman Dry Furmint, Hungary	28	A refreshing and zesty, light-bodied white wine with crunchy green apple flavours, accompanied by hints of honey and smoke
Pecorino Offida, Tenuta De Angelis, Marche, Italy	6.5/23/30	Pale yellow colour with a green hue, intense stone fruit aromas with floral hints
Clarence River Sauvignon Blanc, Marlborough, New Zealand	7/25/32	Intense elderflower aroma and flavours of crisp apple, grapefruit and gooseberry
Macon 'La Roche Vineuse', Chateau De La Greffiere, Burgundy, France	7.5/27/34	Golden in colour, with great minerality, zesty grapefruit flavours and ripe citrus aromas

Chablis, Louis Robin, Burgundy, France	40	Flavours of green apples and ripe, zippy citrus fruits, a creamy texture and an ever so slightly honeyed note on the finish.
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ROSÉ

Pinot Grigio Il Narratore' Rosato, Veneto, Italy	5.5/18/25	Fresh, easy drinking Pinot Grigio rose full of raspberry and strawberry flavours
Mas Fleurey, Cotes De Provence, France	6.5/23/30	This is a delicate, crisp rosé with aromas of cranberry, strawberry and a hint of peach

SWEET

50ml/375ml

CHÂTEAU DOISY, SAUTERNES Petit Védrières, France 2015	5.5 / 50
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SHERRY & PORT

Cockburn's Special Reserve	4
Taylor's 10yr old Tawny Port	5
XECO Sherry	6

GIN

City of London Dry Gin, City of London	3.5
Gin Mare	4
Half Hitch Gin, Camden	4.5
Hayman's Gin, London	2.5
Hendrick's Gin, Scotland	3.5
Plymouth Gin, London	3
Martin Millers	3
Sipsmith London Dry Gin, Chiswick	3.5
Tanqueray London Dry Gin, London	4
Tanqueray No. Ten Gin, London	3.5

VODKA

Ketel One	3
Snow Queen Organic	3.5
Grey Goose	4.5
Sipsmith	3.5

TEQUILA

Ocha Blanco	2.5
Monte Album Mescal	3.5
Don Julio Blanco	5

MOCKTAILS

6

Soane's Seedlip	Seedlip 94, Fresh Mint Leafs, Sugar Syrup, Lime Juice topped with Fever Tree Ginger Beer
Seedlip Sour	Seedlip 94, Fresh Lemon Juice, Thyme Syrup & Fresh Apple
108 Spritz	Seedlip 108, Thyme Syrup, Soda Water, Nonalcoholic Prosecco

HOUSE COCKTAILS

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Rhubarb Gimlet	Rhubarb infused Gin, fresh Lime juice, Rhubarb Syrup & Rhubarb Bitters
Caribbean Garden	Caribbean Rum, Drambuie, Pineapple Juice, Cranberry Juice, Fresh Lemon Juice, Sugar & Bitters

COCKTAILS

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Always Thyme for Gin	Sipsmith Gin, Fresh Lemon Juice, house made Thyme Syrup
Gardeners Favourite	Strawberry infused Ketel One Vodka, Vanilla Syrup, St Germain, Fresh Lemon Juice, Freshly Squeezed Orange Juice & Egg White
Mezcal Margarita	Monte Alban Mezcal, Cointreau, Fresh Lime Juice, Sugar Syrup & Orange bitters
Espresso Martini	Ketel One vodka, Café Patron Tequila, Vanilla Syrup & Freshly Brewed Espresso
Harvest Sunset	Makers Mark, Cointreau, Crème De Figure, Fig & Rosemary Syrup & Fresh Lime Juice
Architects Negroni	Martin Millers Gin, Cocchi Rosa, Campari infused with Orange cherry Smoke
Soanes Bloody Mary	Ketel One Vodka, House Made Spice Blend with Fresh Toato Juice & Fresh Lemon Juice
Pitzhanger Rum Old Fashioned	Duppyshare Rum, Port Reduction & Bitters
Behind The Tealeaf	English Teashop Super berry Reduction, Cranberry infused Ketel One Vodka Topped with Pierre Gerbais Campagne

SOANES SOUR

We Let you decide the Spirit

-	TEQUILA
-	AMARETTO
-	WHISKY/BOURBON
-	GIN

WHISKY

Glenmorangie, 10yr old	4.5
Johnnie Walker Black Label	3.5
Glenfiddich, Single Malt	4
Jameson, Blended	2.5
Bushmills, Blended	3
Bushmills 10yr Single Malt	4

BOURBON

Bulleit	3.5
Maker's Mark	3
Jack Daniels	2.5

RUM

Havana 3yr old	2.5
Gosling Black Seal	3
Brugal Blanco	2.5
Duppy Share	2.5
Kraken Spiced Black	3