



# SOANE'S KITCHEN

## BRUNCH MENU

### BOTTOMLESS PROSECCO BRUNCH

Go For Bottomless Prosecco

+£20 per person over two hours

### TO START

Please see our delicious counter for today's, pastries and cakes	3-5
Hummus of the day with toast, super seeds, chilli oil	4.5
Nocerella olives (v)	4
Soane's Kitchen house nuts and nibbles (v) (n)	3.5
Toasted sourdough bread and house butter (v)	3.5

### ALL DAY BRUNCH

Homemade granola, honeyed yoghurt, seasonal compote (v) (n)	6
Summer berry, coconut yogurt, smoothie bowl (vg)	8
Mushrooms on toast, truffle oil and pecorino (v)	11
Shakshuka, poached eggs, sourdough bread (v)	11.5
Poached eggs on sourdough bread, dill oil, mixed seeds (v)	8.5
Scrambled eggs on sourdough, smoked salmon	11.5
French brioche toast, crispy bacon, almonds, maple cream (n)	10.5
Smashed avocado on sourdough toast, soft boiled egg, feta cheese (v)	11

### 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

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'

All Teas	2.5
English Breakfast	
De-caffeinated English Breakfast	
Peppermint	
Superberry Tea	
Green Tea	
Black Chai	
Earl Grey	
Lemon & Ginger	

### LUNCH

Slow roasted BBQ pulled pork burger, house slaw, triple cooked chips	13
Chicken Caesar salad, crispy bacon, aged parmesan & anchovies	12
Super food salad, cashew dressing, red quinoa, pearl barley, avocado, roast carrot	14
Gnocchi, wild nettle pesto, goats curd, toasted buckwheat	12

### LITTLE ONES

Two soft boiled eggs with soldiers	5
Fish and chips, peas	7.5
Penne pasta, tomato sauce	7.5
Cumberland sausage and mash	7.5

### SIDES

Crispy bacon	3.5
Scottish smoked salmon	5
Smashed avocado	4.5
Grilled halloumi, chilli and honey	4
Hand cut chips	4

### DESSERTS

Eaton mess, elderflower and basil cream (v)	6.5
Lemon posset, homemade shortbread (v)	5.5
Chocolate torte, raspberry sorbet (v)	7
Sir John Soane's, toasted coconut and pineapple ice cream (vg) ask a member of staff for selection of ice cream flavours	4
Pain perdu, vanilla cream	6

### JUICE OF THE WEEKEND

THE ENERGISER	
Carrot, Apple & Ginger	4.5
Pineapple juice	3
Fresh orange juice	2.5
Fresh apple juice	2.5

### BREAKFAST COCKTAILS

Bloody Mary, Soane's Kitchen spice mix, tomato juice, vodka	9
Virgin Mary, Soane's Kitchen spice mix, tomato juice and choice of garnishes	6
Prosecco Mimosa	7

### 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](http://www.pitzhanger.org.uk)

### WE ONLY ACCEPT CARD PAYMENTS

Come and join us for...

WEEKDAY LUNCH

MON - FRI | 11:00 - 16:00

For up coming Supper Clubs & Events  
see website

Host a private party with us  
[stephanie.gale@pitzhanger.org.uk](mailto: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

### SPARKLING

175ml/500ml/750ml

**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, Sussess, 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

175ml/500ml/750ml

**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

### 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 Fee Pilsner 4  
Bitburger Alcohol Free 4  
Orchard Pig Cider 4  
Hophouse 13 Can 3.5

### WHITE

175ml/500ml/750ml

**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.

### ROSÉ

175ml/500ml/750ml

**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

### 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 Leaves, 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

7

**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

9

**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