

SOANE'S KITCHEN

WINTER MENU

OPENING HOURS

BREAKFAST

MON - FRI | 09:00 - 11:00

WEEKDAY LUNCH

MON - FRI | 11:00 - 16:00

WEEKEND BRUNCH

SAT & SUN | 09:30 - 16:00

EVENING DINNER

THUR, FRI & SAT | 17:00 - 21:00

TO NIBBLE

Toasted sourdough bread, house butter	3.5
Nocerella olives (vg)	4
Soane's Kitchen house nuts and nibbles (vg) (n)	3.5

TO START

Whole roasted house pickled carrots, (vg) butter bean hummus, fried kale, gremolata	7
Beetroot house cured salmon, Dill crème fraiche, seaweed	8
Roast pumpkin soup, (vg) Sage oil, toasted nuts and seeds	6
Charred orange salad, (v) Whipped ricotta, shaved parmesan, radicchio and lemon balm	7
Crispy pork shoulder terrine, Miso glazed chicory, caramelised spiced apple puree	8
Smoked duck breast, Shaved fennel, romanesco, sloe gin and blueberries	9
Soane's charcuterie board <small>Selection of cured meats, sourdough, pickles and chutney</small>	13

SIR JOHN SOANE'S PITZHANGER

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 brings this ethos of entertainment back to Pitzhanger, still today using produce from the walled kitchen garden. Pitzhanger reopened in spring 2019 following a major restoration project to return it to Soane's original designs. It celebrates Soane's genius and influence as a designer, juxtaposing his intricate interior decorative schemes and architecture with a programme of ambitious contemporary art exhibitions, events and activities.

The current exhibition *Es Devlin: Memory Palace* runs until 9 February, 2020

ALL DAY SET MENU

2 Courses 16.50 OR 3 Courses 20.50

Add a house Cocktail or Mocktail +5

TO START

Roasted pumpkin soup, sage oil, toasted nuts and seeds (vg)

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Beetroot cured salmon, dill crème fraiche, seaweed powder

MAINS - A CHOICE OF

Pearl Barley and squash risotto, crispy kale, parmesan (v)

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Roasted chicken, black garlic and onion puree, baby leeks and confit shallot

TO FINISH

Warm brûléed rice pudding, blackberry sorbet (v)

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Dark chocolate torte, vanilla ice cream (v)

TO FILL

Roasted chicken, Black garlic and onion puree, baby leeks and confit shallot	15
12 hour slow cooked featherblade beef, Chestnut mushroom ketchup, tenderstem broccoli	15
Sirloin steak, Pickled walnut salsa verde, fine herb salad	18.5
Roasted sea bream, Brown crab risotto, shellfish reduction and sea herbs	17.5
Butter Roasted cod, Roasted root veg, parsnip puree, dill and caper sauce	15
Barbequed Broccoli, (vg) Spiced spelt, artichoke and lemon puree	12
Salt baked celeriac and beetroot salad, (vg) Roast heritage carrot and house pickled cauliflower	12.5
Pearl barley butternut squash risotto, (v) Crispy kale and parmesan	11.5

SIDES

Chunky chips (v) + add truffle oil and parmesan	4.5 0.50
Tenderstem broccoli, (vg) (n) Toasted almonds and chilli	4.5
Fine beans and sugar snap peas (vg)	4
Radicchio and chicory salad, (vg) (n) Pickled walnuts	4
Roasted new potatoes, (v) Rosemary and thyme	4

TO FINISH

Lemon tart, raspberry sorbet (v)	7
White chocolate and cranberry bread and (v) butter pudding	7
Spiced roast pineapple, (v) Caramel rum ice cream	5.5
Dark chocolate torte, vanilla ice cream (v)	7
Warm brûléed rice pudding, (v) Blackberry sorbet	6
Chef's Cheese Board <small>Selection of cheese, chutney, crackers, grapes and celery</small>	15

PLEASE NOTIFY US OF ANY ALLERGENS. OUR KITCHEN OPERATES WITH NUTS AND SESAME

Come and join us for...

Bottomless brunch every weekend

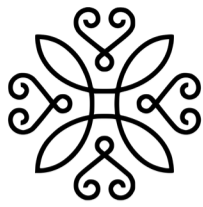
Host a private party with us
chanel@socialpantry.co.uk

WE ONLY ACCEPT CARD PAYMENTS

GET SOCIAL: @soaneskitchen

WIFI: Soane2018

PLEASE NOTE:
12.5% service charge will be added to your bill



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
In-House Syrups: Cinnamon/Honey/Vanilla/Hazelnut	25p

All our coffees are available de-caffeinated

TEA

2.50

Our well-sourced and sustainable tea comes from the fantastic Good & Proper Tea Company. Their 100% recyclable packaging and ethical sourcing makes us proud to use them as our tea supplier.

English Breakfast
Earl Grey
Green Tea
Peppermint
Lemongrass
Hibiscus
Chamomile
Jade Tips
Wild Rooibos

SPARKLING

Prosecco Frizzante, 'Adalina', Enrico Bedin	7.5/38
Gently sparkling and packed full of fresh apple, delicate melon flavours and a clean, crisp finish	
Toca Cava, Metodo Tradicional Brut NV, Catalunya, Spain	8/43
Pale lemon colour, with a fine, persistent mousse. Ripe and fresh with notes of green apple, citrus and brioche. Toca meaning touch which is mirrored in the label, a finger print.	
Nyetimber Classic Cuvee, NV, Sussex, England	10.5/75
Delicate bubbles in a light golden wine, with flavours of lemon tart and pastry and a long fruity finish	
Rimbaud Brut Champagne, France	70
A floral and zest is matched by mineral notes making this a very elegant champagne	
Nyetimber, Rose, NV, Sussex, England	85
A creamy, round texture with refreshing redcurrant, raspberry and cherry flavours. Hints of brioche lead into an elegant, silky finish	
Traublein Non Alcoholic Sparkling Wine	6
Made from 100% organic natural ingredients and completely non-alcoholic, this artisanal beverage is the perfect bubbly for those who aren't drinking. Refreshing with a gentle sweetness and soft bubbles.	

WHITE

Solano Blanco, Bodegas Gallegas, Galicia, Spain	5.5/18/27
Dry, light and crisp with attractive citrus, pear and apple aromas and flavours, this is a delightfully approachable wine with appetising freshness.	
The War Horse Chenin Blanc, Stellenbosch, South Africa	6.5/20/29
Made by Simonsig which is one of the most renowned wineries in South Africa. This Chenin Blanc is full of ripe apple and pear flavours as well as hints of tropical fruit that are rounded out by a crisp, refreshing finish.	
Pecorino Offida, Tenuta De Angelis, Marche, Italy	7/25/37
Pale yellow colour with a green hue, intense stone fruit aromas with floral hints	
Clarence River Sauvignon Blanc, Marlborough, New Zealand	8/29/40
Intense elderflower aroma and flavours of crisp apple, grapefruit and gooseberry	
Six Poets Chardonnay, California	7.5/24/37
Ripe and fruity this un-oaked Chardonnay has notes of crisp citrus and ripe apple fruit on the palate followed by a refreshing finish.	
Gavi Guido Matteo, Bosio, Piedmont, Italy	50
Italy's answer to Chablis, clean, fresh and crisp. Located in La Smilla Bossia in Piedmont where the rugged and steep hills are home to the vineyards. The terroir allows for limited use of machinery and are worked in the traditional way. Notes of stone fruit, floral notes and a crisp finish.	

Botijo Blanco Garnacha Blanca, Spain	8.5/31/42
The Botijo, which is shown on the label, is a ceramic water vessel that the grape pickers would use in vineyards to keep cool. This wine from Fernando Mora, one of only 3 Spanish Masters of Wine, is intensely aromatic, crisp and dry with notes of lime and grapefruit.	
Chablis, Louis Robin, Burgundy, France	53
Flavours of green apples and ripe, zippy citrus fruits, a creamy texture and an ever so slightly honeyed note on the finish.	

BEER & CIDER

Rotational House Beer, ask for monthly special	5.5
Freedom Brewery Hellas Lager	5
Pacifico	5
Heineken	5
Peroni	5
Asahi	5
Coopers Sparkling Ale	5
Bitburger Alcohol Free	5
Orchard Pig Cider	5.5

GIN

Ealing Gin	5.5
City of London Dry Gin	4.5
Gin Mare	5
Half Hitch Gin, Camden	5.5
Hayman's Gin, London	3.5
Hendrick's Gin, Scotland	4.5
Plymouth Gin, London	4.5
Martin Millers	4
Sipsmith London Dry Gin, Chiswick	4
Tanqueray London Dry Gin, London	4
Tanqueray No.Ten Gin, London	4.5

ROSÉ

Pinot Grigio Il Narratore' Rosato, Veneto, Italy	6/36
Fresh, easy drinking Pinot Grigio rose full of raspberry and strawberry flavours	
Mas Fleurey, Cotes De Provence, France	7.5/40
This is a delicate, crisp rosé with aromas of cranberry, strawberry and a hint of peach	

RED

Solano Tinto, Bodegas Gallegas, Galicia	5.5/18/27
A blend of Tempranillo and Garnacha, spectacularly fresh yet warming, round, rich blackcurrants and black cherries and superbly smooth.	
Rhanleigh Merlot, Robertson France	6.5/22/32
Medium bodied with integrated tannins and layered with rich flavours of stewed plum, blackcurrant and subtle notes of coffee and chocolate.	
El Buzo Pinot Noir Valle De Layda, Chile	7/24/34
An elegant Pinot Noir with depth and freshness, named after the Macaroni Penguin that inhabits the islands of southern Chile	
Montepulciano D'Abruzzo, Italy	7.5/26/38
Deep red with an intense aroma of sour cherries, this wine is medium bodied and savoury	
Hesketh Shiraz, Barossa Valley	55
The Hesketh Wine Company is a small, family-owned producer of high quality wines. Notes of cassis, chocolate and savoury herbs	
Goubert, Côtes du Rhône, Rhone Valley, France	8.5/30/48
A small family run winery focused on sustainability. Domaine Goubert works in organic conversion producing outstanding wines that represent the herbous character of the terroirs. Elegant and incredibly complex with notes of sweet spice, bramble and red fruits.	
Primitivo 'Grifone', Puglia, Italy	7/24/36
Hailing from Castellani in Puglia, this dark and intense ruby coloured wine shows aromas of liquorice and blackberry followed by luscious notes of plums and stewed cherries. Originally established by Alfredo Castellani at the end of the 19th century, the winery has been passed down from generation to generation for the last 100 years.	
Los Medanos Malbec, Organic, Bodega Vinocol, Mendoza, Argentina	9/55
This family run winery neighbours the UNESCO Biosphere Reserve Nacuiñan and the family have planted a forest around their vineyards which serves to both promote biodiversity and as a natural barrier to protect the vines against the strong winds of the region. Juicy plum, spice and hints of chocolate with a finish full of dark fruit.	

SWEET

50ml/375ml

Château Doisy, Sauternes 2015 Petit Védrières, France	5.5 / 50
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SHERRY & PORT

Taylor's 10 year old Tawny Port	7
XECO Sherry	6
Calems Tawny 10 year old Port	4

VODKA

Ketel One	4
Black Cow Vodka	4
Grey Goose	5.5
Reyka Vodka	4.5

TEQUILA

Ocho Blanco	4
Monte Album Mescal	4.5
Cafe Patron	5
Don Julio Blanco	7.5

WHISKY

Glenmorangie, 10yr old	5.5
Johnnie Walker Black Label	3.5
Jameson, Blended	4
Bushmills, Blended	4
Bushmills 10yr Single Malt	5.5

BOURBON

Bulleit	4.5
Maker's Mark	4.5
Jack Daniels	3.5

MOCKTAILS

7

Soane's Mint Cooler	2-4-1
Seedlip 94, Fresh Mint Leafs, Sugar Syrup, Lime Juice topped with Franklin & Son's Ginger Beer	
Seedlip Sour	2-4-1
Seedlip 94, Fresh Lemon Juice, Thyme Syrup & Fresh Apple	
108 Spritz	2-4-1
Seedlip 108, Thyme Syrup, Soda Water, Non-alcoholic Prosecco	

HOUSE COCKTAILS

8

Cranberry Aviation	2-4-1
Cranberry infused Martin Millers Gin, Violet Liqueur, Fresh Lemon Juice, Luxardo Maraschino Liqueur, Cranberry Reduction	
Hula Girl	2-4-1
Dark Rum, Dubonnet, Velvet Falernum, Fresh Pineapple, Fresh Lime Juice, Angostura Bitters and Cinnamon	
El Presidente	2-4-1
Twist on the classic, Havana Especial, Lillet Blanc, Cointreau, White Curacao & Koko Kanu Rinse	

COCKTAILS

10

Always Thyme for Gin	
Sipsmith Gin, Fresh Lemon Juice, house made Thyme Syrup	
Italian Sour	
Stregga, Galliano, Campari, Fresh Lemon Juice, Sugar syrup & Egg White.	
Mezcal Margarita	2-4-1
Monte Alban Mezcal, Cointreau, Fresh Lime Juice, Sugar Syrup & Orange bitters	
Walnut & Raisin Manhattan	2-4-1
Walnut infused Bulleit Bourbon, Raisin Sugar Reduction, Cocchi Torino Vermouth, Chocolate Bitter	
Espresso Martini	2-4-1
Ketel One vodka, Café Patron Tequila, Vanilla Syrup & Freshly Brewed Espresso	
Winter Negroni	2-4-1
London Dry Gin, Cocchi Torino Vermouth, Campari	
Soanes Bloody Mary	
Ketel One Vodka, House Made Spice Blend with Fresh Toato Juice & Fresh Lemon Juice	

241 COCKTAILS ARE SERVED THURSDAY, FRIDAY AND SATURDAY FROM 4-7PM

FOR CLASSIC COCKTAILS PLEASE ASK A MEMBER OF STAFF