

PIZZAEAST

PORTOBELLO

APERITIVO

Bellini white peach, Prosecco	12
Pizza East Bloody Mary	12

BRUNCH (SERVED FROM 10AM- 2PM)

Coconut yoghurt berries, house granola pb	9
Buttermilk hotcake mascarpone, peach, maple v	11
Portobello mushroom poached egg, vine tomatoes, kale, potatoes v	15
Full PE scrambled egg, tomatoes, Tuscan sausage, cannellini beans, pancetta	15

SMALLS

Nocellara olives pb	4
Wild garlic flatbread parsley pb add mozzarella +2	6
Grilled violetta aubergine salsa rossa crudo pb	9
Lamb meatballs parmesan, ricotta, focaccia	9
Burrata DOP zucchini, mint, 12-year aged balsamic v	10
Wild rocket parmigiano reggiano, Sicilian fennel	11
Butter lettuce castelfranco, avocado, shallot dressing pb	12
Devon crab bruschetta Flor sourdough, aioli	15

MAINS All served with slow cooked peas, roast heritage carrots, Tuscan potatoes

Salt-baked salmon aioli	22
Wood-fired chicken salsa verde	23
Pork belly salsa verde	23

TO SHARE RECOMMENDED FOR 2-3 PEOPLE

Dexter beef sirloin 800g horseradish	54
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PIZZA

Marinara pomodoro, oregano, garlic pb	9
Buffalo mozzarella pomodoro, basil v	11
Sicilian anchovy pomodoro, black olives, lilliput capers	13
Spicy sausage mozzarella, Tuscan kale, chilli	13
Grilled globe courgette violetta aubergine, chilli pb	13
Salami pomodoro, mozzarella, chilli	14
Prosciutto di Parma pomodoro, burrata, rocket	15

DIPS garlic & herb | basil pesto | Calabrian chilli pb 2 each | 3 for 5

DESSERTS

Gelato Amarena cherry v Fior di latte v Chocolate v	3
Sorbet Wild strawberry pb Passionfruit pb	3
Apple pie custard v	7
Buttermilk panna cotta wild strawberries	7
Tiramisu v	8



Apply to be a
Soho Friends Member

Please let us know if you have any
allergies or require information on
ingredients used in our dishes.

There is a discretionary 12.5% service charge added
to your bill. All prices are inclusive of VAT.



Scan to view
a menu with
calories

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SPARKLING

Prosecco Treviso DOC Luna Argenta, NV	8	38
Franciacorta 'Cuvee Royale' Brut 18		55
Champagne Testulat Blanc de Noirs NV	12	69
Champagne Ruinart Brut NV		85

WHITE

Trebbiano Villa Rossi, Emilia Romagna 21	6.5	18	26
Grillo Angelo, Sicily 21		27	
Pinot Grigio 'Dolomiti' Terre del Noce 21	7.5	20	29
Pinot Bianco Quercus, Goriska Brda 21		33	
Sauvignon Blanc Ca' di Alte, Veneto 21	9	27	37
Gambellara Classico Monopolio Veneto 19		37	
Vermentino Soprasole, Pala, Sardegna 21		38	
Gavi di Gavi La Contessa, Piemonte 21	10	28	41
Chardonnay Cycles Gladiator, CA 19	11	30	45
Malvasia Principe Pallavicini, Lazio 20		46	
Lugana Catulliano, Pratello, Lombardia 21		47	
Verdicchio di Matelica Bisci, Marche 20		48	
Pecorino La Valentina, Abruzzi 21		49	
Soave Classico Pieropan, Veneto 21	12.5	36	50
Falanghina Villa Matilde, Campania 20		52	
Greco di Tufo Tenute Altavilla, Campania 20		58	
Chardonnay 'Bramito del Cervo', Umbria 20		70	
Chardonnay Buena Vista Carneros, CA 19		85	

ROSE

Pinot Grigio Ponte Pietra, Veneto 21	7.5	20	29
Lady A Provence IGP 21		10	28
Carte Noire Cotes de Provence, France 21		49	

BEER

DRAUGHT All draught beer served in 2/3 pint glasses

Moretti 4.6 %		all at 5
Camden Pale Ale 4%		
Aspall Suffolk Cyder 5.5 %		
BOTTLE		all at 5
Peroni 5.1%		
Peroni Libera 0.0%		
Lucky Saint 0.5%		

HOUSE COCKTAILS

ALL 10

Aperol Spritz	
Aperol, Prosecco, soda, olive	
Negroni	
Bombay Sapphire, Campari, Martini rosso	

Rose Spritz	ALL 12
Peach liqueur, Campari, Cocchi Rosa, lemonade	

Mezcaloma
Mezcal, grapefruit soda

Portobello Mule
Portobello Road Gin, St Germain, homemade ginger beer, lime

Quarter Spritz
Quarter G/N, Chambord, lemonade, mint

RED

Sangiovese Villa Rossi, Emilia Romagna 20	6.5	18	26
Primitivo Visconti della Rocca, Puglia 21		27	
Barbera Ricossa, Vistamonti, Piemonte 20	7.5	20	29
Nero d'avola Arancio, Sicily 20		8	22
Negroamaro Riserva Salice Salentino, Puglia 18		34	
Monopolio Merlot Veneto 20		35	
Montepulciano d'Abruzzo Abruzzo 18	9	27	37
Petite Sirah Guenoc, CA 19		41	
Pinot Noir Cycles Gladiator, CA 19	11	30	45
Aglianico L'Atto, Basilicata 20 av. chilled		46	
Cabernet Sauvignon Lost Angel, CA 18		47	
Cannonau I Fiori Centrosere, Pala, Sardegna 20		49	
Chianti Superiore Santa Cristina, Toscana 19	13	36	54
Zinfandel Sebastiani, Sonoma, CA 19		55	
Il Bruciato Guado al Tasso, Bolgheri 20		72	
Othello Moueix, Napa Valley, CA 15		98	
Barolo Vajra Corino Giuliano, Piemonte 18		135	
Tignanello Antinori, Toscana 19		190	

NON-ALCOHOLIC

Martini Vibrante slim tonic, grapefruit	all at 7
Pentire & tonic rosemary	
Eastern fizz Seaward Pentire, cucumber, mint	

SOFTS

San Pellegrino Aranciata Limonata	3
Elderflower mint, soda	3
House made lemonade	3
Press Green Ginger	5
Trip CBD Lemon & basil Elderflower & mint	6.5
Peach & ginger	