

THE SOAK

BAR • LOUNGE • KITCHEN

Our drinks & dishes are created through
the magic of brining, fermenting & soaking.

We know good taste takes time & our team are constantly
exploring ways of taking our food & drink to another level.

BAR MENU

Served 12pm-10.30pm Mon-Sat
12pm-9.30pm Sun

SNACKS & DIPS

Habanero chilli guacamole, tacos & carrots (ve)	£6.5	Truffle sausage roll & onion mayonnaise	£5
Roasted padron peppers & smoked sea salt (ve)	£6	Slow cooked lamb belly fritters & black garlic mayonnaise	£6.5
Severn & Wye smoked salmon and beetroot toast	£8	Hand cut potato chips (ve)	£5
Venison scotch egg, celeriac remoulade	£6.5		

POTS

Macaroni & smoked mozzarella (v)	£11	Soaked fisherman's pie, comte mash	£12
Cured beef casserole, onion potato	£12		

PICKLES

Baby cucumbers	£3	Onions	£2
Radishes	£2.5		

Food allergies and intolerances. If you suffer from an allergy or food intolerance please let us know before ordering. An information pack is available from your host in the restaurant, listing the allergenic ingredients used in our menu.

Please note that our kitchen and food service areas are not nut free or allergen free environments. All weights are approximate before cooking. All prices are inclusive of VAT at the current rate.

A discretionary 12.5% services charge will be added to your bill

WHITE WINES

	175ml	Carafe 375ml	Bottle
Wild House Chenin Blanc (2018) Whistle clean, bright and fresh wine from gnarled, old South African bush vines	£7.5	£13.5	£27
Il Badalisc Pinot Grigio, DOC Delle Venezie (2018) Fleshy orchard fruit and flowers, with extra texture from time on lees making it a cut above	£7.5	£15.5	£29
L'Ormarine 'Duc de Morny', Picpoul de Pinet (2018) Refreshing, brisk zesty lemon and a whiff of sea air, a modern classic	£8.5	£16	£33
Greyrock Sauvignon Blanc (2018) Classic Marlborough Sauvignon, with wonderful interplay between grass and tropical fruit	£8.5	£16.5	£36
The Next Big Thing, Chardonnay (2017) Ripe apple, lemon zest and subtle spice from oak. A great reason to revisit Aussie Chardonnay	£9	£19	£38
Classic Style Organic Grüner Veltliner (2017) Orchard fruit and citrus zest with Gruner's trademark twist of white pepper			£40
Orballo Albarino (2017) Melon, freshly squeezed lemon, blossom and salinity			£42
Domaine du Petit Métris Coteaux du Layon St Aubin 'Les Râteaux' (2017) Mouth filling ripe apricot, peach and a hint of orange peel with perfectly balanced acidity			£46
Alpha Box & Dice 'Golden Mullet Fury' Semillon Viognier (2016) Complex skin contact wine that sings notes of stem ginger, spice and a smorgasbord of fruit			£48
Domaine Bouchié-Chatellier Pouilly-Fumé 'La Renardière' (2018) Revitalising, pristine Pouilly-Fumé. It's all about grassy freshness, flint and lime			£50
Adelsheim 'Willamette' Chardonnay (2015) A perfectly poised balancing act between crisp, cool climate fruit and toasty oak richness			£55
Auxey Duresses Vallet Freres (2012) Classic white Burgundy with complex flavours of fresh green apple, dried apricot and hazelnut with fantastic texture			£66

RED WINES

	175ml	Carafe 375ml	Bottle
Wild House Shiraz (2018) Spicy roasted plums and dark chocolate with a seam of mineral refreshment	£7.5	£13.5	£27
Adobe Reserva Merlot [Organic] (2017) Plummy rich, smooth Merlot with a hint of liquorice and baking spices	£7.5	£15.5	£29
La Ruchette Dorée, Côtes du Rhône Villages (2015) Wild cherry, black plum and typical garrigue herbs	£8.5	£16	£33
Nieto DOC Malbec (2015) Silky textured blackberry, clove and baking spice	£8.5	£16.5	£36
Sileni Cellar Selection Pinot Noir (2017) Ripe cherry, redcurrants and floral nose. Delightfully sophisticated Pinot	£9	£19	£38
Signos de Origen 'Los Morros' Cabernet Sauvignon [Organic] (2016) Pure blackcurrant, cedar and star anise. A perfect Cabernet Sauvignon			£41
Yangarra Estate 'PF' Shiraz [Organic & Biodynamic] (2017) Idiosyncratic, preservative free cool climate Shiraz: tapenade, pepper, cured meat and mint			£44
Ca N'Estruc L'Equilibrista (Syrah, Garnacha, Samsó) (2015) Kirsch, bramble fruit and warming sweet spice			£48
Rimauesq Cru Classé Rouge, Côtes de Provence (2015) Blackberries, plum and revitalising red cherry			£52
Alpha Box & Dice 'Xola' Aglianico (2014) Broodingly rich: baked berries, tar and sweet spices			£55
Château Lalande, St Julien (2014) Cassis, cloves and cigar box. Power and elegance			£58
Barolo Bussia, Dardi le Rose (2014) Ripe red berries, dried herbs, leather and roses. A knockout from one of Barolo's great crus			£69

ROSE WINES

	175ml	Carafe 375ml	Bottle
Château L'Ermitage Rosé 'Auzan', Costières de Nîmes (2017)	£8	£15	£29
Packed with cranberry and summer pudding. Pale, fresh and delicious			
Domaine de la Vieille Tour Rosé, Côtes de Provence (2018)			£33
Fresh strawberries and a hint of herbal interest. Textbook Provençal refreshment			

DESSERT WINES

	75ml		Bottle
Ginestet Classique Sauternes (2015)	£7		£29
Roasted nectarine, apricot and marmalade. Opulent, yet refreshing and moreish			
Papagiannakos Melias (sweet Malagouzia) (2018)	£9		£46
Luscious, intense and powerful: ripe nectarine, candied peel and honey			

SPARKLING WINES

	125ml		Bottle
Lunetta Prosecco (NV)	£7		£36
Soft, dry and frothy peaches and pears - the perfect aperitif			
Ferghettina Franciacorta Brut (NV)	£9		£57
Sophisticated Italian fizz made like Champagne: citrus, ripe apple, brioche and almond			

CHAMPAGNE

	125ml		Bottle
Möet Chandon Brut Imperial (2017)	£12		£73
Veuve Cliquot Yellow Label (2017)	£18		£85
Ruinart Blanc de Blanc (2015)			£110
Möet Chandon Vintage (2015)			£400
Louis Roederer Cristal (2014)			£360
Krug Grande Cuvée (2014)			£300
Dom Perignon Vintage (2006)			£470
Möet Chandon Rosé NV	£16		£95
Ruinart Rosé (2017)			£130
Laurent-Perrier Rosé (2018)			£110

BOTTLED BEERS

		ABV	330ml
Camden Hells Lager	UK	4.6	£6
Camden Hells Pale	UK	4	£6
Freedom Organic Helles Lager	UK	4.8	£5.5
Brewdog Nanny State Lager	UK	.5	£5.5
Brewdog Vagabond Gluten Free PA	UK	4.5	£6.5
Duvel Golden Ale	BL	8.5	£8.5
Liefmans Kriek Brut	BL	6	£7.5
Siren Calypso Sour & Saison	UK	4	£6
Sierra Nevada Pale Ale	US	5.6	£7.5
Einstok White Ale	IS	5.2	£8
Toast Bloomin' Session IPA	UK	4.5	£6.5
Meantime Choc Portor	UK	6.5	£7.5

CIDER

			500ml
Aspall Draught Suffolk Cyder	UK	5.5	£5.5
Rekorderlig - Strawberry Lime	SW	4	£7
Rekorderlig - Wild Berries	SW	4	£7

DRAUGHT

			Pint
Asahi Super Dry	JP	5.2	£6.5
Beavertown Neck Oil - Session IPA	UK	4.3	£7

SOAKED COCKTAILS

Signature

Mellow Rosa Cocchi Rosa, Akashi-Tai plum liqueur, strawberry & rhubarb cordial, dandelion & burdock bitter	£11
Virtuvian Spritz Italicus Rosolio Di Bergamotto, Campari, grapefruit sherbet, prosecco	£10
Ancient Thyme VII Hills gin, blackberry & lemon thyme shrub, Crème de Mure liqueur	£12
Shiro Shiso leaves & yuzu infused Tanqueray gin, Cocchi Americano, Luxardo Bitter Bianco, yuzu bitters	£11
Aztec Sunset Ocho tequila, Muyu Chinotto Nero liqueur, cantaloupe melon cordial	£12
French Bull Bulleit Rye Frontier whiskey, Lillet blanc, crème de apricot liqueur, grapefruit bitters	£12.5
Between the Eyes Cocchi Americano, Rinquinquin peach liqueur, white tea & peach cordial, Franciacorta Brut	£13
Branca Leon St Germain elderflower liqueur, Fernet Branca, fresh lemon juice, sage syrup, cucumber, Franciacorta Brut	£13
Golden Tower Pampero rum, Montenegro Amaro, mango & turmeric cordial, Rooibos kombucha, fresh lime juice	£12
Grey Ape Monkey Shoulder whiskey, tea liqueur, Earl Grey & rosemary syrup, fresh lemon juice, egg white	£11.5

Non-Alcoholic

Pistacolada Coconut kefir, cardamom & dark chocolate spiced pineapple syrup, homemade pistachio soda	£6.5
Spiced Summer Seedlip Spice 94, watermelon & basil shrub, tomato water, egg white	£6.5
Eucalyptus Veritas Green tea & elderflower kombucha, fresh green apple juice, homemade eucalyptus soda	£6.5
Orange Oracle Rooibos kombucha, mango turmeric cordial, fresh lime juice	£6.5

Twists on Classics

Old Passion Cocoa butter fat washed Buffalo Trace Bourbon, timut pepper, passion fruit syrup, whiskey barrel aged bitters	£11
Tonka Espresso Kettle One vodka, homemade coffee & orange liqueur, tonka beans syrup, espresso coffee	£11
Soak-olada Havana 3yrs especial, Aluna coconut rum, homemade coconut kefir, spiced pineapple syrup	£11
Tahona Ocho tequila, Quiquiriqi mezcal, agave syrup, cardamom & dark chocolate spiced pineapple syrup, tepache pineapple	£11
Clever Club Tanqueray gin, Tio Pepe, raspberry & lemon balm shrub, egg white	£11

VODKA

	50ml
Belvedere	£10.5
Grey Goose	£11
Ketel Citron	£8.5
Ketel One	£8.5
Konik's Tail	£9.5
Stolichnaya Elit	£14

GIN

	50ml
Ableforth's Bathtub Gin	£12
Bombay Sapphire	£8.5
Elephant	£15
Gin Mare	£11
Hayman's Old Tom	£8.5
Hendrick's	£9.5
Martin Miller's Gin	£8.5
Monkey 47	£14
Plymouth	£9
Plymouth Sloe Gin	£9.5
Portobello	£8.5
Roku	£10
Silent Pool	£12
Sipsmith	£10
Star of Bombay	£11
Tanqueray No.10	£12
Tanqueray Export	£8.5
The Botanist	£10
VII Hills	£9

RUM

	50ml
Abelha Cachaca	£9
Aluna Coconut Rum	£8.5
Appleton 12yo	£12
Chairman Reserve Forgotten Cask	£13
Diplomatico Reserva	£12
El Dorado 12yo	£9.5
Havana 3yo	£8.5
Havana 7yo	£9
Mount Gay Black Barrel	£10
Pampero Anniversario	£12
Pampero Especial	£8.5
Plantaion 3yo	£8.5
Plantation Pineapple	£12
Rumbullion	£15
Sailor Jerry	£8.5
Wray & Nephew	£8.5
Zacapa 23yo	£14

TEQUILA & MEZCAL

	50ml
Del Maguey Vida Mezcal	£15
Don Julio 1942	£37
Don Julio Reposado	£13
Herradura Anejo	£17
Herradura Reposado	£13
Illegal Reposado Mezcal	£19
Ocho Blanco	£8.5
Ocho Reposado	£9.5
Patron Silver	£13
Patron XO Café	£11
QuiQuiRiQui Matatlan Espadin Joven Mezcal	£12
Siete Misterios Doba-Yej Mezcal	£21
Tapatio Anejo	£14

COGNAC, ARMAGNAC & BRANDY

	50ml
Hennessy Fine De Cognac	£12
Janneau VSOP Armagnac	£12
Martell XO	£34
Pisco Aba	£8.5
Rémy Martin VSOP	£12
St Rémy	£8.5

WHISKY – Blended

	50ml
Chivas 18yo	£18
Compass Box Great King Street Artist's Blend	£11
Monkey Shoulder	£9

WHISKY - Single Malt

	Region	50ml
Aberlour 10 yo	Speyside	£12
Balvenie Caribbean Cask	Speyside	£16
Balvenie Double Wood 12yo	Speyside	£13
Glenfiddich 15yo	Speyside	£14
Glenlivet 18yo	Speyside	£27
Macallan Gold	Speyside	£12
Ardberg 10yo	Islay	£14
Bruichladdich Classic Lady	Islay	£11
Caol ila 12yo	Islay	£13
Laphroaig 10yo	Islay	£11
Talisker 10yo	Islay	£12
Dalwhinnie 15yo	Islay	£14
Dalmore 12yo	Islay	£11
Oban 14yo	Islay	£15
Isle of Jura Superstition	Islands	£11
Auchentoshan 3 Wood	Lowlands	£14
Springbank 10yo	Campbelltown	£13

WHISKEY - Irish

	50ml
Jameson	£8.5
Red Breast 12yo	£12

WHISKY - Japanese

	50ml
Suntory Hibiki Harmony	£17
Nikka Coffey Malt	£17
Nikka from the Barrel	£17
Yamazaki 12yo	£26
Yamazaki Distiller's Reserve	£17

WHISKEY - American & Canadian

	50ml
Buffalo Trace	£9.5
Bulleit Bourbon	£8.5
Eagle Rare	£13
Four Roses Small Batch	£9
Hudson Baby Bourbon	£20
Knob Creek	£9.5
Wild Turkey 101	£8.5
Woodford Bourbon	£11
Bulleit Rye	£11
Hudson Manhattan Rye	£20
Rittenhouse BIB	£9.5
Canadian Club	£8.5

FORTIFIED WINES & VERMOUTH

	50ml
Cocchi Americano	£8.5
Cocchi Rosa	£8.5
Cocchi Torino	£8.5
Cockburn's Port	£8.5
Gonzalez Byass Nectar Pedro Ximenez	£8.5
Gonzalez Byass Nina AB Amontillado Seco	£8.5
Lillet Blanc	£8.5
Lillet Rouge	£8.5
Tio Pepe Sherry	£8.5

APERITIFS & DIGESTIVES

	50ml
Amaro Montenegro	£8.5
Aperol	£8.5
Campari	£8.5
Tosolini Grappa di Pinot Grigio	£12
Fernet Branca	£8.5
Luxardo Bitter Bianco	£8.5
Vecchio Amaro Del Capo	£8.5

LIQUEURS & ROSOLIO

	50ml
Amaretto	£8
Baileys	£8
Frangelico	£8
Grand Marnier	£8.5
Italicus	£8.5
Muyu Chinotto Nero	£9.5
Roots Mastic	£12

SOFT DRINKS

Lemonaid Passion Fruit	£3.5
Lemonaid Blood Orange	£3.5
Lemonaid Ice Charitea	£3.5
Coke	£3.5
Diet Coke	£3.5
Fever Tree Tonic	£2.5
Fever Tree Light	£2.5
Fever Tree Ginger Ale	£2.5
Fever Tree Ginger Beer	£2.5
Fever Tree Mediterranean	£2.5
Fever Tree Elderflower	£2.5
Fever Tree Cucumber	£2.5
Fever Tree Lemonade	£2.5
Still Water	£2.5
Sparkling Water	£2.5

HOMEMADE SODAS

Please ask for the selection £3

JUICES

Apple Juice	£3
Cranberry Juice	£3
Mango Juice	£3
Orange Juice	£3
Pineapple Juice	£3
Pink Grapefruit Juice	£3
Tomato Juice	£3
Fresh Squeezed Orange Juice	£4
Fresh Squeezed Pink Grapefruit Juice	£4
Fresh Squeezed Lemonade	£4

COFFEE

Espresso	£3
Double Espresso	£3.5
Americano	£3.5
Single Macchiato	£3
Double Macchiato	£4
Cappuccino	£4
Latte	£4
Flat white	£4
Mocha	£4
Hot Chocolate	£4
<i>Add cream</i>	£0.5
Ice Cappuccino	£4
Ice Latte	£4

LOOSE TEA

	Single	Sharing
Oolong, Chamomile, Darjeeling, Green	£3.5	£5.5
Jasmine, Lapsang, Peppermint		
Red Berry Flower, Lemon Gin, Red Bush		
English Breakfast, English Breakfast Decaf		
Virunga, Virunga Earl Grey, Virunga Chai		

HOMEMADE KOMBUCHA

Please ask for the selection	£3.5
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