

THE SOAK

BAR • KITCHEN • MUSIC

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

SNACKS & DIPS

Habanero chilli guacamole, tacos & carrots (ve)	£6.5	Truffle sausage & 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		Onions	£2
Radishes	£3		
	£2.5		

VE - Vegan

V - Vegetarian

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



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