



SOANE'S KITCHEN

GARDEN MENU

TO NIBBLE

Toasted Sourdough Bread & House Butter (v)	3.5
Soane's Kitchen House Nuts/ Olives (v) (n) Please ask your server for available varieties	3.5
Smoked Trout Salad Cherry Tomatoes, Mixed Leaf, Honey & Yoghurt Dressing	8.5
Italian Puglia Burrata Heritage Tomatoes & Seasonal Pesto	8
Soanes Charcuterie Board Selection of Four Cured Meats, Sourdough Bread, Sliced Pickles & Rocket. (Please Ask Your Server For Daily Cured Meat Selection)	12
Soanes Cheese Board Selection of Three Cheese's, House Made Onion Chutney, Fennel & Sesame Crackers & Seasoned Rocket (Please Ask Your Server For Daily Cured Meat Selection)	12

TO FILL

Soane's House Brined Salt Beef Bagel, Triple Cooked Chips	12
Super Food Salad, Cashew Dressing, Mixed Grain, Avocado, Roast Carrot (vg)	14
BBQ Pulled Pork Burger, Chipotle Mayo, Spring Slaw, Rocket, Hand Cut Chips	13

TO FINISH

Vanilla Cheesecake, Rhubarb, Hazelnut Brittle (v)	6.5
Lemon Posset, Homemade Shortbread (v)	5.5

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

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



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MOCKTAILS

6

Soane's Seedlip
Seedlip 94, Fresh Mint Leafs, Sugar Syrup, Lime Juice topped with
Fever Tree Ginger Bee^r

Seedlip Sour
Seedlip 94, Fresh Lemon Juice, Thyme Syrup & Fresh Apple

108 Spritz
Seedlip 108, Thyme Syrup, Soda Water, Nonalcoholic Prosecco

SPARKLING

Prosecco Frizzante, 'Adalina', 6/29
Enrico Bedin
Gently sparkling and packed full of fresh apple, delicate melon flavours
and a clean, crisp finish

Nyetimber Classic Cuvee, NV, 10.5/60
Sussex, England
Delicate bubbles in a light golden wine, with flavours of lemon tart and
pastry and a long fruity finish

Nyetimber, Rose, NV, Sussex, 13/75
England
A creamy, round texture with refreshing redcurrant, raspberry and
cherry flavours. Hints of brioche lead into an elegant, silky finish

A Laurance Brut NV, 8/40
Loire Valley, France
Aromas of fresh granny smith apple, followed by citrus fruits and pear
with a gentle fizz

WHITE

La Source Reserve Blanc, Pays d'Oc, 5/14/22
France
This delicious southern French blend has juicy citrus fruit flavours with
a touch of white pepper on the finish.

Pecorino Offida, Tenuta De Angelis, 6.5/23/30
Marche, Italy
Pale yellow colour with a green hue, intense stone fruit aromas with
floral hints

Clarence River Sauvignon Blanc, 7/25/32
Marlborough, New Zealand
Intense elderflower aroma and flavours of crisp apple, grapefruit and
gooseberry

Macon 'La Roche Vineuse', 7.5/27/34
Chateau De La Greffiere, Burgundy, France
Golden in colour, with great minerality, zesty grapefruit flavours and
ripe citrus aromas

ROSÉ

Pinot Grigio Il Narratore' Rosato, 5.5/18/25
Veneto, Italy
Fresh, easy drinking Pinot Grigio rose full of raspberry and strawberry
flavours

Mas Fleurey, 6.5/23/30
Cotes De Provence, France
This is a delicate, crisp rosé with aromas of cranberry, strawberry and
a hint of peach

COFFEE

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

English Breakfast 2.5
De-caffeinated English Breakfast 2.6
Peppermint 2.5
Superberry Tea 2.5
Green Tea 2.5
Black Chai 2.5

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.