



# SOANE'S KITCHEN

## SUMMER MENU

### OPENING HOURS

#### 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 (v)	3.5
Nocerella olives (v) (vg)	4
Soane's Kitchen house nuts and nibbles (v)	3.5
Padron peppers, hummus (vg)	5

### TO START

Soup of the day, toasted sourdough (v)	7
Burrata, heritage tomatoes, seasonal pesto (v)	8
Ham hock terrine, celeriac remoulade	7.5
Smoked Scottish salmon, shallots and capers, seeded granary bread	8.5
Cornish white crab taco, avocado, creme fraiche, pickled radish and cucumber	9.5
In house smoked trout salad, crispy trout skin, pickled shallots, honey yoghurt dressing	8.5
Soane's charcuterie board Selection of cured meats, sourdough, pickles and onion marmalade	13

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

### 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.

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 will bring this ethos of entertainment back to Pitzhanger, still today using produce from the walled kitchen garden.

Pitzhanger is undergoing major conservation to return it to Soane's original designs. The Manor will show off the architect's idiosyncratic style and some of his trademark architectural ideas, from caryatids to the canopy dome on ceilings, and his use of light as an architectural tool. The newly refurbished Pitzhanger Gallery will display three ambitious exhibitions a year, featuring acclaimed contemporary artists, architects and designers.

For more information about Pitzhanger Manor & Gallery, visit [www.pitzhanger.org.uk](http://www.pitzhanger.org.uk)

## LUNCH SET MENU

2 Courses 15.50 OR 3 Courses 19.50

Add a house Cocktail or Mocktail +5

### TO START

Soup of the day, toasted sourdough

\*\*

Mussels, french fries

### MAINS - A CHOICE OF

Pea & mint risotto, sourdough crumb (v)

\*\*

Grilled chicken, broad bean gremolata, spring onion mash & cream sauce

### TO FINISH

Lemon posset, homemade shortbread (v)

\*\*

Pain perdu, vanilla cream (v)

### TO FILL

Chicken Caesar salad, crispy bacon, aged parmesan, anchovies	12
Gnocchi, wild nettle pesto, goats curd, toasted buckwheat	12
Pan fried pollock, grilled courgette, lemon caper sauce	15
BBQ pulled pork burger, chipotle mayo, house slaw, hand cut chips	14
Classic seared tuna nicoise salad	16
Seafood linguine, mussels, clams and samphire	14
Sirloin steak, chicory salad, hand cut chips Add Bearnaise or Peppercorn Sauce +2	18
Grilled chicken, broad bean gremolata, spring onion mash, saffron cream sauce	15
Pea and mint risotto, sourdough crumb (v)	14
Super food salad, cashew dressing, mixed grain, roasted carrots and avocado (vg) (n)	14

### SIDES

Triple cooked chips (v)	4
Watercress, chicory and parmesan (v)	4.5
Grilled runner beans, herb aioli (v)	4
Roasted jersey royals, garlic butter (v)	3.5
Heritage tomato salad, red onion, house pesto (v)	4

### TO FINISH

Eaton mess, elderflower and basil cream (v)	6.5
Lemon Posset, homemade shortbread (v)	5.5
Chocolate torte, raspberry sorbet (v)	7
Sir John Soane's, toasted coconut and pineapple ice cream (vg) ask a member of staff for selection of ice cream flavours	4
Pain perdu, vanilla cream	6
Soane's cheeseboard Selection of three cheeses, homemade onion chutney, fennel & sesame crackers ADD DESSERT WINE +5.5	15

### WE ONLY ACCEPT CARD PAYMENTS

Come and join us for...

Bottomless brunch every weekend  
For up coming Supper Clubs & Events  
see website

Host a private party with us  
[stephanie.gale@pitzhanger.org.uk](mailto:stephanie.gale@pitzhanger.org.uk)

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
All our coffees are available De-caffeinated	

### TEA

2.50

Our Organic Fairtrade Tea comes all the way from Sri Lanka right to your tea pot. Enjoy our fantastic range from the English Tea Shop. 'Tea, Loving, Care'

English Breakfast
De-caffeinated English Breakfast
Peppermint
Superberry Tea
Green Tea
Black Chai
Earl Grey
Lemon & Ginger

### SPARKLING

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

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

Rimbaud Brut Champagne, France 65  
A floral and zest is matched by mineral notes making this a very elegant champagne

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

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

### RED

La Source Reserve Blanc, Pays d'Oc, France 5/14/22  
A classic Southern French blend packed with juicy black fruit and plum flavours

El Buzo Pinot Noir Valle De Layda, Chile 6/21/26  
An elegant Pinot Noir with depth and freshness, named after the Macaroni Penguin that inhabits the islands of southern Chile

Montepulciano D'Abruzzo, Italy 28  
Deep red with an intense aroma of sour cherries, this wine is medium bodied and savoury

Arbos Syrah, Sicily, Italy 30  
Medium bodied with soft black cherry, plum and black pepper on the finish

Los Medanos Malbec, Bodega Vinocol, Mendoza, Argentina 8/28/36  
Juicy plum, spice and hints of chocolate with a finish full of dark fruit

Outnumbered Pinot Noir, Matahiwi Estate, Wairarapa, New Zealand 39  
Ripe cherry and spice aromas, together with red berry fruit flavours and hints of toasty oak

### SOFT DRINKS & MIXERS

Coke	2
Diet Coke	2
Appletiser	3
Franklin & Sons Tonic Water	3
Franklin & Sons Soda Water	3
Franklin & Sons Light Tonic	3
Franklin & Sons Ginger Ale	3
Franklin & Sons Ginger Beer	3
Franklin & Sons Lemonade	3

### BEER & CIDER

Rotational House Beer please ask your waiter for this months special	4.75
Social Pantry Pale Ale	4.5
Social Pantry Lager	4.5
Hophouse 13 Can	3.5
Heineken	4
Peroni	4
Bellfield Gluten Free IPA	4
Bellfield Gluten Free Pilsner	4
Bitburger Alcohol Free	4
Orchard Pig Cider	4

### WHITE

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

Arbos Pinot Grigio, Sicily, Italy 26  
Fresh aromas of apple and pear with a hint of citrus fruit that fades into a floral finish

Talisman Dry Furmint, Hungary 28  
A refreshing and zesty, light-bodied white wine with crunchy green apple flavours, accompanied by hints of honey and smoke

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

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

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

Chablis, Louis Robin, Burgundy, France 40  
Flavours of green apples and ripe, zippy citrus fruits, a creamy texture and an ever so slightly honeyed note on the finish.

### ROSÉ

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

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

### SWEET

50ml/375ml

CHÂTEAU DOISY, SAUTERNES Petit Védrières, France 2015 5.5 / 50

### SHERRY & PORT

Cockburn's Special Reserve	4
Taylor's 10yr old Tawny Port	5
XECO Sherry	6

### GIN

City of London Dry Gin, City of London	3.5
Gin Mare	4
Half Hitch Gin, Camden	4.5
Hayman's Gin, London	2.5
Hendrick's Gin, Scotland	3.5
Plymouth Gin, London	3
Martin Millers	3
Sipsmith London Dry Gin, Chiswick	3.5
Tanqueray London Dry Gin, London	4
Tanqueray No. Ten Gin, London	3.5

### VODKA

Ketel One	3
Snow Queen Organic	3.5
Grey Goose	4.5
Sipsmith	3.5

### TEQUILA

Ocha Blanco	2.5
Monte Album Mescal	3.5
Don Julio Blanco	5

### MOCKTAILS

6

Soane's Mint Cooler  
Seedlip 94, Fresh Mint Leaves, Sugar Syrup, Lime Juice topped with Fever Tree Ginger Beer

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

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

### HOUSE COCKTAILS

7

Rhubarb Gimlet  
Rhubarb infused Gin, fresh Lime juice, Rhubarb Syrup & Rhubarb Bitters

El Presidente  
Twist on the classic, Havana Especial, Lillet Blanc, Cointreau, White Curacao & Koko Kanu Rinse.

### 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

### WHISKY

Glenmorangie, 10yr old	4.5
Johnnie Walker Black Label	3.5
Glenfiddich, Single Malt	4
Jameson, Blended	2.5
Bushmills, Blended	3
Bushmills 10yr Single Malt	4

### BOURBON

Bulleit	3.5
Maker's Mark	3
Jack Daniels	2.5

### RUM

Havana 3yr old	2.5
Gosling Black Seal	3
Brugal Blanco	2.5
Duppy Share	2.5
Kraken Spiced Black	3