

CHAMPAGNE AND SPARKLING WINE

	Glass 125ml	Bottle 750ml
Crémant de Loire Brut, Domaine des Hauts Perrays, France	10.50	51.00
Pierre Mignon, Grande Réserve, Premier Cru, NV	12.75	62.00
Pommery Brut Royal NV	14.75	73.00
Moët & Chandon Brut NV	15.00	75.00
Laurent-Perrier La Cuvée Brut NV	16.00	80.00
Veuve Clicquot Ponsardin Yellow Label Brut NV	17.50	90.00
Bollinger Special Cuvée NV		90.00
Ruinart Blanc de Blancs NV	21.00	110.00
Krug Grande Cuvée NV		250.00

ROSE CHAMPAGNE

Bollinger Brut Rosé NV	16.75	85.00
Moët & Chandon Brut Rosé NV	16.75	85.00
Ruinart Rosé NV		120.00
Laurent-Perrier Brut Rosé NV	19.25	100.00
Krug Rosé NV		450.00

ENGLISH SPARKLING WINE

Oxney Organic Estate 'Classic' Brut, Sussex 2016	12.00	65.00
Nyetimber Rosé, West Sussex		66.00

Vintages may change
All prices are inclusive of VAT
A discretionary 12.5% charge will be added to your bill

VINTAGE CHAMPAGNE

	Bottle 750ml
Bollinger La Grande Année 2008	135.00
Dom Pérignon 2008	290.00
Louis Roederer Cristal 2008	350.00
Dom Pérignon Vintage Rosé 2005	485.00
Louis Roederer Cristal Rosé 2008	690.00

MAGNUM

	Bottle 150cl
Pommery Brut Royal NV	135.00
Ruinart Rosé NV	250.00
Krug Grande Cuvée NV	485.00

JEROBOAM

	Bottle 300cl
Dom Pérignon 1998	950.00

METHUSELAH

	Bottle 600cl
Veuve Clicquot Ponsardin Yellow Label NV	600.00

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FINE WHITE WINE BY CORAVIN

	Glass 125ml	Glass 175ml	Bottle
Condrieu 'Les Ravines' Domaine Rémi Niero, France 2013 (Viognier)	16.00	23.75	95.00
Marsannay Blanc, Bruno Clair, Burgundy, France 2014 (Chardonnay)	16.75	18.75	75.00
Meursault Le Limozin, Château de Meursault, Burgundy, France 2016 (Chardonnay)	20.00	30.00	120.00
Pouilly-Fuissé 'Les Vignes Blanches' Domaine Thibert, Burgundy, France 2015 (Chardonnay)	15.00	22.50	90.00
Pouilly-Fumé Silex, Didier Dagueneau, Loire, France 2013 (Sauvignon Blanc)	43.00	65.00	260.00
Puligny Montrachet, Bachelet Monnot, Burgundy France 2016 (Chardonnay)	16.75	27.50	110.00
Ramey, Hyde Vineyard, Napa-Carneros, California, USA 2014 (Chardonnay)	25.00	47.50	190.00

FINE RED WINE BY CORAVIN

Amarone Classico, 'La Marega' Le Salette, Veneto, Italy 2015 (Corvina, Corvinese, Rondinella, Oseleta)	15.00	25.00	100.00
Barbaresco 'Ovello' Albino Rocca, Piemonte, Italy 2015 (Nebbiolo)	20.00	30.00	120.00
Côte Rôtie, René Rostaing, Côte Blonde, Rhône, France 2013 (Syrah, Viognier)	29.25	50.00	200.00
Gevrey-Chambertin, Domaine Burguet, Burgundy, France 2014 (Pinot Noir)	25.00	37.50	150.00
Consortium, Band of Vintners, Napa Valley, California, USA 2016 (Cabernet Sauvignon, Merlot, Cabernet Franc)	14.25	21.25	85.00
Indaco, Tenuta Sette Cieli, Tuscany, Italy 2014 (Cabernet Sauvignon, Merlot, Malbec)	15.00	23.75	95.00
Sassicaia, Tenuta San Guido, Bolgheri, Italy 2014 (Cabernet Sauvignon, Cabernet Franc)	55.00	81.25	325.00

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WHITE WINES	175ml	375ml	Bottle
FRANCE			
Chablis, Domaine Moreau Naudet, Burgundy 2017	17.25	32.50	63.00
Château de Messey, Macon-Cruzille-Calcaire, Burgundy, 2017	17.75	33.50	65.00
Grenache Blanc, Roussanne, Les Chiens Catalans, Languedoc, 2018	9.25	16.50	31.00
Picpoul de Pinet, Domaine de Montredon, Languedoc 2018	10.50	19.00	36.00
Pouilly Fumé, Domaine de Bel Air, Loire 2017	15.25	28.50	55.00
Sancerre 'Chavignol' Domaine Delaporte, Loire 2018	15.75	29.50	57.00
Saint Véran, Domaine de Fussiachus, Burgundy 2017	15.00	28.00	54.00
ITALY			
Gavi di Gavi, Terre Antiche, Piemonte 2018	12.00	22.00	42.00
Pinot Grigio, Grave del Friuli, San Simone, Friuli 2018	11.25	20.50	39.00
Soave Classico, Fornaro, Veneto 2018	11.00	20.00	38.00
SPAIN			
Albariño, Martín Códax, Rias Baixas, Galicia, Spain 2017	11.75	21.50	41.00
En La Parra Blanco, Bodegas Nodus, Valencia, Spain 2017	8.50	15.00	28.00
Verdejo, El Coto Rioja, 2018	10.25	18.50	35.00
Viura, Chardonnay, Bodegas Nekeas Blanco, Navarra, Spain 2018	9.75	17.50	33.00
SOUTH AFRICA			
Chenin Blanc, Secateurs, AA Badenhorst, Swartland 2019	11.00	20.00	38.00
NEW ZEALAND AND AUSTRALIA			
Chardonnay, Mountadam 550, Barossa, Australia 2017	11.75	21.50	41.00
Sauvignon Blanc, Sherwood Estate, Waipara, New Zealand 2018	12.75	23.50	45.00

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RED WINES	175ml	375ml	Bottle
FRANCE			
Bourgogne Grande Reserve, Domaine de Maupertuis, Burgundy 2016	16.25	30.50	59.00
Coudoulet de Beaucastel, Château de Beaucastel, Rhône 2015		35.00	68.00
Château Teyssier, St Emilion Grand Cru, Bordeaux 2012		31.00	60.00
Côtes du Rhône, Domain Romain Roche, Rhône 2018	12.25	22.50	43.00
ITALY			
Langhe Nebbiolo, Produttori de Barbaresco, Piemonte 2017	16.25	30.50	59.00
Montepulciano d'Abruzzo, 'Yume', Caldora, Abruzzo 2015	13.50	25.00	48.00
Nero d'Avola, Sogno del Sud, Baglio Gibelina, Sicily 2017	9.75	17.50	33.00
Sangiovese, Noella Ricci, Emilia Romagna 2017	15.25	28.50	55.00
Valpolicella, DOC, ILatium, Morini, Veneto 2017	12.00	22.00	42.00
SPAIN			
Monastrell, Syrah, Petit Verdot, Acuma, Jumilla, 2017	10.50	19.00	36.00
Rioja Reserva, El Coto, Coto de Imaz, 2014	13.75	25.50	49.00
Tempranillo, Ja! Bodegas y Vinedos Tinedo, La Mancha, 2017	9.50	17.00	32.00
THE AMERICAS			
Carménère, Costa Vera, Indómita, Central Valley, Chile 2018	8.50	15.00	28.00
Malbec Old Vine Llama, Belasco di Baquedano, Mendoza, Argentina 2017	13.00	24.00	46.00

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RED WINES	175ml	375ml	Bottle
SOUTH AFRICA			
Syrah, Cinsault, Pinotage, De Kleine Wun Koop, Eekhorning Rooi, Western Cape 2018	10.75	19.50	37.00
AUSTRALIA AND NEW ZEALAND			
Pinot Noir, Zephyr Wines, Marlborough, New Zealand 2017	15.75	29.50	57.00
Syrah, Yarra Valley, Innocent Bystander, Victoria, Australia 2016	13.50	25.00	48.00
ROSE WINES			
Château Rio Tor Rosé, Côtes de Provence, France 2018	11.50	21.00	40.00
Othello Rosé, Domaine Grande Bastide, Provence France 2018	12.75	23.50	45.00
Pinot Grigio, 'Ramato Rose' Di Lenardo, Friuli, Italy 2017	11.00	20.00	38.00
DESSERT WINES			
	100ml	375ml	
Château Petit Vedrines, Sauternes, Bordeaux, France 2015	12.00	45.00	
		500ml	
Solidea Passito di Pantelleria, Sicily, Italy 2014	8.00	40.00	
Tokaji Aszú 5 Puttonyos, Disznókő, Hungary 2011	13.00	65.00	
PORT WINES			
	70ml	Bottle	
Graham's 20 Year Old Tawny, Portugal	12.50	125.00	
Taylor's LBV, Portugal	6.00	60.00	

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LOW ALCOHOL

IT'S NOT A NEGRONI 12.00
Campari, Passito di Pantelleria, grapefruit, orgeat

CHARENTE SPRITZ 12.00
Pampelle, Prosecco, Fever-Tree elderflower tonic

Sassy Cidre Rosé La Sulfureuse 7.00

Small Beer Lager 2.1% abv 6.00

Pedrinio sherry tonic 6.00

SEEDLIP AND TONIC

GARDEN 108 10.50
Seedlip Garden 108, cucumber, Fever-Tree tonic water

SPICE 94 10.50
Seedlip Spice 94, orange, cinnamon, Fever-Tree tonic water

GROVE 42 10.50
Seedlip Grove 42, lemon, dried ginger, Fever-Tree tonic water

NON-ALCOHOLIC COCKTAILS

PERFECT BLOSSOM 8.50
Mandarin pureé, apple, elderflower and strawberry

APPLE AND GINGER CRUSH 8.50
Lime, mint and ginger muddled, apple juice, Fever-Tree soda

MANGO AND MINT 8.50
Mango juice, passionfruit, mint, Fever-Tree soda

HOMEMADE LEMONADE 8.50
Freshly squeezed lemon juice, cinnamon syrup, Fever-Tree soda

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SIGNATURE COCKTAILS

ARE WE THERE YET? 13.00
Sipsmith London Dry gin, Aperol, Macchu Pisco, lime, lavender, egg white

SILLY MID WICKET 12.00
Portobello Road gin, Chase elderflower liqueur, rhubarb liqueur, pink grapefruit, basil

THE RED SCARLET 13.00
Herradura Reposado, QuiQuiRiQui Matalan mezcal, red pepper, lime, peppercorn

BLOOMSBURY SPRITZ 14.00
Hendrick's, Cocchi Americano Bianco, Verjus, grapefruit bitters, rose water, Fever-Tree Soda

MEDITERRANEAN G&T 12.00
Gin Mare, Chase elderflower liqueur, rosemary, Fever-Tree Mediterranean tonic

EDEN 13.00
Grey Goose, Chase elderflower liqueur, pineapple, lemon, mint

WHITBY PALOMA 13.00
Herradura Plata, Campari, orange and grapefruit marmalade, lime, Fever-Tree soda

REFUEL GUEST LIST

MR. GREENE 13.00
Kiwi and mint muddled with Grey Goose, wild apple liqueur, Champagne

BIBI'S KISS 13.00
Portobello Road gin, vanilla liquor, Cherry Heering liqueur, Crème de Pêche, Champagne

TIM & JASON'S MARTINEZ 13.00
Haymans Old Tom, Maraschino liqueur, Cocchi Torino, orange bitters

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SOHO ORIGINALS

BULLIT Old Forester, Crème De Peche, Peychaud Bitters, Sassy Rosé cider, lime	14.00
DIRTY MARY, CRAZY LARRY Remy Martin 1738, Grenache Blanc, cinnamon, pear, blackberry	15.00
GONE IN 60 SECONDS Parsley infused Broken Clock vodka, Manzana Verde, Noilly Pratt	13.00
GRAN TORINO Chivas 12, Grand Marnier, Peychaud bitters, honey, lemon, egg white	14.00
GRAND PRIX Beetroot infused Ketel One, Crémant de Loire Brut, Crème de Cacao	13.00
EAT MY DUST Jagermeister, Cocchi Torino, Cherry Heering, Liquor 43, orange bitters, apple, lemon, egg yolk, cinnamon	13.00
DRIVING MISS DAISY Velho Barreiro Cachaca, Liquor 43, lime, pineapple, peppercorn syrup	13.00
SMOKEY AND THE BANDIT Ardbeg 10, Mozart Dark, Liquor 43, orange bitters	15.00
THE ITALIAN JOB QuiQuiRiQui Mezcal, cucumber, lime, ginger, Fever-Tree tonic	14.00
THE LOVE BUG Jamaica Cove Black Pineapple rum, Passoa, passionfruit, rosemary	13.00

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SOHO CLASSICS

REFUEL ESPRESSO MARTINI Stolichnaya vanilla, Frangelico, Fair Café liqueur, espresso	13.00
REFUEL APEROL SPRITZ Aperol, Prosecco, homemade orange cordial, Fever-Tree soda	13.00
REFUEL RUM OLD FASHIONED Diplomatico Reserva Exclusiva rum, demerara sugar, Angostura bitters, orange bitters	16.00
REFUEL CLASSIC CHAMPAGNE Remy Martin 1738, Pierre Mignon Champagne, Grand Marnier, demerara sugar	15.00
REFUEL LAST WORD Portobello Road Gin, Maraschino, Green Chartreuse, lime	14.00
REFUEL ULTIMATE NEGRONI Campari, Antica Formula, Portobello Road gin - one year oak barrelled aged in-house	22.00
REFUEL CORPSE REVIVER N01 Remy Martin 1738, 30et40 Double Jus Normandie Aperitif, Cocchi Torino	15.00
REFUEL MINT JULEP Old Forester, Jamaica Cove Black Pineapple rum, Angostura bitters	14,00
REFUEL TOMMY'S MARGARITA Herradura Plata, lime, agave, salt	14.00
REFUEL MOJITO ROYALE Mount Gay Black Barrel, Crémant de Loire Brut, lime, mint	16.00

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SPIRITS BY THE GLASS

VODKA

Beluga Noble	11.50
Belvedere	11.50
Broken Clock	11.50
Chase	11.50
Crystal Head	14.00
Grey Goose	11.50
Haku	11.00
Ketel One	9.25
Konik's Tail	12.50
Sipsmith	10.50
Stolichnaya Vanilla	8.50
Tito's	11.00
Whitley Neill Rye	10.00

RUM

Aluna Coconut	9.00
Angostura 1919	10.00
Bacardi 8	10.00
Bacardi Añejo Cuatro	9.25
Bacardi Carta Blanca	8.25
Bacardi Spiced	8.25
Diplomatico Planas	9.75
Diplomatico Reserva Exclusiva	11.75
Gosling's Black Seal	8.00
Havana 3	8.00
Havana 7	9.00
Jamaica Cove Black	
Pineapple	10.50
Mount Gay 1703	27.00
Mount Gay Black Barrel	8.50
Mount Gay Eclipse	8.25
Mount Gay XO	9.50
Pyrratt XO	15.00
Zacapa 23	23.00
Zacapa XO	25.00

BOURBON

Four Roses	10.50
Maker's Mark	8.75
Old Forester	9.25
Wild Turkey	9.25
Woodford Reserve	10.00

GIN

Audemus Pink Pepper	12.00
Bols Genever	9.50
Bathtub	11.00
Caorunn Highland strength	12.00
Caorunn	9.00
Chase Elegant	11.50
Chase Rhubarb & Apple	12.00
Copper Head Gibson Edition	16.00
Gin Mare	12.50
Haymans Old Tom	9.00
Haymans Sloe	8.50
Hendrick's	10.50
Isle of Harris	11.50
Junipero	12.50
KI NO BI	15.00
Millers	11.25
Monkey 47	15.00
MOR Pineapple	12.50
MOR Wild Berry	11.00
Portobello Road	9.25
Sipsmith	10.50
Star of Bombay	12.50
Tanqueray N°10	12.00
The Botanist	12.00
Whitley Neill	10.00

TEQUILA & MEZCAL

Dangerous Don Café Mezcal	15.00
Don Julio Añejo	16.50
Herradura Plata	10.50
Herradura Reposado	11.00
Jose Cuervo Reserva	
de la Familia	22.50
Patron Silver	12.50
Patron Reposado	12.25
Patron XO	14.00
Patron Platinum	65.00
QuiQuiRiQui Mezcal	10.50

TENNESSEE

Gentleman Jack	13.00
Jack Daniels	8.75
Jack Daniels Honey	9.00
Jack Daniels Single Barrel	13.00

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Spirits are 50ml unless otherwise stated (25ml and 35ml available on request)

RYE

Bullet Rye	9.00
Ragtime Rye	12.00
Rittenhouse BIB	10.75

VERMOUTHS & APERITIF

Antica Formula	9.25
Aperol	7.00
Byrrh	7.00
Campari	7.00
Cocchi Americano	6.50
Dolin Dry / Rouge	6.50
Dubonnet	7.00
Kirsch	8.00
Lillet Blanc/Rouge	7.00
Martini Bianco	6.50
Noilly Prat	6.50
Pernod	6.50
Punt e Mes	7.25
Ricard	7.25

CANADIAN

Canadian Club	8.25
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SINGLE MALT WHISKY

Ardbeg 10 Islay	13.25
Dalmore 18 Highland	23.00
Glenfiddich 15 Speyside	14.00
Glenfiddich 21 Speyside	31.00
Glenlivet Founder's Reserve	10.00
Glenmorangie 10 Highland	9.75
Glenmorangie 18 Highland	25.00
Glenmorangie 25 Highland	65.00
Isla of Jura 10 Island	10.00
Laphroaig 10 Islay	15.00
Lagavulin 16 Islay	15.00
Macallan Gold Speyside	10.00
Macallan 18 Speyside	40.00
Macallan 25 Speyside	145.00
Oban 14 Highland	11.75
Talisker 10 Isle of Sky	10.75

JAPANESE

Hakushu 12	21.00
Hibiki 17	34.00
Yamazaki 12	24.00
Yamazaki 18	65.00

IRISH

Jameson	8.75
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BLENDED SCOTCH

Chivas 12	9.50
Chivas 18	16.00
Dewars Founders 18	18.00
Johnnie Walker Black Label	9.75
Johnnie Walker Blue Label	32.00
Monkey Shoulder	9.75

COGNAC & BRANDY

Dupont VSOP	10.75
Grappa Nardini	11.50
Hennessy XO	35.00
Hennessy Paradis	30.00 (25ml) 60.00 (50ml)
Hine Rare VSOP	13.00
Hine Antique	28.00
Janneau XO	12.75
Louis XIII	65.00 (15ml) 125.00 (25ml) 250.00 (50ml)
Remy Martin 1738	11.25
Remy Martin XO	20.00

SHERRY (70ML)

Gonzales Byass Apostoles	9.75
Palo Cortado	
Tio Pepe	7.50

LIQUEURS

Absinthe La Fée	8.50
Amaretto di Saronno	6.50
Baileys	7.50
Chambord	7.50
Chase elderflower liqueur	8.00
Fernet Branca	6.50
Jägermeister	7.50
Limoncello	7.50
Sambuca	7.50

BEER & CIDER

Asahi	6.00
Curious Brew Lager	6.00
Curious Brew IPA	6.50
Sassy Cidre Rosé La Sulfureuse	7.00
Meantime Pale Ale	6.00

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BAR MENU

Marinated olives (v) (gf)	4.50
French fries / Hand cut chips (v)	
Truffle polenta chips with Parmesan (v)	
Rose harissa mixed nuts (v)	
Cassava chips, jalapeño ketchup (v)	

SMALL PLATES

8.00 each or 3 for 20.00

Lemon and herb hummus bowl, baby vegetables, dukkah (v)
Tuna tartar, avocado, sesame, lime and crackers
Burrata, roast Delica pumpkin, burnt sage butter (v)
Pulled pork chipotle donuts, sour cream, dipping sauce
Prawn and lobster thermidor croquettes
Red hot finger licking chicken
Lasagne fritter

SLIDERS AND MELTS

4.00 each or 5 for 20.00 with French fries

SOHO REUBEN MELT

Salt beef brisket, pickles, Gruyère, Russian mayonnaise

MINI BEEF SLIDER

Steak burger pattie, tomato, gherkin and relish

PORTOBELLO AND TRUFFLE PANINI MELT

Roasted Portobello mushroom, mascarpone, truffle (v)

FISH SLIDER

Beer battered fish, baby gem lettuce, tartare sauce

LAMB SHAWWARMA BAO BUN

Sumac baked lamb shoulder, harissa and preserved lemon yoghurt

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(v) - vegetarian (vg) - vegan (gf) - gluten free

SHARING PLATTERS

DIP PLATTER	20.00
Harissa hummus, tzatziki, smashed avocado and sour cream, crackers, grilled pita, grissini and corn tortilla chips (v)	
BRITISH CHARCUTERIE PLATTER	30.00
Selection of Mangalitzia pork charcuterie from East Sussex, artisanal cheeses, pickles and crackers	

SANDWICHES AND SALADS

Refuel burger, bbq pulled pork, French fries	17.50
The Soho club sandwich	12.50
Croque-monsieur	8.50
Caesar salad, King prawn or Chicken	15.50 / 19.50 / 18.50
Hand carved Loch Fyne smoked salmon, lemon and sourdough toast	18.00
Soho Rueben melt	12.50

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