



#### Mixed Olives - 4

Marinated In Chilli, Garlic and Rosemary

#### Smoked Mixed Nuts - 4

Peanuts, Almonds, Cashews and Macadamia Nuts

#### Homemade Focaccia - 5

Sun Dried Tomato, Black Olive and Rosemary

### STARTERS

#### Tuscan Bean Soup – 8

Chunky Hearty Soup Consisting Of Cannellini Beans, Kale, Shallots, Tomato, Celery and Carrots

#### Vegan Meze Plate – 10

Spiced Falafels, Homemade Flatbread, Tzatziki, Chilli & Garlic Hummus, and Baba Ganoush

#### Crispy Panko Breaded Goats Cheese - 12

Fine Diced Ratatouille, Red Onion Marmalade, Pine Nut Parmesan & Basil Pesto

#### Duck Liver & Mandarin Parfait – 11

Duck Liver Pate Dipped In A Mandarin Jelly Served With Chargrilled Sourdough

#### Crispy Tempura King Prawns, Tender Stem Broccoli and Baby Corn - 17

Served With A Chilli, Lemongrass & Lime Leaf Garlic Dipping Sauce

#### Beef Bourguignon Bon Bons – 13

Chestnut Mushrooms, Silver Skin Onions, Beef Jus With Tarragon

#### Charcuterie Board To Share – 22

Cured Meat and Cheese, Including Breasaola Punta D'anca, Spianata Picante, Speck Del Alto Adige, Gorgonzola Dolce, Taleggio. Served With Caper Berries, Mixed Chilli & Garlic Olives, Homemade Focaccia With Sundried Tomatoes, Rosemary, Olives and Essential Oils

#### Smoked Fish Sushi – 13

Smoked Halibut, Smoked Salmon, Smoked Eel Served On Sushi Rice Seasoned With Rice Wine Vinegar Mirin and Salt, Pickled Sushi Ginger, Wasabi, Micro Coriander

#### Pork Rillettes – 12

Toffee Apple Sauce, Charred Apple, Red Onion Leaves and Red Vein Sorrel

#### Prawn & Avocado Tostades – 13

Seaweed Rice Paper Tostades, Lime Mayo, Fresh Chilli, Spring Onions and Baby Coriander

### MEATS

#### Pan Roasted Garlic & Herb Chicken Supreme - 19

Served With A Tarragon, Cider & White Onion Velouté, Butter Braised Leeks, Sautéed Asparagus, Pancetta and Shitake Mushrooms

#### Herb Crusted Rump Of Lamb – 23

Served Pink On A Roasted Vegetable, Dried Apricot & Chickpea Tagine. Chargrilled Aubergine, Homemade Flatbreads and Tzatziki

#### 8oz Wagyu Beef Burger – 18

Sweet Red Pepper & Black Onion Seed Relish, Fondue Cheese, Toasted Brioche Bun, Ruby Slaw, Sliced Beef Tomato, Gherkin With Skin On Fries

#### Slow Braised Rolled Belly Of Pork - 26

Smoked Garlic & Apple Puree, Thin Potato Rosti Crisp, Pan Roasted Baby Vegetables, Pork Skin Quavers, Pork Jus

#### Pan Roasted Duck Breast – 28

Duck Served Pink in a Cherries and Kirsch Sauce, Glazed Fondant Potato, Tender Stem Broccoli, Cherry & Kirsch Gel, Toffee Cherries

### FISH

#### One Kilogram Of Moules Marinière – 20

Fresh Mussels Cooked In White Wine and Garlic, Seasoned With Freshly Chopped Parsley Served With Skinny Fries and Chunky Bread

#### Pan Fried Fillet Of Sea Bass – 24

Parisienne Potatoes, Buttered Cavallo Nero, Fried Salsify, Mussels & Saffron Velouté

#### 10oz Loin Of Cod Fish 'N' Chips – 20

Fried Batter, Triple Cooked Chips, Chunky Tartare Sauce, Crushed Peas With Mint & Vinegar

### STEAKS

#### 10oz Ribeye - 38

Garlic Roasted Portobello Mushroom, Grilled Cherry Vine Tomatoes, Bone Marrow Butter Served With a Three Peppercorns Sauce

#### 10oz Fillet Steak – 42

Garlic Roasted Portobello Mushroom, Grilled Cherry Vine Tomatoes, Bone Marrow Butter Served With a Three Peppercorns Sauce

#### 1.25 Kilogram Tomahawk Steak – 75

Requires 48-Hour Pre Order

Suitable For Two

Bone Marrow Butter & Peppercorn Sauce, Thick Cut Triple Cooked Chips With Truffle Oil and Parmesan, Two Whole Portobello Mushrooms Cooked In Garlic & Beef Dripping Served With A Tomato & Sherry Jam and Homemade Ruby Slaw

### SALADS & PASTA

#### Classic Caesar Salad – 13

Baby Gem Lettuce, Bacon Lardons, Garlic & Herb Croutons, Homemade Caesar Dressing, Fresh Anchovies, Freshly Fine Grated Parmesan

#### Classic Nicoise Salad – 13

Fine Beans, Gem Lettuce, Black Olives, Cherry Vine Tomatoes, Boiled New Potatoes, Lightly Tossed In A Homemade French Dressing

Add to Salads

\* Hot Smoked Salmon - £6

\* Chargrilled Chicken Breast - £5

\* Chargrilled Tuna Loin - £7

#### Crispy Chilli Beef Salad – 20

Crispy Strips Of Beef Sirloin Tossed In Homemade Sweet Chilli Sauce, Served On A Napa Cabbage, Mixed Peppers, Moulis, Chilli and Carrot Salad. Served With Pickled Ginger, Micro Coriander, Green Papaya and Chilli Peanuts

#### Seafood Linguine – 20

Mussels, Clams, Tiger Prawns, Calamari, Linguine Pasta, Cooked In A White Wine & Garlic Butter Emulsion Sprinkled With Fresh Chilli and Chopped Parsley Served With Garlic Ciabatta and Rocket & Parmesan Garnish

#### Handmade Sweet Potato & Leek Tortellini – 19

Chilli & Garlic Crushed Peas, Sweet Potato Crisps, Vegan Parmesan, Tendril Pea Shots

### SANDWICHES

Only served until 5pm

#### Steak Sandwich – 15

Sirloin Steak Served On Toasted Sourdough, Horseradish Crème Fraîche, Fried Shitake Mushrooms, Onions and Finished With Worcester Sauce and Micro Cress Salad

#### Salt Beef Bagel - 13

Salt Beef, Pickles, Emmenthal Cheese and Dijon Mustard Mayo

#### Smoked Salmon Sandwich (Open) – 12

Avocado Puree, Lemon & Chive Cream Cheese, Pickled Cucumber, Radishes and Micro Cress

#### Smashed Avocado Sandwich (Open) – 12

Buffalo Mozzarella, Poached Egg, Avocado and Chilli Oil and Hollandaise Sauce Served On Chargrilled Rye Bread

### SIDES

#### Peas à la Française - 6

#### Red Chilli and Garlic Tenderstem Broccoli - 7

#### Triple Cooked Chunky Chips W/ Truffle Oil and Parmesan - 7

#### Triple Cooked Hand Cut Chunky Chips - 6

#### Fine Diced Ratatouille - 7

#### Sweet Potatoe Fries - 7

#### Skin On Fries - 5

### DESSERTS

#### Sticky Toffee Pudding - 10

Toffee Sauce, Pistachio Praline and Madagascan Vanilla Ice Cream

#### Profiteroles (3) – 9

Topped With A Salted Caramel Sauce Filled With Hazelnut Praline Cream and Topped With Spun Sugar Cages

#### Ferrero Rocher Cheesecake – 11

Cream Cheese, Crushed Crispy Wafers, Chopped Hazelnuts, Dark Chocolate & Frangelico Ganache Served With Chocolate Flake Ice Cream

#### Orange Marmalade Bread & Butter Pudding – 9

Orange Zest Clotted Cream and Cointreau Custard

#### Apple & Rhubarb Crumble – 8

Honey Oat Crumble Topping Served With Custard Or Madagascan Vanilla Ice Cream

#### Rum & Banana Crème Brûlée – 12

Served With Caramelised Banana Slice and Vanilla Shortbread

#### Chocolate Fondue – 10PP (Minimum 2 People)

Chocolate Fondue Served With Strawberries, Belgian Waffle Pieces, Homemade Marshmallows, and shortbread

If You Have Any Food Allergies, Please Let Staff Know Before Ordering.





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