



GROUP DINING MENUS

WRIGHT BROTHERS SOHO



Wright Brothers Soho can seat groups of up to 14 in the restaurant, or alternatively dine in the Oyster Cage, a unique semi-private dining room located on the lower ground floor and surrounded by an open kitchen. The Oyster Cage seats 18 people and is available for lunch and dinner, as well as meetings.

For enquiries or to make a booking please email sam@thewrightbrothers.co.uk

Menu option A - £39

Menu option B - £49

Menu option C - £79

Menu option D (vegetarian) - £39

+ choice of supplements

MENU A

Prawn tom kha soup

STARTER

Chargrilled wild king prawns with, chilli, pancetta, cabbage & daikon

Soft shell crab, green mango, cauliflower & tamarind dressing

Yellowfin tuna tartare, avocado & ponzu

MAIN

Confit duck & octopus salad

Salmon & clam chowder pie

Pan-fried hake with orange segments, air dried tuna & sweetcorn salsa

SIDES TO SHARE

Roasted pumpkin with charred spring onions & ginger

Mixed seasonal greens pan-fried with mustard seed & chilli

Shoe string French fries

DESSERTS

Chocolate fondant with yoghurt & sesame tuile

Orange panna cotta with lavender milk crumb

£39

SUPPLEMENTS FOR ALL MENUS

Freshly shucked Jersey oysters No.4

£2.00 each

Seared, hand dived Isle of Mull scallop, butter, soy, wasabi & tobiko

£6.50 each

Scottish Langoustines, chilli aioli

£6.00 each

Whole roasted Berkshire pork belly san choy bau,
with kimchi, lettuce cups, herbs & chilli jam (to share)

£100 for 10 guests

MENU B

Prawn tom kha soup

STARTERS TO SHARE

Selection of oysters

Cornish cuttlefish with morcilla & sweet fish sauce

Salmon sashimi, ponzu & kizami wasabi

Seared beef fillet tataki, truffle oil

Tempura prawns with chilli aioli

Tuna tartare with avocado & ponzu

MAIN

Whole roasted sole with herb, crab & chilli butter

Cider steamed, cornish mussels with roasted apple & crispy pork belly

BBQ Madagascan tiger king prawn with black quinoa,
roast peppers, garlic yoghurt & pita bread

SIDES TO SHARE

Roasted pumpkin with charred spring onions & ginger

Mixed seasonal greens pan-fried with mustard seed & chilli

Shoe string French fries

DESSERTS

Chocolate fondant with yoghurt & sesame tuile

English cheese, lavosh & pickles

£49

MENU C

Cocktail on arrival

Prawn tom kha soup

STARTERS TO SHARE

Shellfish platter including the best of the day's catch

lobster, prawns, langoustines, crab, mussels, whelks, winkles, clams & of course oysters

Grilled West Country cod collar with miso & pickled ginger

MAIN

Chargrilled Western Australian Wagyu beef steak

Half lobster thermidor

Whole sea bass with preserved lemon & olive salsa

SIDES TO SHARE

Roasted pumpkin with charred spring onions & ginger

Mixed seasonal greens pan-fried with mustard seed & chilli

Shoe string fries

Lentil salad, roast tomatoes, pickled onions & herbs

DESSERTS

Berry & white chocolate, red velvet trifle

Chocolate fondant with yoghurt & sesame tuile

£79

MENU D

VEGETARIAN MENU

Spicy roasted cauliflower soup with basil & beetroot oil

STARTER

Melon & feta salad with sumac & deep fried capers

Seaweed salad

Vegetable kakiage tempura

MAIN

Miso baked aubergine with red dates, pine nuts & buckwheat soba noodles,
yoghurt curd dressing

Wild foraged roasted mushrooms, candied walnuts, artichokes
& Sardinian cous cous

Puy lentil, smoked tofu & roasted cherry tomatoes,
salad leaves & hummus dressing

SIDES TO SHARE

Roasted pumpkin with charred spring onions & ginger

Mixed seasonal greens pan-fried with mustard seed & chilli

Shoe string fries

DESSERTS

Chocolate fondant with yoghurt & sesame tuile

Orange panna cotta with lavender milk crumb

£39

RECOMMENDED WINES

WHITE WINE

Pinot Blanc, Trimbach, Alsace, France 2015 £32

Verdejo, Finca Constancia, Parcela 52, Castilla, Spain 2015 £35

Macon Chardonnay 'Personnets' JL Terrier, Burgundy, France 2014 £46

Pouilly Fume 'Les Croqloups' Domaine Benoit Chauveau, Loire, France 2014 £48

RED WINE

Beaujolais Cuvée Traditionnelle, Domaine du Vissoux, France 2015 £36

Bourgogne La Moutonnière, Domaine Roux Père & Fils, Burgundy, France 2011 £48

CHAMPAGNE

Billecart-Salmon Reserve Brut NV, Mereuil-sur-Ay, France £75