



Wright Brothers Soho Menu

<https://menuweb.menu>

13 Kingly Street London, W1B 5PW, United Kingdom

+442073247731, +442074343611 - <http://thewrightbrothers.co.uk/restaurant/soho/>



The menu of Wright Brothers Soho from London contains about **234** different dishes and drinks. On average you pay about £24 for a dish / drink. This restaurant has received mixed reviews, with many customers praising the delicious dishes and excellent service provided by knowledgeable servers. However, some diners have expressed disappointment with various aspects of their experience, such as long waits, bones in their food, and cold lobster that was reheated in a microwave. While the seafood selection and specials of the day were highlighted as standout features, the inconsistent service left some patrons feeling dissatisfied. In the end, while the food was generally considered good, the overall dining experience was marred by issues with service in some cases.

Wright Brothers Soho Menu



Salads

MIXED GREEN SALAD £5

Alcoholic Drinks

PROSECCO

Sashimi

TUNA TARTAR

Fish Dishes

FISH AND CHIPS

Drinks

DRINKS

Sauces

BBQ

Dessert

SELECTION OF HOMEMADE ICE CREAM

Antipasti - Starters

CARPACCIO

Shots

ROYAL FLUSH £5

Main

PALOURDE CLAMS

Platters

PLATTERS

Tequila

PATRON SILVER, MEXICO

Whiskey

MAKER'S MARK, USA

Aperitifs

BYRRH GRAND QUINQUINA

Ocean Fog Specialty Drinks

THE MERMAID £11

Seafood Delights

OYSTER SHOOTER £5

White Wines

SAUVIGNON BLANC, YEALANDS ESTATE, MARLBOROUGH, NEW ZEALAND 2018

Seasonal Cocktails

A PECK OF GOLD £13

Martinis

SPICED PEAR £11

aperitivi

NEGRONI BIANCO £11

Tequila / Mezcal

PATRON REPOSADO, MEXICO

Wright Brothers Soho Menu



Scotch Whisky

MONKEY SHOULDER, SPEYSIDE,
SCOTLAND

To Start

WRIGHT BROTHERS SODA BREAD,
HOMEMADE SEAWEED BUTTER £4

Tequila & Mezcal

PATRON ANEJO, MEXICO

Craft Cocktails

COLD SNAP £11

TONIC

CHASE GB GIN, ENGLAND

Fruits De Mer

OYSTER SELECTION

Sides & Snacks

TRIPLE COOKED CHIPS £5

Rums

BACARDI CARTA BLANCA, CUBA

Absinthe & Pastis

TARQUIN'S CORNISH PASTIS

Liquori

AMARO MONTENEGRO

Bourbon & Rye

WOODFORD RESERVE RYE, USA

Kräuter und Süßes

FERNET-BRANCA

Cheese Selection

MONTGOMERY'S CHEDDAR

Our Fresh Seafood

WHELKS

Apéritifs & Digestifs

STAIBANO LIMONCELLO

Manor House Cheeseboard

SPARKENHOE BLUE

Nightcaps

COURVOISIER VSOP, COGNAC, FRANCE

Real Kombucha

DRY DRAGON £5

British Cheeses

RAGSTONE

Whisky (North American)

MAKER'S 46, USA

Perfect Serve Gin

HENDRICK'S, SCOTLAND

Appetizer

TARTARE

Wright Brothers Soho Menu



SEAFOOD PLATTER

Oysters

JERSEY ROCKS, ROYAL BAY, CHANNEL ISLANDS

LINDISFARNE, NORTHUMBERLAND, ENGLAND

Signature Cocktails

MAKER'S JULEP £11

TWISTED COLLINS £10

Port

QUINTA DO NOVAL, UNFILTERED LBV PORT, DOURO VALLEY, PORTUGAL 2012 £7

NOVAL 10YR. TAWNY PORT, DOURO VALLEY, PORTUGAL £7

Sherry

GONZÁLEZ BYASS, CREAM DULCE, SOLERA 1847, JEREZ, SPAIN £7

GONZÁLEZ BYASS, NOE 30, PEDRO XIMÉNEZ, JEREZ, SPAIN £9

Rocktails Botanical Spritzes

ROCKTAILS ORANGEWOOD £7

ROCKTAILS CITRUS SPRITZ £7

Uncategorized

WINTER FLIP £11

ALCOHOL FREE PROSECCO

Side Dishes

FRIES £5

TARTARE DRESSED CHARLOTTE POTATOES £5

BARBECUED JANUARY KING CABBAGE, CHIMICHURRI £4

Vodka

STOLICHNAYA, RUSSIA

REYKA, ICELAND

GREY GOOSE, FRANCE

Red

CHASSAGNE-MONTRACHET ROUGE, DOMAIN MARC MOREY FILS, BURGUNDY, FRANCE 2014 £95

CHÂTEAU LYNCH-MOUSSAS, GRAND CRU CLASSÉ, PAUILLAC, BORDEAUX, FRANCE 1996 £130

CHÂTEAU TALBOT, GRAND CRU CLASSÉ, SAINT-JULIEN, BORDEAUX, FRANCE 2009 £160

Mussels

LEMONGRASS, GREEN CHILLI COCONUT

SASSY CIDRE BACON

WHITE WINE, SHALLOTS GARLIC

Non Alcoholic

PEACH ÆAMERICAN £9

FRENCH 86 £8

LIP OF FAITH £8

Cognac & Armagnac

COURVOISIER VS, COGNAC, FRANCE

COURVOISIER XO, COGNAC, FRANCE

DUCASTAING XO, ARMAGNAC, FRANCE

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After Dinner

DOM BENNY	£10
LONDON MIST	£10
DELUXE ESPRESSO MARTINI	£11

Barrel Aged Cocktails

VIEILLI CARRE	£12
OLD BOULEVARD	£12
ROASTED COFFEE MARTINEZ	£12

Dressed Oysters

CLAMATO, BACON, HORSERADISH NASTURTIUM
POMELO, COCONUT CRISPY SHALLOTS
TEMPURA FRIED, SWEET MISO BONITO FLAKES

These Types Of Dishes Are Being Served

FISH
LOBSTER
OYSTERS

Cocktails

HALF SHELL MARTINI	£12
THE WRIGHT BROTHERS BLOODY MARY	£11
DOM BENNY DOM BÉNÉDICTINE	£10
LONDON MIST COURVOISIER VS	£10

Rum

BACARDI AÑEJO 4YR. CUBA
BACARDI RESERVA 8YR. CUBA
DICTADOR 12YR. COLOMBIA

DICTADOR 20YR. COLOMBIA

White

CHASSAGNE-MONTRACHET LES HOUILLÈRES, DOMAINE MOREY- COFFINET, BURGUNDY, FRANCE 2016	£120
MEURSAULT 1ER CRU PORUZOT, DOMAINE VINCENT LATOUR, BURGUNDY, FRANCE 2015	£130
CATENA ZAPATA WHITE BONES CHARDONNAY, ADRIANNA VINEYARD, MENDOZA, ARGENTINA 2015	£140
PULIGNY-MONTRACHET 1ER CRU LE CAILLERETS, DOMAINE DE LA POUSSE D'OR, BURGUNDY, FRANCE 2014	£165

Draught

FIVE GRAIN, 5.0% PREMIUM LAGER, KENT, ENGLAND
WHITSTABLE BAY, 4.5% RED IPA, KENT, ENGLAND
WHITSTABLE BAY, 3.9% PALE ALE, KENT, ENGLAND
GUINNESS, 4.2% DRY STOUT, DUBLIN, IRELAND

Shellfish

SHELL ON KING PRAWNS	
ST AUSTELL BAY MUSSELS	
ISLE OF BARRA COCKLES	
WHOLE DEVON CRAB	£29

Low Abv

LUCKY SAINT, 0.5% UNFILTERED LAGER, BAVARIA, GERMANY
THORNBRIDGE BIG EASY, 0.5% PALE ALE, DERBYSHIRE, ENGLAND

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WIPER AND TRUE SMALL BEER, 2.7%
LIGHT PALE ALE, BRISTOL, ENGLAND

SASSY LE VERTUEUX CIDRE, 2.5%
NORMANDY, FRANCE

Oysters On The ½ Shell

CUMBRAE, WEST KILBRIDE, SCOTLAND

MORECAMBE BAY, WALNEY ISLAND,
ENGLAND

CARLINGFORD, COUNTY LOUTH,
IRELAND

PRESTIGE SPECIALE, ÎLE D'OLÉRON,
FRANCE

Ingredients Used



RED SNAPPER £11

SEAFOOD

TUNA

SCALLOP

Dessert Wine

MUSCAT DE ST. JEAN DE MINERVOIS,
DOMAINE BARROUBIO, £6
LANGUEDOC, FRANCE 2018

THE NOBLE WRINKLED,
D'ARENBERG, AUSTRALIA 2017 £7

ROYAL TOKAJI, LATE HARVEST
FURMINT, TOKAJ, HUNGARY 2016 £8

CHÂTEAU LAVILLE SAUTERNES,
BORDEAUX, FRANCE 2015 £9

ICEWINE VIDAL BLANC, PELLER
ESTATES, ONTARIO, CANADA 2017 £12

Small Plates

TUNA TARTARE, KOHLRABI,
KUMQUAT, CORIANDER £12

CUTTLEFISH BRAISED IN INK, TOAST
AIOLI £9

LEEK, CHEDDAR MUSTARD
CROQUETTES £8

GALICIAN OCTOPUS, CELERIAC
PUREE, CHORIZO PICKLED GREEN £14
CHILLIES

SPICED POTATO CAKES, CARROT
CARDAMOM RELISH, CASHEW NUT £8
CREAM

TRUFFLED MUSHROOM PÂTÉ,
JERUSALEM ARTICHOKE, PARSLEY, £9
LEMON TOAST

Rosé Wine

ALTOZANO TEMPRANILLO SYRAH,
FINCA CONSTANCIA, CASTILLA, SPAIN
2018

CINSAULT ROSÉ, LA LANDE,
LANGUEDOC-ROUSSILLON, FRANCE
2018

PINOT GRIGIO ROSATO, PONTE PIETRA,
VENETO, ITALY 2018

DU KIF, CÔTE DE MÉDITERRANÉE,
PROVENCE, FRANCE 2018

DOURO ROSÉ, QUINTA DO CRASTO,
DOURO, PORTUGAL 2018

ULTIMATE PROVENCE, CÔTES DE
PROVENCE, FRANCE 2018

Bottles

BBNO X WRIGHT BROTHERS 08 05, 5.4%
OYSTER STOUT, LONDON, ENGLAND

FREEDOM FOUR, 4.0% LAGER,
STAFFORDSHIRE, ENGLAND

HARBOUR HELLES, 4.5% HELLES
LAGER, CORNWALL, ENGLAND

SIREN BREW YULU, 3.8% PALE ALE,
BERKSHIRE, ENGLAND

HOPOCRISY 6°N, 4.6% BELGIAN PALE
ALE, ABERDEEN, SCOTLAND

WILD BEER NINKASI, 9.0% SAISON,
SOMERSET, ENGLAND

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SASSY L'INIMITABLE CIDRE, 5.2%
NORMANDY, FRANCE

SASSY LA SULFUREUSE CIDRE ROSÉ,
3.0% NORMANDY, FRANCE

Single Malt & Blended

ABERFELDY 12YR. HIGHLANDS,
SCOTLAND

GLENFIDDICH 12YR. SPEYSIDE,
SCOTLAND

THE BALVENIE 12YR. SPEYSIDE,
SCOTLAND

CRAIGELLACHIE 13YR. SPEYSIDE,
SCOTLAND

MACALLAN 12YR. TRIPLE CASK
MATURED, SPEYSIDE, SCOTLAND

MACALLAN 12YR. DOUBLE CASK,
SPEYSIDE, SCOTLAND

THE BALVENIE 14YR. SPEYSIDE,
SCOTLAND

YAMAZAKI 12YR. SHIMAMOTO, JAPAN

Mains

WHOLE MARINATED BREAM,
SPINACH, CUMIN BLOOD ORANGE £24

LEMON SOLES, BURNT BUTTER
CAPERS £28

BEER BATTERED FISH OF THE DAY,
TRIPLE COOKED CHIPS, MUSHY
PEAS TARTARE SAUCE £20

GRILLED 8OZ RIBEYE STEAK,
TRIPLE COOKED CHIPS GARLIC
BUTTER £28

LENTILS, SLOW ROASTED
TOMATOES, WHIPPED FETA,
MONK'S BEARD CRUMBS £15

DUKKAH PASTRY TART, CARROT,
SALSIFY CALÇOT £16

GINGERBREAD PUDDING, CARAMEL
SAUCE, WHIPPED CREAM OATS £8

SPICED PLUM, BLACKBERRY
HAZELNUT CRUMBLE, ICE CREAM £8

LEMON POSSET, MERINGUE,
SHORTBREAD £8

CHOCOLATE FONDANT, CHOCOLATE
SOIL, CRÈME FRAICHE £8

SELECTION OF HOMEMADE PETITS
FOURS £5

Sparkling & Champagne

FIOL PROSECCO, TREVISO, ITALY

RIDGEVIEW BLOOMSBURY, BRUT,
SUSSEX, ENGLAND

PALMER CO ROSÉ CHAMPAGNE, BRUT,
REIMS, FRANCE

PIPER-HEIDSIECK ESSENTIEL BY
WRIGHT BROTHERS CHAMPAGNE,
CUVÉE RÉSERVÉE, REIMS, FRANCE

PALMER CO BLANC DE BLANCS, BRUT,
REIMS, FRANCE

BILLECART-SALMON CHAMPAGNE,
RÉSERVE BRUT, MAREUIL-SUR-AY,
FRANCE

PIPER-HEIDSIECK ROSÉ SAUVAGE
CHAMPAGNE, REIMS, FRANCE

RIDGEVIEW BLANC DE NOIRS, BRUT,
SUSSEX, ENGLAND 2014

PIPER-HEIDSIECK VINTAGE
CHAMPAGNE, REIMS, FRANCE 2012

BILLECART-SALMON ROSÉ
CHAMPAGNE, RESERVE BRUT,
MAREUIL-SUR-AY, FRANCE

DOM PÉRIGNON, REIMS, FRANCE 2008

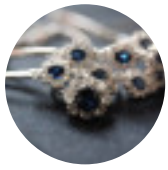
PIPER-HEIDSIECK RARE MILLESIME
CHAMPAGNE, PRESTIGE CUVÉE, REIMS,
FRANCE 2002

Gin

BOMBAY SAPPHIRE, ENGLAND

SIPSMITH, ENGLAND

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LUXARDO LONDON DRY GIN,
ITALY

WRIGHT BROTHERS HALF
SHELL GIN, ENGLAND

OXLEY GIN, ENGLAND

HENDRICK'S MIDSUMMER SOLSTICE,
SCOTLAND

FISHERS GIN, ENGLAND

STAR OF BOMBAY, ENGLAND

GIN MARE, SPAIN

TANQUERAY 10, ENGLAND

COPPERHEAD GIN, BELGIUM

COPPERHEAD BLACK BATCH GIN,
BELGIUM

COPPERHEAD GIBSON EDITION GIN,
BELGIUM

MONKEY 47, GERMANY

Red Wine

MERLOT, PRIMERA LUZ, CENTRAL
VALLEY, CHILE 2018

ARTOLAS RED, VIDIGAL, LISBON,
PORTUGAL 2017

BRUNITO ROSSO TOSCANA, DA VINCI,
TUSCANY, ITALY 2017

KAIKEN TERROIS SERIES,
VISTAFLORES, CABERNET SAUVIGNON,
MALBEC, PETIT VERDOT, MENDOZA,
ARGENTINA 2017

LE VERSANT PINOT NOIR, LES
VIGNOBLES FONCALIEU, LANGUEDOC,
FRANCE 2018

CHIANTI RUFINA, FATTORIA DI
BASCIANO, TUSCANY, ITALY 2017

MERLOT RUPENERA MANDRAROSSA,
SICILY, ITALY 2017

RIOJA CRIANZA, BODEGAS LAN, RIOJA,
SPAIN 2016

BROUILLY, SELECTION DU BARON DE LA
VAUXONNE, BEAUJOLAIS, FRANCE 2017

DAMANA RESERVA, BODEGAS TABULA,
RIBERA DEL DUERO, SPAIN 2015

CATENA MALBEC, APPELLATION VISTA
FLORES, MENDOZA, ARGENTINA 2016

MERLOT, CANNONBALL, CALIFORNIA,
USA 2014

PINOT NOIR RÉSERVE, TRIMBACH,
ALSACE, FRANCE 2017

VALPOLICELLA CLASSICO RIPASSO,
ACINATICO, ACCORDINI, VENETO, ITALY
2017

PINOT NOIR, WILD EARTH, CENTRAL
OTAGO, NEW ZEALAND 2016

CRASTO DOURO SUPERIOR, QUINTA DO
CRASTO, DOURO, PORTUGAL 2015

PINOT NOIR, RUSSIAN RIVER VALLEY,
MACMURRAY, CALIFORNIA, USA 2015

CHÂTEAUNEUF-DU-PAPE, LE MIOCÈNE,
DOMAINE GRAND VENEUR, RHÔNE,
FRANCE 2017

ROCCA DI FRASSINELLO, TUSCANY,
ITALY 2013

White Wine

ALMA DE VID, FERNANDO CASTRO,
VALDEPEÑAS, SPAIN 2018

ARTOLAS WHITE, VIDIGAL, LISBON,
PORTUGAL 2018

PINOT GRIGIO LA MAGLIA ROSA,
PROVINCIA DI PAVIA, ITALY 2018

PICPOUL DE PINET, RÉSERVE
ROQUEMOLIÈRE, LANGUEDOC, FRANCE
2018

MUSCADET SÈVRE ET MAINE SUR LIE,
CHÂTEAU DE LA BRÉTESCHE, LOIRE,
FRANCE 2018

CHARDONNAY RESERVE, TOOMA RIVER,
SOUTH EASTERN AUSTRALIA,
AUSTRALIA 2018

Wright Brothers Soho Menu



LE VERSANT SAUVIGNON BLANC, LES
VIGNOBLES FONCALIEU, LANGUEDOC,
FRANCE 2018

VERDEJO PARCELA 52, FINCA
CONSTANCIA, CASTILLA, SPAIN 2018

ALBARIÑO, PASOS DE LUSCO, RIAS
BAIXAS, SPAIN 2018

VIOGNIER LE SÉNIE MANDRAROSSA,
SICILY, ITALY 2018

P.G.R. BLACK LABEL, YEALANDS
ESTATE, PINOT GRIS,
GEWÜRZTRAMINER, RIESLING,
MARLBOROUGH, NEW ZEALAND 2018

PINOT BLANC, TRIMBACH, ALSACE,
FRANCE 2017

BOURGOGNE ALIGOTÉ, DOMAINE ROUX
PÈRE FILS, BURGUNDY, FRANCE 2017

THE HERMIT CRAB, D'ARENBERG,
MCLAREN VALE, AUSTRALIA 2017

RIOJA ALAVESA BLANCO, BODEGAS
BHILAR, RIOJA, SPAIN 2018

CRASTO DOURO SUPERIOR, QUINTA DO
CRASTO, DOURO, PORTUGAL 2017

MÂCON CHARNAY LES CHÊNES,
DOMAINE MANCIAT-PONCET,
BURGUNDY, FRANCE 2017

PINOT GRIS, RUSSIAN RIVER VALLEY,
MACMURRAY, CALIFORNIA, USA 2017

POUILLY-FUMÉ LA COTE BLANCHE,
DOMAINE A. CAILBOURDIN, LOIRE,
FRANCE 2018

CHABLIS LE FINAGE, LA CHABLISSIENE,
BURGUNDY, FRANCE 2018

PINOT BIANCO HABERLE, ALOIS
LAGEDER, TRENTINO-ALTO ADIGE,
ITALY 2017

RIESLING, TRIMBACH, RIBEAUVILLÉ,
ALSACE, FRANCE 2017

SANCERRE, DOMAINE DES BROSSES,
LOIRE, FRANCE 2018

VIOGNIER, VDP DE LA PRINCIPAUTÉ
D'ORANGE, DOMAINE DE LA JANASSE,
RHÔNE, FRANCE 2018

CHARDONNAY M3, SHAW SMITH,
ADELAIDE HILLS, AUSTRALIA 2016

CHABLIS 1ER CRU FOURCHAUME,
DOMAINE VRIGNAUD, BURGUNDY,
FRANCE 2015

RIESLING CUVÉE FRÉDÉRIC
EMILE, TRIMBACH, RIBEAUVILLÉ, £100
ALSACE, FRANCE 2011

Wright Brothers Soho

13 Kingly Street London, W1B
5PW, United Kingdom

Opening Hours:

Monday 12:00-23:00
Tuesday 12:00-23:00
Wednesday 12:00-23:00
Thursday 12:00-23:00
Friday 12:00-23:00
Saturday 12:00-23:00
Sunday 12:00-22:00

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