

PRIVATE DINING WITH
THE WRIGHT BROTHERS



WRIGHT BROTHERS SOHO

THE CAGE



The Cage is a unique private dining area located on the lower ground floor of Wright Brothers Soho. Entertain in this giant oyster cage surrounded by an open kitchen, guaranteed to impress your guests. Enjoy the finest fish and seafood whilst observing the chefs at work.

ROOM HIRE ONLY

Available to hire exclusively every day of the week for up to 18 guests seated or 30 standing.

Benefiting from natural daylight, guests can choose from menus designed to cater for all budgets and events. Alternatively dine upstairs within the main dining room for up to 14 guests.

For enquiries or to make a booking please email:

sam@thewrightbrothers.co.uk

SET MENU £39

Miso soup, palourde clams

3 Natural oysters, shallot vinegar

3 Chargrilled prawns, chilli oil

Shetland mussels, panang curry & roti

BBQ whole gilthead bream, tequila, fennel,
basil & boquerones

Pan-fried hake, warm orange, radicchio
& pancetta

Mixed sides to share

Chocolate fondant, homemade ice cream

Orange drizzle cake, sweet yoghurt sauce



SHARING MENU £49

Miso soup, palourde clams

Mixed natural oyster platter

Var salmon & tuna sashimi

Alaskan king crab, lemon oil

Chargrilled prawns, chilli oil

Beef tataki, soy, mirin & Japanese pepper

Tuna tartare, avocado & ponzu

Whole market fish & mixed sides to share

Our fishermen select the best catch from our Cornish day boats including whole brill, plaice and turbot.

Chocolate fondant, homemade ice cream

Orange drizzle cake, sweet yoghurt sauce

THE CHEFS' NIGHT OUT £59

Inspired by our kitchen team, this sharing-style menu is inspired by their cultural background & experiences, creating a dining experience fit for a chef.

FIRST FLIGHT (Polish L.O.T)

Jersey oysters

Double-smoked polish sausage, house-cured bresaola

Lardo, beetroot salad & pickled cucumber

Smoked Var salmon

SECOND FLIGHT (Japanese Izakaya)

Tempura, prawn-stuffed peppers

Hamachi sashimi, soy, mirin & truffle oil

THIRD FLIGHT (Aussie Sunday roast)

Roast pork belly, san choi bau, fresh herbs
& lettuce cups

Chargrilled fish collars, aubergine caviar
& toasted sourdough

FOURTH FLIGHT

Homemade Italian gelato

SHARING MENU £69

Miso soup, palourde clams

Fish & shellfish platters, including a selection of the best of the day's catch

Native lobsters, prawns, Scottish langoustines, whole Devon crab, mussels, winkles, whelks & of course oysters

250g Wagyu beef bavette

or

Whole roasted sea bass, tomato, olive, preserved lemon salsa

Mixed sides to share

Chocolate fondant, homemade ice cream

Orange drizzle cake, sweet yoghurt sauce

EXTRAS

10 large grilled Scottish langoustines - £50

Roast pork belly, san choi bau, fresh herbs
& lettuce cups - £100 (10 persons)

Whole Canadian lobster 750g, £55 (each)

12 Jersey oysters, to share £32

Large roasted Isle of Mull scallop,
Kizami wasabi, ponzu - £5.50 (each)

