



# THE COCKTAIL LOUNGE MENU

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Take time to sample our delicious cocktails at what we consider to be the finest Cocktail Lounge in Hertfordshire.

The modern Cocktail Lounge is a very comfortable space for meetings, catching up with friends or just relaxing. The Cocktail Lounge is the perfect place to enjoy a cold beverage or afternoon tea by day, or a classic cocktail by night.

We also offer free WiFi, enabling you to work, shop and stay connected online.



Food served Sunday to Thursday 12.00pm to 11.00pm,  
Friday and Saturday 12.00pm to 1.00am

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## TAPAS

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<b>INDIVIDUAL PLATE</b>	<b>5.95</b>
<b>SELECT THREE</b>	<b>14.95</b>
<b>SELECT SIX</b>	<b>26.95</b>

SICILIAN OLIVES (V)

HUMMUS & PITTA BREAD (V) (GL,SS)

TOMATO TART, FLAKED GOATS CHEESE (V) (GL,DA)

PARDON PEPPERS, LEMON CRÈME FRAÎCHE (V) (DA)

CAJUN TUNA, GUACAMOLE, TORTILLA CRISP (FI)

SMOKED SALMON & CHIVE CRÈME FRAÎCHE,  
PUMPERNICKEL BREAD (DA,FI,NU)

GRILLED TIGER PRAWNS, COCKTAIL DIP (CR,EG)

HAM HOCK & CHORIZO CROQUETTE,  
APPLE & CIDER PURÉE (GL,CE,SD)

MINI BEEF SLIDER, BBQ RELISH, SMOKED APPLEWOOD,  
TRUFFLE MAYONNAISE (GL,EG,DA)

TANDOORI CHICKEN SKEWER (DA,NU)

TRUFFLE FRIES (V)

SWEET POTATO FRIES (V)

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## SOPWELL SELECTION

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CLASSIC CAESAR SALAD (GL,EG,FI,DA,SD) **7.50 / 11.50**  
*Baby Gem Lettuce, Anchovies, Parmesan, Garlic Croûtons*

WITH GRILLED CHICKEN FILLETS or **9.50 / 14.50**  
WITH SMOKED SALMON (FI) or **11.50 / 14.50**  
WITH GRILLED TIGER PRAWNS (CR) **10.50 / 14.50**

FETA SALAD (V) (GL,DA,SD) **7.50 / 12.50**  
*Feta, Cucumber, Tomatoes, Kalamata Olives, Fresh Oregano,  
Grilled Flatbread*

SOPWELL CLUB SANDWICH (GL,DA,EG) **14.00**  
*Grilled Chicken, Streaky Bacon, Iceberg, Mayonnaise, Beef Tomato,  
Toasted White or Granary Bread, Kettle Crisps, Gherkins, French Fries*



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## SOPWELL SELECTION

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### SANDWICHES & WRAPS 9.75

*Choice of Spinata bread or Tortilla Wrap or White or Brown Bloomer Bread, Served with Dressed Mesclun Salad and Kettle Crisps*

*Spring's Oak Smoked Salmon, Chive Cream Cheese, Cucumber & Salad (GL,DA,FI)*

*Grilled Mediterranean Vegetables, Mozzarella, Rocket & Pesto (V) (GL,DA,NU)*

*Falafel & Hummus with Tomato & Gherkin (V) (GL,SS)*

*Cajun Grilled Chicken, Peppers, Rocket & Chipotle Mayo (GL,EG,DA)*

### SOPWELL HOUSE BURGER (GL,DA,EG,SD) 16.50

*Aberdeen Angus Beef Burger, Smoked Applewood Cheese, Streaky Bacon, Texan BBQ Sauce, Brioche Bun, French Fries*

### VEGAN B12 SUPER BURGER (VE) (GL,SD) 14.50

*Avocado & Chilli Crush, Grilled Sourdough Bun, French Fries*

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## TO FINISH

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### CLASSIC TIRAMISU (GL,EG,DA,NU,SU) 6.50

*Amaretti Biscuits*

### WARM PEAR & ALMOND TART (GL,EG,DA,NU) 6.50

*Vanilla Bean Ice Cream*

### LEMON & BASIL POSSET (EG,DA) 6.50

*Scottish Shortbread*

### MADAGASCAR VANILLA CRÈME BRÛLÉE 6.50

*(GL,DA,SO,EG,NU) Orange Sable Biscuit*

### CHOCOLATE & BANANA BROWNIE (VE) (GL) 6.50

*Strawberry & Yuzu Ice Cream*

### FARMHOUSE CHEESE, ARTISAN BISCUITS 9.50

*(CE,DA,SS,NU,SD)*

*Colston Basset Stilton, Cornish Yarg, Rosary Ash, Somerset Brie*

#### ALLERGEN LEGEND

*(GL) Gluten, (CE) Celery, (CR) Crustacean, (EG) Eggs, (FI) Fish, (LU) Lupin, (DA) Dairy, (SH) Shellfish, (MU) Mustard, (NU) Nuts, (PE) Peanuts, (SS) Sesame Seeds, (SO) Soya, (SD) Sulphur Dioxide, (VE) Vegan, (V) Vegetarian*



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## AFTERNOON TEA

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The Afternoon Tea tradition originated in the early 1800s from Anna, the 7th Duchess of Bedford. Tea was served with bread and butter in the afternoon to avoid hunger between lunch and dinner. This practice then became a British norm which saw the inclusion of fancy pastries, sandwiches and scones served with clotted cream and preserves.

Our Afternoon Teas are available between 12.30pm and 5.00pm, and are served per person on a tiered stand in one of our designated Restaurants or Lounges with your choice of luxury loose leaf tea.

TRADITIONAL AFTERNOON TEA (MON-FRI) **25.95**  
(SAT-SUN) **29.95**

*(GL,EG,LU,DA,NU,PE)*

Your choice of Newby Loose Leaf Teas, Homemade Scones, Devonshire Clotted Cream, Strawberry Preserve, Selection of Fresh Seasonal Cakes & Finger Sandwiches.

**Children aged 5 - 12 years 12.50**

CHAMPAGNE AFTERNOON TEA (MON-FRI) **35.95**  
(SAT-SUN) **39.95**

*(GL,EG,LU,DA,NU,PE,SD)*

Traditional Afternoon Tea complemented with a glass of Taittinger Brut Reserve NV Champagne.

**Additional Champagne charged as taken.**

AFTERNOON TEA & PIMMS (MON-FRI) **33.95**  
(SAT-SUN) **37.95**

*(GL,EG,LU,DA,NU,PE,SD)*

Traditional Afternoon Tea complemented with a glass of England's national summer tippie, Pimms No 1 Cup.

**Additional Pimms charged as taken.**

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## TEA SERVED BY THE POT

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*Newby's Teas and infusions offer definitive examples of the greatest teas, skilfully picked for unmatched freshness.*

PRICED PER PERSON **3.95**

**Choose from the following specially selected loose leaf teas and infusions:**

English Breakfast, Assam, Darjeeling, Hunan Green, Jasmine Pearls, Fujian Oolong, Earl Grey, Apple Strudel, Mango & Strawberry, Ginger Lemon, Peppermint, Chamomile



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## ILLY COFFEE

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*We use Illy, one of the world's finest coffee brands. Our Illy coffee comes with the taste, feel and aroma that is all Illy's own. Velvety, immediately sweet, delicately balancing floral and fruity notes with caramel, toast and chocolate, naturally fragrant with aromas of almond and honey. You might just hold the sugar for the very first time.*

### ***Priced per cup***

Macchiato (DA)	<b>3.75</b>
Cappuccino (DA)	<b>3.75</b>
Café Latte (DA)	<b>3.75</b>
Americano	<b>3.75</b>
Café Mocha (DA)	<b>3.75</b>
Filtered Coffee	<b>3.75</b>
Hot Chocolate with Whipped Cream (DA)	<b>3.75</b>
Decaffeinated Coffee	<b>3.75</b>
Espresso - Single / Double	<b>2.75 3.75</b>

*Almond & Soya Milk are available upon request.*

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## FLAVOURED COFFEE

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***Add the following flavours to Café Latte, Cappuccino or Hot Chocolate: 1.00***

Butterscotch, Cinnamon, Caramel, Chocolate, Chocolate Mint, Roasted Hazelnut (NU), Gingerbread, Toffee Nut (NU), Vanilla, White Chocolate

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## SPECIALITY COFFEES

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**IRISH COFFEE (DA,SD) 8.50**  
*Jameson Whiskey, Brown Sugar, Espresso, Double Cream*

**AFTER EIGHT COFFEE (DA,SD) 8.50**  
*Crème De Menthe, Crème de Cacao, Double Cream, Espresso*

**FRENCH COFFEE (DA,SD) 8.50**  
*Grand Marnier, Double Cream, Brown Sugar, Espresso*

**CALYPSO COFFEE (DA,SD) 8.50**  
*Tia Maria, Double Cream, Brown Sugar, Espresso*

### ALLERGEN LEGEND

(GL) Gluten, (CE) Celery, (CR) Crustacean, (EG) Eggs, (FI) Fish, (LU) Lupin, (DA) Dairy, (SH) Shellfish, (MU) Mustard, (NU) Nuts, (PE) Peanuts, (SS) Sesame Seeds, (SO) Soya, (SD) Sulphur Dioxide, (VE) Vegan, (V) Vegetarian



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## CHAMPAGNE & SPARKLING WINE

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	125ML	BOTTLE
BOLLA PROSECCO DOCG BRUT, IT	<b>8.50</b>	<b>41.50</b>
CAMEL VALLEY BRUT, CORNWALL, UK	<b>10.50</b>	<b>52.50</b>
NV TAITTINGER BRUT RÉSERVE, NV, CHAMPAGNE, FR	<b>12.50</b>	<b>64.00</b>
NV MOËT ET CHANDON BRUT IMPÉRIAL, CHAMPAGNE, FR		<b>68.50</b>
NV VEUVE CLICQUOT PONSARDIN YELLOW LABEL, CHAMPAGNE, FR		<b>82.50</b>
NV TAITTINGER PRESTIGE ROSÉ, CHAMPAGNE, FR	<b>13.50</b>	<b>68.00</b>
LAURENT PERRIER CUVÉE ROSÉ, CHAMPAGNE, FR		<b>95.00</b>
2008 TAITTINGER BRUT VINTAGE, CHAMPAGNE, FR		<b>112.00</b>
2002 DOM PÉRIGNON, CHAMPAGNE, FR		<b>175.00</b>
2005 TAITTINGER COMTES DE CHAMPAGNE BLANC DE BLANCS BRUT, CHAMPAGNE, FR		<b>165.00</b>
NV KRUG GRANDE CUVÉE, CHAMPAGNE, FR		<b>175.00</b>

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## ROSÉ WINE

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	175ML	250ML	BOTTLE
LA COLLINE AUX LAVANDES ROSÉ, JEAN-LUC COLOMBO	<b>7.75</b>	<b>9.75</b>	<b>28.50</b>
VINUVA PINOT GRIGIO ROSÉ DELLE VENEZIE, IT	<b>8.25</b>	<b>10.25</b>	<b>29.50</b>
DENBIES STEPPING STONE ROSÉ, UK			<b>31.00</b>
CHÂTEAU LA GORDONNE ROSÉ, LA CHAPELLE, CÔTES DE PROVENCE, FR			<b>45.00</b>

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## DESSERT WINE

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	75ML	BOTTLE
TORRES MOSCATEL ORO FLORALIS, CATALUNYA, ES (500ML)	<b>6.95</b>	<b>29.00</b>
WILLI OPITZ MUSKAT OTTONEL SCHILFWEIN, BURGENLAND, AU		<b>49.00</b>
CYPRÈS DE CLIMENS, BARSAC, GRAND VIN DE SAUTERNES, FR		<b>62.00</b>



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## WHITE WINE

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<b>LIGHT &amp; CRISP</b>	175ML	250ML	BOTTLE
ÉLEVÉ MARSANNE - VIOGNIER, FR	<b>7.25</b>	<b>9.00</b>	<b>26.00</b>
VERDICCHIO DEI CASTELLI DI JESI CLASSICO, FILARETTO, IT			<b>28.00</b>
PICPOUL DE PINET, DOMAINE SAINTE-ANNE, FR	<b>8.25</b>	<b>11.75</b>	<b>29.00</b>
BOCELLI PINOT GRIGIO, IT	<b>8.50</b>	<b>11.95</b>	<b>29.50</b>
GAVI DI GAVI LA TOLEDANA, DOMINI VILLA LANATA, IT	<b>10.00</b>	<b>13.00</b>	<b>37.00</b>
CHABLIS, GLOIRE DE CHABLIS, J. MOREAU ET FILS, FR			<b>52.50</b>
<b>ELEGANT &amp; DISTINCTIVE</b>			
DAUVERGNE RANVIER CÔTES DU RHÔNE VIN GOURMAND BLANC, FR			<b>29.50</b>
VILLA MARIA SAUVIGNON BLANC CELLAR SELECTION, MARLBOROUGH, NZ	<b>9.25</b>	<b>12.75</b>	<b>32.00</b>
COLLIO SAUVIGNON BLANC, TENUTA SANT' HELENA, FANTINEL			<b>32.50</b>
LA MARIMORENA, ALBARIÑO, RIAS BAIXAS			<b>37.50</b>
RIESLING KABINETT MOSEL, S. A. PRÜM, DE			<b>36.00</b>
DOMAINE DE LA MÉTAIRIE D'ALON LE PALAJO LIMOUX CHARDONNAY	<b>11.50</b>	<b>15.50</b>	<b>45.50</b>
<b>FULL FLAVOURED &amp; RICH</b>			
KLEINE ZALZE VINEYARD SELECTION CHENIN BLANC, STELLENBOSCH, SA			<b>36.00</b>
SANFORD STA RITA HILLS APPELLATION, CHARDONNAY, CALIFORNIA, USA			<b>65.00</b>
PULIGNY MONTRACHET, LOUIS JADOT, FR			<b>115.00</b>



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## RED WINE

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### LIGHT, FRESH & JUICY

175ML 250ML BOTTLE

ARIDO, MALBEC **26.50**

PASO MALBEC-MERLOT, VALLE DE UCO,  
MENDOZA, ARG **7.50 10.25 27.50**

BOCELLI SANGIOVESE TOSCANA, IT **8.50 11.95 29.50**

PASSORI ROSSO, VENETO, IT **8.75 12.25 31.00**

BEAUJOLAIS-VILLAGES COMBE AUX  
JACQUES, LOUIS JADOT, FR **9.50 13.25 35.00**

ATAMISQUE SERBAL MALBEC,  
TUPUNGATO, MENDOZA, ARG **39.50**

### SPICY & SOPHISTICATED

CÔTES DU RHÔNE VIN GOURMAND ROUGE,  
DAUVERGNE RANVIER, FR **9.25 12.75 32.50**

PURO ORGANIC MALBEC-CABERNET,  
MENDOZA, ARG **9.50 13.25 35.85**

FLAGSTONE LONGITUDE,  
SHIRAZ-MALBEC-CABERNET, SA **36.50**

FEDERALIST 1776 LODI ZINFANDEL,  
CALIFORNIA, USA **42.00**

JJ HAHN WESTERN RIDGE 1975 PLANTING  
SHIRAZ, BAROSSA VALLEY, AUS **58.50**

GEVREY-CHAMBERTIN, BOUCHARD  
AÎNÉ & FILS, FR **69.00**

### INTENSE & FULL-FLAVOURED

VIÑA POMAL RIOJA RESERVA, ES **14.00 36.00**

CHÂTEAU LYONNAT, LUSSAC  
SAINT-ÉMILION, FR **42.50**

COLLIO ROSSO, VENKO, TENUTA SANT'  
HELENA, FANTINEL, ITA **46.50**

BOLLA AMARONE VALPOLICHELLA  
CLASSICO, IT **59.00**





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## BEERS, ALES & CIDERS

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	ABV%	ML	PRICE
HEINEKEN DRAUGHT	<b>5.0%</b>	<b>PINT</b>	<b>5.25</b>
BIRRA MORETTI DRAUGHT	<b>5.0%</b>	<b>PINT</b>	<b>5.25</b>
BIRRA MORETTI SICILIANA	<b>5.8%</b>	<b>500ml</b>	<b>5.65</b>
AMSTEL	<b>4.6%</b>	<b>330ml</b>	<b>4.75</b>
KRUSOVICE IMPERIAL	<b>5.0%</b>	<b>330ml</b>	<b>4.75</b>
FULLERS ORGANIC HONEY DEW ALE	<b>5.0%</b>	<b>500ml</b>	<b>6.25</b>
DEUCHARS IPA	<b>4.4%</b>	<b>500ml</b>	<b>6.25</b>
LAGUNITAS A LITTLE SUMPIN ALE	<b>7.5%</b>	<b>355ml</b>	<b>5.65</b>
SIREN CRAFT BREW SOUNDWAVE	<b>5.6%</b>	<b>330ml</b>	<b>5.65</b>
GUINNESS SURGER	<b>4.2%</b>	<b>520ml</b>	<b>6.25</b>
BULMERS ORIGINAL CIDER	<b>4.5%</b>	<b>500ml</b>	<b>5.50</b>
BULMERS PEAR	<b>4.5%</b>	<b>500ml</b>	<b>5.50</b>
BULMERS CRUSHED RED BERRIES & LIME	<b>4.0%</b>	<b>500ml</b>	<b>5.50</b>
OLD MOUT PASSIONFRUIT & APPLE	<b>4.0%</b>	<b>500ml</b>	<b>5.50</b>
OLD MOUT BERRIES & CHERRIES 0.0	<b>0.0%</b>	<b>500ml</b>	<b>4.75</b>
ERDINGER ALKOHOLFREI	<b>0.5%</b>	<b>500ml</b>	<b>4.75</b>

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## APERITIFS

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	ABV%	ML	PRICE
APEROL	<b>11.0%</b>	<b>50ml</b>	<b>4.25</b>
PIMM'S NO1	<b>25.0%</b>	<b>50ml</b>	<b>4.25</b>
CARPANO PUNT E MES	<b>16.0%</b>	<b>50ml</b>	<b>4.75</b>
MARTINI (DRY, BIANCO, ROSSO)	<b>15.0%</b>	<b>50ml</b>	<b>4.75</b>
CAMPARI	<b>25.0%</b>	<b>50ml</b>	<b>4.75</b>
NOILLY PRAT	<b>18.0%</b>	<b>50ml</b>	<b>4.75</b>



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## VODKA

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	ABV%	ML	PRICE
ABSOLUT ORIGINAL	<b>40.0%</b>	<b>25ml</b>	<b>4.75</b>
KETEL ONE	<b>40.0%</b>	<b>25ml</b>	<b>5.25</b>
SMIRNOF BLUE LABEL	<b>50.0%</b>	<b>25ml</b>	<b>5.25</b>
STOLICHNAYA VANILLA	<b>40.0%</b>	<b>25ml</b>	<b>5.25</b>
STOLICHNAYA CHOCOLATE KOKONUT	<b>37.5%</b>	<b>25ml</b>	<b>5.25</b>
STOLICHNAYA RASPBERRY VODKA	<b>37.5%</b>	<b>25ml</b>	<b>5.25</b>
BELVEDERE	<b>40.0%</b>	<b>25ml</b>	<b>5.25</b>
BELVEDERE PINK GRAPEFRUIT VODKA	<b>40.0%</b>	<b>25ml</b>	<b>5.75</b>
GREY GOOSE L'ORIGINAL	<b>40.0%</b>	<b>25ml</b>	<b>5.95</b>
CHASE POTATO VODKA	<b>40.0%</b>	<b>25ml</b>	<b>5.75</b>
LONEWOLF - VODKA	<b>40.0%</b>	<b>25ml</b>	<b>5.75</b>
ELIT! BY STOLICHNAYA	<b>40.0%</b>	<b>25ml</b>	<b>6.75</b>

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## GIN COLLECTION

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	ABV%	ML	PRICE
GORDON'S	<b>37.5%</b>	<b>25ml</b>	<b>4.95</b>
TANQUERAY	<b>40.0%</b>	<b>25ml</b>	<b>4.95</b>
CHASE GB EXTRA DRY	<b>40.0%</b>	<b>25ml</b>	<b>4.95</b>
HAYMANS OLD TOM	<b>40.0%</b>	<b>25ml</b>	<b>5.25</b>
BOMBAY SAPPHIRE	<b>40.0%</b>	<b>25ml</b>	<b>5.25</b>
THE BOTANIST	<b>46.0%</b>	<b>25ml</b>	<b>5.25</b>
HENDRICK'S	<b>41.4%</b>	<b>25ml</b>	<b>5.25</b>
TANQUERAY NO.TEN	<b>47.3%</b>	<b>25ml</b>	<b>5.25</b>
NO 3 LONDON DRY	<b>40.0%</b>	<b>25ml</b>	<b>5.75</b>
BEEFEATER PINK GIN	<b>37.5%</b>	<b>25ml</b>	<b>5.75</b>
WARNER EDWARDS RHUBARB	<b>37.5%</b>	<b>25ml</b>	<b>5.75</b>
WARNER EDWARDS ELDERFLOWER	<b>37.5%</b>	<b>25ml</b>	<b>5.75</b>
TIPTREE ENGLISH RASPBERRY GIN	<b>28.0%</b>	<b>25ml</b>	<b>6.25</b>



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## GIN COLLECTION

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	ABV%	ML	PRICE
MONKEY 47-SLOE GIN	<b>29.0%</b>	<b>25ml</b>	<b>6.25</b>
SIPSMITH LONDON DRY	<b>41.6%</b>	<b>25ml</b>	<b>6.25</b>
ZUIDAM DUTCH COURAGE AGED GIN	<b>44.0%</b>	<b>25ml</b>	<b>6.25</b>
LONEWOLF - GIN	<b>44.0%</b>	<b>25ml</b>	<b>6.25</b>

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## WHISKY & BOURBON

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	ABV%	ML	PRICE
THE FAMOUS GROUSE	<b>40.0%</b>	<b>25ml</b>	<b>4.75</b>
CHIVAS REGAL 12YO	<b>40.0%</b>	<b>25ml</b>	<b>5.25</b>
MONKEY SHOULDER BLENDED MALT SCOTCH	<b>40.0%</b>	<b>25ml</b>	<b>5.25</b>
JOHNNIE WALKER BLACK LABEL	<b>40.0%</b>	<b>25ml</b>	<b>5.50</b>
JACK DANIEL'S TENNESSEE WHISKEY	<b>40.0%</b>	<b>25ml</b>	<b>4.95</b>
JACK DANIEL'S SINGLE BARREL	<b>45.0%</b>	<b>25ml</b>	<b>7.50</b>
CANADIAN CLUB	<b>40.0%</b>	<b>25ml</b>	<b>4.75</b>
JIM BEAM WHITE LABEL BOURBON	<b>40.0%</b>	<b>25ml</b>	<b>4.95</b>
WILD TURKEY RARE BREED	<b>56.4%</b>	<b>25ml</b>	<b>7.50</b>
WOODFORD RESERVE BOURBON	<b>43.0%</b>	<b>25ml</b>	<b>7.25</b>
WILD TURKEY STRAIGHT RYE	<b>40.5%</b>	<b>25ml</b>	<b>6.25</b>
JAMESON IRISH WHISKEY	<b>40.0%</b>	<b>25ml</b>	<b>4.75</b>
BUSHMILLS BLACK BUSH IRISH WHISKEY	<b>40.0%</b>	<b>25ml</b>	<b>5.25</b>
GLENFIDDICH 12YO	<b>40.0%</b>	<b>25ml</b>	<b>5.50</b>
LAPHROAIG 10YO	<b>40.0%</b>	<b>25ml</b>	<b>6.25</b>
OBAN 14YO	<b>43.0%</b>	<b>25ml</b>	<b>7.50</b>
DALWHINNIE 15YO	<b>43.0%</b>	<b>25ml</b>	<b>8.50</b>
GLENFIDDICH 18YO	<b>40.0%</b>	<b>25ml</b>	<b>12.50</b>
MACALLAN 18YO SHERRY OAK MALT	<b>43.0%</b>	<b>25ml</b>	<b>14.50</b>
JOHNNIE WALKER BLUE LABEL	<b>40.0%</b>	<b>25ml</b>	<b>22.50</b>



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## COGNAC, ARMAGNAC, GRAPPA, CALVADOS

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	ABV%	ML	PRICE
TOSOLINI GRAPPA DI CHARDONNAY	<b>40.0%</b>	<b>25ml</b>	<b>4.95</b>
TOSOLINI GRAPPA DI MERLOT	<b>40.0%</b>	<b>25ml</b>	<b>4.95</b>
BOULARD LA CUVÉE VINCENT CALVADOS, PAYS D'AUGE	<b>40.0%</b>	<b>25ml</b>	<b>6.50</b>
HENNESSY FINE DE COGNAC	<b>40.0%</b>	<b>25ml</b>	<b>5.95</b>
REMY MARTIN VSOP	<b>40.0%</b>	<b>25ml</b>	<b>7.50</b>
JANNEAU ROYAL XO	<b>40.0%</b>	<b>25ml</b>	<b>11.50</b>
DELAMAIN PALE & DRY XO	<b>40.0%</b>	<b>25ml</b>	<b>12.50</b>
HINE ANTIQUE XO PREMIERE CRU	<b>40.0%</b>	<b>25ml</b>	<b>14.50</b>

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## RUM

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	ABV%	ML	PRICE
BACARDI CARTA BLANCA	<b>37.5%</b>	<b>25ml</b>	<b>4.75</b>
LAMB'S NAVY RUM	<b>40.0%</b>	<b>25ml</b>	<b>4.75</b>
PUSSERS SPICED RUM	<b>35.0%</b>	<b>25ml</b>	<b>4.75</b>
MORGAN'S SPICED	<b>35.0%</b>	<b>25ml</b>	<b>4.95</b>
ANGOSTURA 1824	<b>40.0%</b>	<b>25ml</b>	<b>7.25</b>
MOUNT GAY RUM 1703 OLD CASK SELECTION	<b>43.0%</b>	<b>25ml</b>	<b>12.50</b>
APPLETON 21 YO	<b>43.0%</b>	<b>25ml</b>	<b>13.50</b>



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## LIQUERS & DIGESTIFS

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	ABV%	ML	PRICE
BAILEYS IRISH CREAM	<b>17.0%</b>	<b>25ml</b>	<b>4.25</b>
TIA MARIA	<b>20.0%</b>	<b>25ml</b>	<b>4.25</b>
KAHLUA	<b>20.0%</b>	<b>25ml</b>	<b>4.25</b>
DISARONNO AMARETTO	<b>28.0%</b>	<b>25ml</b>	<b>4.25</b>
FRANGELICO	<b>20.0%</b>	<b>25ml</b>	<b>4.25</b>
COINTREAU	<b>40.0%</b>	<b>25ml</b>	<b>4.25</b>
MIDORI	<b>20.0%</b>	<b>25ml</b>	<b>4.25</b>
MALIBU	<b>21.0%</b>	<b>25ml</b>	<b>4.25</b>
SOUTHERN COMFORT	<b>35.0%</b>	<b>25ml</b>	<b>4.25</b>
PERNOD	<b>40.0%</b>	<b>25ml</b>	<b>4.25</b>
RICARD	<b>45.0%</b>	<b>25ml</b>	<b>4.25</b>
GRAND MARNIER	<b>40.0%</b>	<b>25ml</b>	<b>4.75</b>
BÉNÉDICTINE	<b>40.0%</b>	<b>25ml</b>	<b>4.75</b>
GLAYVA	<b>35.0%</b>	<b>25ml</b>	<b>4.75</b>
DRAMBUIE	<b>40.0%</b>	<b>25ml</b>	<b>4.95</b>
LIMONCELLO DI CAPRI ORIGINALE	<b>30.0%</b>	<b>25ml</b>	<b>4.95</b>



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## SHOTS

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	ABV%	ML	PRICE
ARCHERS	<b>18.0%</b>	<b>25ml</b>	<b>4.25</b>
JAGERMEISTER	<b>35.0%</b>	<b>25ml</b>	<b>4.25</b>
JOSE CUERVO ESPECIAL SILVER	<b>38.0%</b>	<b>25ml</b>	<b>4.25</b>
LUXARDO SAMBUCA: PASSIONE NERA	<b>38.0%</b>	<b>25ml</b>	<b>4.25</b>
SAMBUCA: DE DESARI	<b>38.0%</b>	<b>25ml</b>	<b>4.25</b>
LA FÉE PARISIENNE ABSINTHE	<b>68.0%</b>	<b>25ml</b>	<b>6.50</b>
PATRON REPOSADO GOLD	<b>40.0%</b>	<b>25ml</b>	<b>8.50</b>
PATRON ANEJO GOLD	<b>40.0%</b>	<b>25ml</b>	<b>8.50</b>

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## FORTIFIED

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	ABV%	ML	PRICE
REGENCY CREAM SHERRY	<b>17.0%</b>	<b>50ml</b>	<b>4.50</b>
NAPOLEON AMONTILLADO, HILDALGO NV	<b>17.0%</b>	<b>50ml</b>	<b>4.75</b>
TIO PEPPE SHERRY, GONZALEZ BYASS, FINO, NV	<b>15.0%</b>	<b>50ml</b>	<b>4.75</b>
BODEGAS HILDALGO LA GITANA MANZANILLA, SHERRY, NV	<b>15.0%</b>	<b>50ml</b>	<b>4.75</b>
BLADY'S DUKE OF CLARENCE, FULL RICH MADEIRA	<b>19.0%</b>	<b>50ml</b>	<b>4.75</b>
OLD MASTER RUBY PORT	<b>19.5%</b>	<b>50ml</b>	<b>5.00</b>
NV DOW'S FINE TAWNY	<b>19.0%</b>	<b>50ml</b>	<b>5.00</b>
DOW'S PORT LBV	<b>19.0%</b>	<b>50ml</b>	<b>6.00</b>



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## SOFT DRINKS

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	ML	PRICE
FRANKLINS LEMON & ELDERFLOWER	<b>275ml</b>	<b>3.75</b>
FRANKLIN CLOUDY APPLE & RHUBARB	<b>275ml</b>	<b>3.75</b>
COCA-COLA, DIET COKE	<b>200ml</b>	<b>2.80</b>
RED BULL	<b>250ml</b>	<b>4.50</b>
SCHWEPES CORDIAL LIME, ORANGE, BLACKCURRANT	<b>200ml</b>	<b>1.50</b>
BOTTLEGREEN ELDERFLOWER CORDIAL	<b>200ml</b>	<b>1.50</b>

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## FRANKLIN & SONS MIXERS

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NATURAL INDIAN TONIC, NATURAL LIGHT TONIC, ORIGINAL LEMONADE, ORIGINAL GINGER ALE, ORIGINAL GINGER BEER, SICILIAN LEMON TONIC, SPARKLING SODA WATER	<b>200ml</b>	<b>2.80</b>
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## FRUIT JUICES

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FROBISHERS JUICE RANGE	<b>200ml</b>	<b>3.25</b>
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## WATER

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DECANTAE MINERAL WATER STILL / SPARKLING	<b>330ml</b>	<b>2.50</b>
	<b>750ml</b>	<b>4.50</b>



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## COCKTAILS

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Take time to sample our delicious cocktails at what we consider to be the finest Cocktail Lounge in Hertfordshire. Our Cocktail Lounge is the ideal location to enjoy some refreshing drinks or tea and coffee, perfect for catching up with friends and family or for hosting an informal meeting. We also offer free Wi-Fi, enabling you to work, shop and stay connected online.

**COCKTAIL OF THE MONTH** **11.95**  
*Every month our mixologist's create a seasonal & unique cocktail for your pleasure*

### CHAMPAGNE COCKTAILS

**FRENCH 75** **11.95**  
*To Celebrate the Return of Fighter Pilots in World War 2. Gin, Champagne & Fresh Lemon*

**CHAMPANSKA** **11.95**  
*Vodka, Lime Juice, Champagne*

**CLASSIC CHAMPAGNE COCKTAIL** **12.95**  
*Brandy, Angostura Bitters, Champagne*

**THE BATTENBERG - SOPWELL SIGNATURE** **12.95**  
*Perfect for those romantic moments  
Champagne, Pineapple Juice, Strawberry*

### RUM BASED COCKTAILS

**“There’s nought, no doubt, so much the spirit calms as rum and true religion.” Lord Byron**

**STRAWBERRY MOJITO** **12.50**  
*Let us place ‘A Little Spell’ on you, named after the African word Mojo & allegedly Ernest Hemingway’s most favoured tipple, this fashionable drink is served with Bacardi Carta Blanca, Mint, Lime, Strawberry, Soda*

**MANGO DAIQUIRI** **12.50**  
*Start your own revolution with this Cuban favourite from the El Floridita bar in Havana, Cuba. Bacardi Carta Blanca, Lime, Gomme Syrup & Mango*

**CAPICOPA** **12.50**  
*Lime, Sugar, Red Chilli, Passion Fruit, Cachaça*





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## COCKTAILS

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### VODKA BASED COCKTAILS

**“I believe if life gives you lemons you should make lemonade... then find someone that life gave vodka to and have a party.”**

#### **Ron Whit**

ICE HOUSE - SOPWELL SIGNATURE **10.95**  
*Grey Goose L'Original Vodka, Triple Sec, Blue Curacao, Lime*

CLASSIC COSMOPOLITAN **10.95**  
*Vodka, Triple Sec, Cranberry Juice, Fresh Lime, finished with flamed orange zest*

HAZEL CREAM **10.95**  
*Frangelico, Kahlua, Vodka, the perfect after-dinner drink*

ESPRESSO MARTINI **10.95**  
*Vodka, Vanilla, Espresso, Tia Maria. The ideal digestif for those late winter nights*

### MARTINI COCKTAILS

CLASSIC MARTINI **10.95**  
*The Epitome of Style & Sophistication, shaken or stirred? Gin, Vermouth*

DIRTY MARTINI **10.95**  
*The Epitome of Style & Sophistication, shaken or stirred? Gin, Vermouth, Olive Liquor*

VESPER MARTINI **10.95**  
*Gin, Vodka, Lillet Blanc, Lemon Twist*

GIBSON **10.95**  
*Gin, Vermouth Dry, Sweet Onion*

SOPWELL-TINI **11.95**  
*Homemade Vanilla Infused Vodka, Lavender Syrup, Lemon Juice*

THE MARTINEZ **10.95**  
*The drink that is even more classic than the Martini, Old Tom Gin, Sweet Vermouth, Orange Bitters*



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## COCKTAILS

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### GIN BASED COCKTAILS

**“The proper union of Gin and Vermouth is a great and sudden glory; it is one of the happiest marriages on earth, and one of the shortest lived.” Bernard De Voto**

GANDTEA **11.95**  
*Bathtub Gin, Earl Grey Tea, Grapefruit*

ENGLISH GARDEN **10.95**  
*Gin, Apple Juice, Elderflower, Lime*  
*Who needs Gin & Tonic!*

WHITE LADY **10.95**  
*Still a classic Gin, Cointreau, Fresh Lemon Juice*

MEWS MEMORY - SOPWELL SIGNATURE **10.95**  
*Reflecting the surrounding peaceful English*  
*Countryside. Botanist Gin, Lavender Apple*

GIN FUSION **11.95**  
*Sopwell House's Signature Cocktail, Gin, Mango*  
*& Strawberry Infusion, Elderflower Syrup*

### WHISKY BASED COCKTAILS

**“The true pioneer of civilization is not the newspaper, not religion, not the railroad – but whisky!” Mark Twain**

1986 - SOPWELL SIGNATURE **11.95**  
*Scotch Whisky, Martini Rosso, Cointreau, Kirsch,*  
*Orange Juice*

WHISKY SOUR **10.95**  
*Classic, classic, classic. Bourbon Whisky, Lemon,*  
*Angostura Bitters*

ITALIAN MANHATTAN **10.95**  
*Rye Whisky, Martini Rosso, Amaretto Disaronno*  
*& Angostura Bitters*

OLD FASHIONED **10.95**  
*A quality Old Fashioned takes time and a lot*  
*of tender loving care. Bourbon Whisky,*  
*Angostura Bitters*



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## COCKTAILS

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### ALTERNATIVE COCKTAILS

**Lady Astor to Winston Churchill “Sir, if you were my husband, I would poison your drink” Madam, if you were my wife I would drink it.” was his reply.**

CANDLEMAKER - SOPWELL SIGNATURE **11.95**

*In memory of the Sopwell Cotton Mills which made the wicks for candles this rich and warming cocktail will warm your heart and settle your stomach.  
Brandy, Port, Cinnamon Stick, Caramel*

BRANDY ALEXANDER **10.95**

*Brandy, Crème de Cacao, Cream*

GRASSHOPPER **12.50**

*Crème de Cacao, Crème de menthe, Cream*

HOT CROSS HOUSE - SOPWELL SIGNATURE **10.95**

*Home of the Hot Cross Bun, Whisky, Cinnamon, Roasted Hazelnut, Port*

CLASSIC PIMMS NO 1 CUP **8.95**

*While away your time sipping on England's National Summer Drink. Pimms No 1 Cup, Lemonade, Strawberries, Cucumber, Apple, Orange Slices, Lime & Lemon Slices, Mint, Ice & Stirred*

BY THE JUG (4 GLASSES) **29.00**

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## NON-ALCOHOLIC COCKTAILS

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VIRGIN PIÑA COLADA **8.50**

*Enchant yourself with thoughts of the Caribbean with this world famous Puerto Rican Cocktail. A tropical blend of Coconut Cream, Double Cream, Pineapple, Blended with Ice*

VIRGIN ROMANCE **8.50**

*Strawberry Purée, Lemonade, Lime*

VIRGIN MULE **8.50**

*Cucumber, Sugar, Mint, Fresh Lime & Ginger Ale*



*It is the policy of Sopwell House to not knowingly use genetically modified ingredients. We are committed to using sustainable and ethical suppliers for all of our produce. We can only accommodate allergen or intolerance requests for Afternoon Tea with a minimum advance notice of 48 hours. All requests are treated with extra care, nevertheless due to the nature of our offering we cannot guarantee that any item served is 100% allergen or intolerant free. Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements or require information on ingredients used in our dishes. Please note dishes may contain traces of allergens; the menu highlights the allergen ingredients within each dish. (V) Vegetarian dishes.*

*Spirits are served by standard hotel measure of 25ml or multiples thereof. Vintages are subject to availability. Dessert wine by the glass is served by measure of 75ml. Champagne by the glass is served by measure of 125ml. Wine by the glass is available by measure of 125ml.*

*VAT is included at the current applicable rate.*

*Please note a discretionary 10% service charge will be added to your final bill.*

*August 2018*