



CONSERVATORY ALL DAY DINING MENU

STARTERS AND SALADS

	STARTER	MAIN
HUMMUS WITH STONE-BAKED FLATBREAD <i>(V) (GL,SS)</i> <i>Original and Red Pepper</i>		6.50
SOUP OF THE DAY <i>(V) (Ask waiter for allergens)</i> <i>Served with Sourdough Bread</i>		6.50
TIGER PRAWN & CRAYFISH COCKTAIL <i>(GL,EG,CR,SD)</i> <i>Kohlrabi, Cherry Tomatoes</i>		8.50
SOPWELL SUPER FOOD SALAD <i>(VE) (CE)</i> <i>Quinoa, Tenderstem Broccoli, Edamame Beans, Kale, Pomegranate</i>	7.50	12.50
HERITAGE BEETROOT <i>(V) (DA,NU,SD)</i> <i>Goat's Curd, Candied Walnuts, Red Chard</i>		7.50
FETA SALAD <i>(V) (GL,DA,SD)</i> <i>Feta, Cucumber, Tomatoes, Kalamata Olives, Fresh Oregano, Grilled Flatbread</i>	7.50	12.50
CLASSIC CAESAR SALAD <i>(GL,EG,FI,DA,SD)</i> <i>Baby Gem Lettuce, Anchovies, Parmesan, Garlic Croûtons</i>	7.50	11.50
WITH GRILLED CHICKEN FILLETS <i>or</i>	9.50	14.50
WITH SMOKED SALMON <i>(FI) or</i>	11.50	14.50
WITH GRILLED TIGER PRAWNS <i>(CR)</i>	10.50	14.50



SANDWICHES & WRAPS

Choice of Spinata bread or Tortilla Wrap or White or Brown Bloomer Bread, served with Dressed Mesclun Salad and Kettle Crisps **9.75**

*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 CLUB SANDWICH (GL,DA,EG) **14.00**

Grilled Chicken, Streaky Bacon, Iceberg, Mayonnaise, Beef Tomato, Toasted White or Granary Bread, Gherkins and French Fries

SOPWELL SELECTION

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

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

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

Avocado and Chilli Crush, Grilled Sourdough Bun, French Fries

SHAKSHUKA (V) **13.50**

Tanini, stone baked flat bread

SIDES

FRENCH FRIES **4.00**

SWEET POTATO FRIES **4.00**

MESCLUN LEAF SALAD **4.00**

TRUFFLE FRIES **5.50**

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



TO FINISH

WARM PEAR AND ALMOND TART (GL,EG,DA,NU) **6.50**
Vanilla Bean Ice Cream

LEMON AND BASIL POSSET (EG,DA) **6.50**
Scottish Shortbread

MADAGASCAR VANILLA CRÈME BRÛLÉE **6.50**
(GL,DA,SO,EG,NU) *Orange Sable Biscuit*

CHOCOLATE AND BANANA BROWNIE (VE) (GL) **6.50**
Strawberry and Yuzu Ice Cream

FARMHOUSE CHEESE, ARTISAN BISCUITS **9.50**
(CE,DA,SS,NU,SD)
Colston Basset Stilton, Cornish Yarg, Rosary Ash, Somerset Brie



AFTERNOON TEA

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 5.30pm, 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 and 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 AND 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.

TEA SERVED BY THE POT

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 and Strawberry, Ginger Lemon, Peppermint, Chamomile

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



ILLY COFFEE

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

Almond and Soya Milk are available upon request.

FLAVOURED COFFEE

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

SPECIALITY COFFEES

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

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



CHAMPAGNE & SPARKLING WINE

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

DESSERT & FORTIFIED WINE

	50ML	75ML	BOTTLE
TORRES MOSCATEL ORO FLORALIS, CATALUNYA, ES (500ML)		6.95	29.00
WILLI OPITZ MUSKAT OTTONEL SCHILFWEIN, BURGENLAND, AU			49.00
CYPRÈS DE CLIMENS, BARSAC, GRAND VIN DE SAUTERNES			62.00
NV DOW'S FINE TAWNY 19.0%	5.00		
DOW'S PORT LBV 19.0%	6.00		



WHITE WINE

LIGHT & CRISP

	175ML	250ML	BOTTLE
ÉLEVÉ MARSANNE - VIOGNIER, FR	7.25	9.00	26.00
VERDICCHIO DEI CASTELLI DI JESI CLASSICO, FILARETTO, IT			28.00
PICPOUL DE PINET, DOMAINE SAINTE-ANNE, FR	8.25	11.75	29.00
BOCELLI PINOT GRIGIO, IT	8.50	11.95	29.50
GAVI DI GAVI LA TOLEDANA, DOMINI VILLA LANATA, IT	10.00	13.00	37.00
CHABLIS, GLOIRE DE CHABLIS, J. MOREAU ET FILS, FR			52.50

ELEGANT & DISTINCTIVE

DAUVERGNE RANVIER CÔTES DU RHÔNE VIN GOURMAND BLANC, FR			29.50
VILLA MARIA SAUVIGNON BLANC CELLAR SELECTION, MARLBOROUGH, NZ	9.25	12.75	32.00
COLLIO SAUVIGNON BLANC, TENUTA SANT' HELENA, FANTINEL, IT			32.50
LA MARIMORENA, ALBARIÑO, RIAS BAIXAS			37.50
RIESLING KABINETT MOSEL, S. A. PRÜM, DE			36.00
DOMAINE DE LA MÉTAIRIE D'ALON LE PALAJO LIMOUX CHARDONNAY, FR	11.50	15.50	45.50

FULL FLAVOURED & RICH

KLEINE ZALZE VINEYARD SELECTION CHENIN BLANC, STELLENBOSCH, SA			36.00
SANFORD STA RITA HILLS APPELLATION, CHARDONNAY, CALIFORNIA, USA			65.00
PULIGNY MONTRACHET, LOUIS JADOT, FR			115.00

ROSÉ WINE

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



RED WINE

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 AINE & 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, IT **46.50**

BOLLA AMARONE VALPOLICHELLA CLASSICO, IT **59.00**



BEERS, ALES & CIDERS

	ABV%	ML	PRICE
HEINEKEN DRAUGHT	5.0%	PINT	5.25
BIRRA MORETTI DRAUGHT	5.0%	PINT	5.25
BIRRA MORETTI SICILIANA	5.8%	500ml	5.65
AMSTEL	4.6%	330ml	4.75
KRUSOVICE IMPERIAL	5.0%	330ml	4.75
FULLERS ORGANIC HONEY DEW ALE	5.0%	500ml	6.25
DEUCHARS IPA	4.4%	500ml	6.25
LAGUNITAS A LITTLE SUMPIN ALE	7.5%	335ml	5.65
SIREN CRAFT BREW SOUNDWAVE	5.6%	330ml	5.65
GUINNESS SURGER	4.2%	520ml	6.25
BULMERS ORIGINAL CIDER	4.5%	500ml	5.50
BULMERS PEAR	4.5%	500ml	5.50
BULMERS CRUSHED RED BERRIES AND LIME	4.0%	500ml	5.50
OLD MOUT PASSIONFRUIT AND APPLE	4.0%	500ml	5.50
OLD MOUT BERRIES & CHERRIES 0.0	0.0%	500ml	4.75
ERDINGER ALKOHOLFREI	0.5%	500ml	4.75

APERITIFS

	ABV%	ML	PRICE
APEROL	11.0%	50ml	4.25
PIMM'S NO1	25.0%	50ml	4.25
MARTINI (DRY, BIANCO, ROSSO)	15.0%	50ml	4.75
CAMPARI	25.0%	50ml	4.75
NOILLY PRAT	18.0%	50ml	4.75



VODKA

	ABV%	ML	PRICE
ABSOLUT ORIGINAL	40.0%	25ml	4.75
KETEL ONE	40.0%	25ml	5.25
BELVEDERE	40.0%	25ml	5.25
GREY GOOSE L'ORIGINAL	40.0%	25ml	5.95
LONEWOLF - VODKA	40.0%	25ml	5.75

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	ABV%	ML	PRICE
GORDON'S	37.5%	25ml	4.95
TANQUERAY	40.0%	25ml	4.95
BOMBAY SAPPHIRE	40.0%	25ml	5.25
THE BOTANIST	46.0%	25ml	5.25
HENDRICK'S	41.4%	25ml	5.25
LONEWOLF - GIN	44.0%	25ml	6.25

RUM

	ABV%	ML	PRICE
BACARDI CARTA BLANCA	37.5%	25ml	4.75
LAMB'S NAVY RUM	40.0%	25ml	4.75
ANGOSTURA 1824	40.0%	25ml	7.50
APPLETON 21 YO	43.0%	25ml	13.50



WHISKY & BOURBON

	ABV%	ML	PRICE
CHIVAS REGAL 12YO	40.0%	25ml	5.25
JOHNNIE WALKER BLACK LABEL	40.0%	25ml	5.25
JACK DANIEL'S TENNESSEE WHISKEY	40.0%	25ml	4.95
WOODFORD RESERVE BOURBON	43.0%	25ml	7.25
JAMESON IRISH WHISKEY	40.0%	25ml	4.75
JIM BEAM WHITE LABEL BOURBON	40.0%	25ml	4.95
WILD TURKEY RARE BREED	56.4%	25ml	7.50
GLENFIDDICH 12YO	40.0%	25ml	5.50
OBAN 14YO	43.0%	25ml	7.50
DALWHINNIE 15YO	43.0%	25ml	8.50

COGNAC, ARMAGNAC, GRAPPA, CALVADOS

	ABV%	ML	PRICE
TOSOLINI GRAPPA DI CHARDONNAY	36.0%	25ml	4.95
TOSOLINI GRAPPA DI MERLOT	40.0%	25ml	4.95
BOULARD LA CUVÉE VINCENT CALVADOS, PAYS D'AUGE	40.0%	25ml	6.50
HENNESSY FINE DE COGNAC	40.0%	25ml	5.95
REMY MARTIN VSOP	40.0%	25ml	7.50
JANNEAU ROYAL XO	40.0%	25ml	11.50
DELAMAIN PALE & DRY XO	40.0%	25ml	12.50
HINE ANTIQUE XO PREMIERE CRU	40.0%	25ml	14.50



LIQUERS & DIGESTIFS

	ABV%	ML	PRICE
BAILEYS IRISH CREAM	17.0%	25ml	4.25
TIA MARIA	20.0%	25ml	4.25
DISARONNO AMARETTO	28.0%	25ml	4.25
DRAMBUIE	40.0%	25ml	4.95
COINTREAU	40.0%	25ml	4.25
MALIBU	21.0%	25ml	4.25
SOUTHERN COMFORT	35.0%	25ml	4.25
LIMONCELLO DI CAPRI ORIGINALE	30.0%	25ml	4.95



SOFT DRINKS

	ML	PRICE
FRANKLINS LEMON AND ELDERFLOWER	275ml	3.75
FRANKLIN CLOUDY APPLE AND YORKSHIRE RHUBARB WITH CINNAMON	275ml	3.75
COCA-COLA, DIET COKE	200ml	2.80
RED BULL	250ml	4.50
SCHWEPPES CORDIAL LIME, ORANGE, BLACKCURRANT	200ml	1.50
BOTTLEGREEN ELDERFLOWER CORDIAL	200ml	1.50

FRANKIN & SONS MIXERS

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

FRUBISHERS JUICE RANGE	250ml	3.25
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WATER

DECANTAE MINERAL WATER STILL / SPARKLING	330ml	2.50
	750ml	4.50



COCKTAILS

	PRICE
COCKTAIL OF THE MONTH <i>Every month our mixologists create a seasonal and unique cocktail for your pleasure</i>	11.95
APEROL SPRITZ	7.50
CLASSIC PIMMS NO 1 CUP <i>While away your time sipping on England's National Summer Drink. Pimms No 1 Cup, Lemonade, Strawberries, Cucumber, Apple, Orange Slices, Lime and Lemon Slices, Mint, Ice and Stirred</i>	8.95
THE BATTENBERG - SOPWELL SIGNATURE <i>Perfect for those romantic moments Champagne, Pineapple Juice, Strawberry</i>	12.95
ICE HOUSE - SOPWELL SIGNATURE <i>Grey Goose L'Original Vodka, Triple Sec, Blue Curacao, Lime</i>	10.95
CLASSIC PIÑA COLADA <i>Enchant yourself with thoughts of the Caribbean with this world famous Puerto Rican Cocktail. A tropical blend of Bacardi Carta Blanca, Malibu, Coconut Cream, Double Cream, Pineapple, Blended with Ice</i>	11.50
CLASSIC CAIPIRINHA <i>Imagine the sights and sounds of the Amazon Basin or the rhythmic beats of Brazilian Samba with Brazil's National drink. Cachaça (locally known as 'Pinga'), Freshly Squeezed Lime Juice, Sugar, Ice and Stirred</i>	11.50
CLASSIC FROZEN DAIQUIRI <i>Start your own revolution with this Cuban favourite from the El Floridita bar in Havana, Cuba. Bacardi Carta Blanca, Squeezed Lime Juice, Gomme Syrup, Blended with Ice</i>	11.50
<i>For a fruitful modern twist to your Classic Frozen Daiquiri add from the following wide selection of flavours: Strawberry, Raspberry, Passion Fruit, Orange, Peach or Pineapple or for the adventitious Banana and Roasted Hazelnut</i>	12.50



COCKTAILS

	PRICE
CLASSIC MOJITO	10.50
<i>Let us place 'A Little Spell' on you, named after the African word Mojo and allegedly Ernest Hemingway's most favoured tippie, this fashionable drink is served with Bacardi Carta Blanca, Fresh Mint, Freshly Squeezed Lime Juice, Sugar, Muddled with Crushed Ice, Soda</i>	
<i>Flavour your Mojito with Passion Fruit, Raspberry or Strawberries for that modern twist on this traditional favourite</i>	12.50
CLASSIC COSMOPOLITAN	10.95
<i>Vodka, Triple Sec, Cranberry Juice, Fresh Lime, finished with flamed orange zest</i>	
ESPRESSO MARTINI	10.95
<i>Vodka, Vanilla, Espresso, Tia Maria. The ideal digestif for those late winter nights</i>	
ITALIAN MANHATTAN	10.95
<i>Rye Whisky, Martini Rosso, Amaretto Disaronno and Angostura Bitters</i>	

NON-ALCOHOLIC COCKTAILS

	PRICE
VIRGIN ROMANCE	8.50
<i>Strawberry Purée, Lemonade, Lime</i>	
VIRGIN MOJITO	8.50
<i>Savour this fashionable drink without the headache. Fresh Mint, Freshly Squeezed Lime Juice, Sugar, Muddled with Crushed Ice, Soda or alternatively flavour it with one of the following fruits: Passion Fruit, Raspberry or Strawberry</i>	
VIRGIN MARY	8.50
<i>Tomato Juice, Lemon Juice, Worcester Sauce, Tabasco, Salt & Pepper with celery garnish</i>	
VIRGIN MULE	8.50
<i>Cucumber, Sugar, Mint, Fresh Lime and Ginger Ale</i>	



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