



ROOM SERVICE

.....

Sopwell House offers a range of dining options to cater for every taste. Whether relaxing with friends or colleagues, celebrating a special occasion, or if you simply want to enjoy a delicious meal or drink, Sopwell House makes every effort to make your dining experience a pleasure.

.....

THE RESTAURANT

Enjoy a contemporary award winning experience in our 2 AA Rosette Restaurant. The menu is modern British crafted by our Executive Head Chef, it features simple, unpretentious dishes that use seasonal, locally-sourced ingredients.

OPENING TIMES

LUNCH

Wednesday, Thursday and Friday, 12.30pm-2.30pm

Sunday, 12.30pm-3.00pm

(closed Monday, Tuesday and Saturday)

DINNER

Wednesday, Thursday, Friday and Saturday 7.00pm-9.30pm

(closed Monday, Tuesday and Sunday)

Dress Code: Smart dress, no shorts, flip flops, baseball hats, vests or sportswear. Smart jeans and trainers are acceptable, ties are not required.



THE BRASSERIE

The Brasserie offers dining in a relaxed, contemporary and vibrant setting with an expanded dining area that seamlessly combines with the kitchen space. Classic and simple dishes are served alongside specials inspired by global cuisines. Breakfast and lunch is served buffet style while dinner is served à la carte. On Sunday a traditional roast buffet is served.

OPENING TIMES

BREAKFAST

Monday to Friday 6.30am-10.00am

Saturday, Sunday and Bank Holidays 8.00am-11.00am

LUNCH

Monday to Friday 12.30pm-3.00pm

Saturday, Sunday and Bank Holidays 12.30pm-3.30pm

DINNER

Monday to Sunday 6.30pm - 10.00pm



THE COCKTAIL LOUNGE

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.

OPENING TIMES

Food served Sunday to Thursday 12 noon to 11.00pm,
Friday and Saturday 12 noon to 1.00am

Dress Code: Smart casual, no bathrobes or slippers to be worn please.

THE CONSERVATORY

The stylish, sun-filled Conservatory has a relaxed feel and is a wonderful spot to enjoy a cup of tea with a friend or a glass of Champagne before dinner. Light and airy with views of the gardens, the Conservatory is open all day and serves light meals and sandwiches.

OPENING TIMES

Daily from 9.00am to 10.00pm
Food served from 12 noon to 10.00pm



AFTERNOON TEA

Afternoon Tea is a great British tradition and what better venue to enjoy it than at the glorious Georgian country retreat that is Sopwell House. We are well known for our popular Afternoon Tea which consists of a selection of sandwiches, freshly baked scones served with Devonshire clotted cream and strawberry preserve.

A variety of Afternoon Tea pastries and your choice of loose leaf tea or coffee are also included. Our Afternoon Teas are available between 12:30pm and 5:00pm. To complement our delicious Afternoon Tea we recommend you enjoy a glass of our House Champagne, Taittinger Brut Réserve, NV.

		PER PERSON
TRADITIONAL AFTERNOON TEA	(MON-FRI)	25.95
	(SAT-SUN)	29.95
CHAMPAGNE AFTERNOON TEA	(MON-FRI)	35.95
	(SAT-SUN)	39.95
<i>Children aged 5 - 12 years</i>		16.50

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 & Strawberry, Ginger & Lemon, Peppermint, Chamomile



BREAKFAST

The most important meal of the day - start your morning the right way with our delicious breakfast selection.

If you would like to have breakfast delivered to your bedroom, please complete the room service breakfast menu card located in your room & hang it outside your door by 3am. In Room Breakfast is available between 6:30am to 10:00am weekdays and 7:30am to 10:30am on weekends and Bank Holidays.

Guests whose accommodation is inclusive of breakfast will receive a supplemental tray charge of 5.00. Inclusive guests may choose either Continental, Full English Breakfast or one of the other options. For all other guests tray charge is in addition to the prices shown.

CONTINENTAL BREAKFAST

SELECTION OF CEREALS WITH A CHOICE OF MILK	14.50
SELECTION OF CROISSANTS & DANISH PASTRIES	
PLAIN & FRUIT FLAVOURED YOGHURT	
SELECTION OF SLICED CHEESES	
FRESH FRUIT SALAD	
FRESH JUICES	
TOAST & PRESERVES	
TEA & COFFEE	

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



FULL ENGLISH BREAKFAST

Includes all the classic continental options and the following: **19.50**

2 EGGS ANY STYLE
CUMBERLAND PORK SAUSAGE
CURED BACK BACON
GRILLED TOMATOES
MUSHROOMS
BAKED BEANS
HASH BROWN NUGGETS

OTHER OPTIONS

PORRIDGE (GL,DA,NU) **7.50**

Served with Berries & Banana

*Please let us know how you would like your Porridge:
With Milk: Full, Skimmed, Soya, Almond or Hot Water.*

SMOKED SALMON (GL,DA,EG,FI) **12.00**

With Scrambled Eggs & served on Sourdough Toast

POACHED EGGS (V) (GL,EG,DA) **14.50**

Served with Spinach & Avocado on Sourdough Toast

GLASS OF TAITTINGER BRUT RÉSERVE
NV CHAMPAGNE **12.50**



A supplemental tray charge of 5.00 is added to all room service orders.

STARTERS AND SALADS

	STARTER	MAIN
SOUP OF THE DAY (V) <i>(Ask call handler 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 (VE) (CE) <i>Quinoa, Tenderstem Broccoli, Edamame Beans, Kale, Pomegranate</i>	7.50	12.50
FETA SALAD (V) (GL,DA,SD) <i>Feta, Cucumber, Tomatoes, Kalamata Olives, Fresh Oregano, Grilled Flat Bread</i>	7.50	12.50
CLASSIC CAESAR SALAD (GL,EG,FI,DA,SD) <i>Baby Gem Lettuce, Anchovies, Parmesan, Garlic Croûtons</i>	7.50	11.50
WITH GRILLED CHICKEN FILLETS or WITH SMOKED SALMON (FI) or WITH TIGER PRAWNS (CR)	9.50 11.50 10.50	14.50 14.50 14.50

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

Available Sunday to Thursday, 11.00am to 11.00pm,
Friday and Saturday 11.00am to 1.00am



.....

SANDWICHES & WRAPS

SANDWICHES & WRAPS 9.75

Choice of Spinata bread, Tortilla Wrap, White or Brown Bloomer Bread, served with Dressed Mesclun Salad & 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 Mayonnaise (GL,EG,DA)

SOPWELL CLUB SANDWICH (GL,DA,EG) 14.00

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

.....

SNACK BOX

A selection of three of the following items: 6.50

Lightly Salted Kettle Crisps, Kit Kat or Mars or Twix, Muller Light Fruit Yoghurt (DA), Banana or Apple, Blueberry Muffin (GL,SO), Home Baked Cookies (2) (GL,SO)

Allergen information available on packaging

Available Sunday to Thursday, 11.00am to 11.00pm,
Friday and Saturday 11.00am to 1.00am



SOPWELL SELECTION

10 INCH ITALIAN STYLE PIZZA (GL,DA,SD) <i>Fresh Tomato & Basil Sauce, Mozzarella Cheese</i>	12.95
<i>Add Italian Pepperoni</i>	13.95
SOPWELL HOUSE BURGER (GL,DA,EG,SD) <i>Aberdeen Angus Beef Burger, Smoked Applewood Cheese,</i>	16.50
<i>Streaky Bacon, BBQ Sauce, Brioche Bun & French Fries</i>	
VEGAN B12 SUPER BURGER (VE) (GL,SD) <i>Avocado & Chilli Crush, Grilled Sourdough Bun</i>	14.50
<i>& French Fries</i>	
RAVIOLINI OF PUMPKIN & RICOTTA (V) (GL,EG,DA) <i>Spinach, Sage, Nutty Brown Butter</i>	14.50
CHICKEN BHUNA WITH POMEGRANATE (GL,DA,NU) <i>Saffron Rice, Naan Bread, Bombay Potatoes,</i>	16.50
<i>Fried Cashew Nuts</i>	
CHARCOAL GRILLED SCOTTISH SALMON (CE,EG,FI,DA,SD) <i>Portobello Mushrooms, Cherry Tomatoes on the Vine,</i>	17.50
<i>Béarnaise Sauce</i>	
CHARCOAL GRILLED RIB EYE STEAK 10oz (CE,DA,SD) <i>Portobello Mushrooms, Cherry Tomatoes on the Vine,</i>	27.50
<i>Red Wine & Shallot Sauce</i>	

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

Available Sunday to Thursday, 11.00am to 11.00pm,
Friday and Saturday 11.00am to 1.00am



SAUCES & SIDES

<i>Peppercorn & Brandy Sauce (CE,DA,SD)</i>	2.50
<i>Red Wine & Shallot Sauce (CE,SD)</i>	
<i>Béarnaise Sauce (DA,EG,SD)</i>	
<i>Truffle Mayonnaise (EG,MU)</i>	
<i>Chipotle Mayonnaise (EG,MU,SD)</i>	
<i>French Fries / Sweet Potato Fries / Mesclun Leaf Salad /</i>	4.00
<i>Mac & Cheese, Vintage Cheddar (GL,DA) /</i>	
<i>Grilled Mediterranean Vegetables, Rosemary / Tender Stem</i>	
<i>Broccoli (DA) / Wilted Spinach with Garlic & Shallots</i>	

TO FINISH

CLASSIC TIRAMISU (GL,EG,DA,NU,SU)	6.50
<i>Amaretti Biscuits</i>	
WARM PEAR & ALMOND TART (GL,EG,DA,NU)	6.50
<i>Vanilla Bean Ice Cream</i>	
LEMON & BASIL POSSET (EG,DA)	6.50
<i>Scottish Shortbread</i>	
MADAGASCAR VANILLA CRÈME BRÛLÉE	6.50
<i>(GL,DA,SO,EG,NU) Orange Sable Biscuit</i>	
CHOCOLATE & BANANA BROWNIE (VE) (GL)	6.50
<i>Strawberry & Yuzu Ice Cream</i>	
ICE CREAMS (DA,EG,NU,SD)	6.00
<i>Vanilla Bean, Double Chocolate, Strawberry & Cream,</i>	
<i>Honeycomb, Mint Choc Chip, Banana & Toffee</i>	
FARMHOUSE CHEESE, ARTISAN BISCUITS	9.50
<i>(GL,CE,DA,SS,NU,SD)</i>	
<i>Colston Basset Stilton, Cornish Yarg, Rosary Ash, Somerset Brie</i>	

Available Sunday to Thursday, 11.00am to 11.00pm,
Friday and Saturday 11.00am to 1.00am



NIGHT ROOM SERVICE

**Available Sunday to Thursday, 11.00pm to 6.30am,
Friday and Saturday 1.00am to 6.30am**

SOUP OF THE DAY (V) (Ask call handler for allergens) 6.50
Served with Sourdough Bread

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

Vintage Cheddar Cheese, Pickle (V) (DA,SD)

Spring's Oak Smoked Salmon, Chive Cream Cheese (DA,F,SD)

*Suffolk Honey Roast Ham & Tomato, English Mustard
(DA,MU,SD)*

Free Range Egg Mayonnaise & Cress (V) (DA,EG)

10 INCH ITALIAN STYLE PIZZA (GL,DA,SD) 12.95
Fresh Tomato & Basil Sauce, Mozzarella Cheese
Add Italian Pepperoni 13.95

CHICKEN BHUNA WITH POMEGRANATE (GL,DA,NU) 16.50
Saffron Rice, Naan Bread, Bombay Potatoes, Fried Cashew Nuts

SNACK BOX

A selection of three of the following items: 6.50

*Lightly Salted Kettle Crisps, Kit Kat or Mars or Twix,
Muller Light Fruit Yoghurt (DA), Banana or Apple,
Blueberry Muffin (GL,SO), Home Baked Cookies (2) (GL,SO)*
Allergen information available on packaging

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
Caffé Latte (DA)	3.75
Americano	3.75
Caffé 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

Butterscotch, Cinnamon, Caramel, Chocolate, **1.00**
Chocolate Mint, Roasted Hazelnut (NU), Gingerbread,
Toffee Nut (NU), Vanilla, White Chocolate

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



BEERS, ALES & CIDERS

	ABV%	ML	PRICE
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%	355ml	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 & LIME	4.0%	500ml	5.50
OLD MOUT PASSIONFRUIT & APPLE	4.0%	500ml	5.50
OLD MOUT BERRIES & CHERRIES	0.0%	500ml	4.75
ERDINGER ALKOHOLFREI	0.5%	500ml	4.75

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 CHAMPAGNE, FR	12.50	64.00
NV TAITTINGER PRESTIGE ROSÉ, CHAMPAGNE, FR	13.50	68.00
2002 DOM PÉRIGNON, CHAMPAGNE, FR		175.00



WHITE WINE

LIGHT & CRISP

125ML 250ML BOTTLE

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**

ELEGANT & DISTINCTIVE

VILLA MARIA SAUVIGNON BLANC
CELLAR SELECTION, MARLBOROUGH, NZ **9.25 12.75 32.00**

COLLIO SAUVIGNON BLANC,
TENUTA SANT' HELENA, FANTINEL, IT **32.50**

FULL FLAVOURED & RICH

SANFORD STA RITA HILLS APPELATION,
CHARDONNAY, CALIFORNIA, USA **65.00**

PULIGNY MONTRACHET, LOUIS JADOT, FR **115.00**

DESSERT & FORTIFIED WINE

50ML 75ML BOTTLE

TORRES MOSCATEL ORO FLORALIS,
CATALUNYA, ES (500ML) **6.95 29.00**

NV DOW'S FINE TAWNY 19.0% **5.00**



RED WINE

LIGHT, FRESH & JUICY

125ML 250ML BOTTLE

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

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

SPICY & SOPHISTICATED

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

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

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

INTENSE & FULL FLAVOURED

VIÑA POMAL RIOJA RESERVA, ES **10.25 14.00 36.00**

BOLLA AMARONE VALPOLICHELLA CLASSICO, IT **59.00**

ROSÉ WINE

125ML 250ML BOTTLE

LA COLLINE AUX LAVANDES ROSÉ, **7.75 9.75 28.50**
JEAN-LUC COLOMBO, FR

VINUVA PINOT GRIGIO ROSÉ DELLE **8.25 10.25 29.50**
VENEZIE, IT

DENBIES STEPPING STONE ROSÉ, UK **31.00**

CHÂTEAU LA GORDONNE ROSÉ, LA **45.00**
CHAPELLE, CÔTES DE PROVENCE, FR



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

GIN

	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	40.0%	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

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



SHOTS

	ABV%	ML	PRICE
ARCHERS	18.0%	25ml	4.25
JAGERMEISTER	35.0%	25ml	4.25
LA FÉE PARISIENNE ABSINTHE	68.0%	25ml	6.50
JOSE CUERVO ESPECIAL SILVER	38.0%	25ml	4.25

FRANKLIN & SONS MIXERS

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

FRUIT JUICES

FRUBISHERS JUICE RANGE	200ml	3.25
------------------------	--------------	-------------

WATER

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



SOFT DRINKS

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

It is the policy of Sopwell House not to 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, 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 (VE) Vegan dishes.

Spirits are served by standard hotel measure of 25ml or multiples there of. 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.

September 2018