



SOPWELL
HOUSE

THE BRASSERIE

TO START

- ARTISAN BREAD & OLIVES (V) (GL,LU,SS) 4.50
- HUMMUS WITH STONE-BAKED FLATBREAD (V) (GL,SS) 6.50
Original & Red Pepper
- SOUP OF THE DAY (V) (Ask waiter for allergens) 6.50
Served with Sourdough Bread
- HERITAGE BEETROOT (V) (DA,NU,SD) 7.50
Goat's Curd, Candied Walnuts, Red Chard
- TIGER PRAWN & CRAYFISH COCKTAIL (GL,FI,EG,CR,SD) 8.50
Kohlrabi, Cherry Tomatoes
- PANKO THAI SPICED FISHCAKES (GL,FI,SS,SO,SD) 7.50
Spaghetti Vegetables, Sesame, Chilli & Soya Vinaigrette, Coriander, Lime
- SCOTTISH SALMON GRAVADLAX, HOUSE CURED & SLIGHTLY SMOKED (GL,DA,FI,SD) 8.50
Chive Crème Fraîche, Lemon, Caper Berries, Multiseed Croûtons
- CHICKEN & DUCK LIVER PARFAIT (GL,EG,DA,SD) 8.00
Pear & Sultana Chutney, Toasted Brioche
- DINGLEY DELL HAM HOCK & CHORIZO CROQUETTE (GL,CE,EG,MU,SD) 7.50
Apple & Cider Purée

SALADS

- | | STARTER | MAIN |
|---|---------|-------|
| SOPWELL SUPER FOOD SALAD (VE) (CE)
Quinoa, Tenderstem Broccoli, Edamame Beans, Kale, Pomegranate | 7.50 | 12.50 |
| FETA SALAD (V) (GL,DA,SD)
Feta, Cucumber, Tomatoes, Kalamata Olives, Fresh Oregano, Grilled Flatbread | 7.50 | 12.50 |
| ROAST BUTTERNUT SQUASH SALAD (VE) (NU,SS)
Grilled Red Pepper, Parsley, Zatar, Tahini, Toasted Pine Nuts | 7.50 | 12.50 |
| TUNA NICOISE SALAD (EG,FI,SD)
Grilled Tuna Steak, Green Beans, Cherry Tomatoes, Potatoes, Olives, Soft Boiled Hen's Egg, Basil | 10.50 | 16.50 |
| CLASSIC CAESAR SALAD (GL,EG,FI,DA,SD)
Baby Gem Lettuce, Anchovies, Parmesan, Garlic Croûtons | 7.50 | 11.50 |
| WITH GRILLED CHICKEN FILLETS | 9.50 | 14.50 |
| WITH SMOKED SALMON (FI) | 11.50 | 14.50 |
| WITH GRILLED TIGER PRAWNS (CR) | 10.50 | 14.50 |

FROM THE FIRE

- From the Mibrasa charcoal oven - an elegant combination of a grill & oven adding unique flavour from the finest embers to give texture and juiciness. 4.50
- All our Steaks are 28 days British beef, served with Cherry Tomatoes on the Vine, Portobello Mushroom, Watercress. 6.50
- CAJUN YELLOW FIN TUNA STEAK 8oz (FI,DA) 22.00
- WHOLE SEA BASS (FI,DA) 19.50
Lemon, Fennel & Dill
- 8oz SIRLOIN STEAK (DA) 25.50
- 10oz RIB EYE STEAK (DA) 27.50
- 22oz CHATEAUBRIAND (DA) 60.00
Serves Two - Subject to availability
- 32oz PORTER HOUSE (DA) 65.00
Serves Two - Subject to availability
- LAMB LOIN CHOP (DA) 21.00
Espelette Pepper Marinade
- MIXED GRILL (GL,DA) 27.50
4oz Sirloin Steak, Tandoori Marinated Chicken Thigh, Lamb Kebab, Venison Sausage
- STEAK TEMPERATURES 8.00
Rare - cool red centre Medium - warm pink centre
Medium rare - cool slightly red centre Medium well - warm centre, no pink

BURGERS

- Served with Iceberg Lettuce, Beef Tomato, Red Onion, Gherkins & French Fries.
- SOPWELL HOUSE BURGER (GL,DA,EG,SD) 16.50
Aberdeen Angus Beef Burger, Smoked Applewood Cheese, Streaky Bacon, BBQ Sauce, Brioche Bun
- CHILLI & LIME CHICKEN BURGER (GL,DA,EG,SD) 15.50
Roasted Red Peppers, Chipotle Mayonnaise
- STEAK BURGER (GL,EG,DA,SD) 21.50
Red Onion Marmalade, Rocket, Chipotle Mayonnaise, Spinata Bread
- VEGAN B12 SUPER BURGER (VE) (GL,SD) 14.50
Avocado & Chilli Crush, Grilled Sourdough Bun

SIDES & SAUCES

- SAUCES - served on food 2.50
Chimichurri / Béarnaise Sauce (EG,DA,SD) / Peppercorn Sauce (CE,DA,SD) / Red Wine & Shallot Sauce (CE,SD) / Morel Cream Sauce (CE,DA,SD) / Truffle Mayonnaise (EG,SD) / Maître D' Butter (DA)
- MARKET POTATOES 4.00
French Fries / Twice Cooked Chunky Chips / Sweet Potato Fries / Creamy Mash (DA) / Minted New Potatoes (DA) / Truffle Fries - 1.50 supplement
- SIDES 4.00
Wilted Spinach with Garlic & Shallots / Mesclun Leaf Salad / Caraway Roast Carrots (DA) / Mac & Cheese with Vintage Cheddar (GL,DA) / Grilled Mediterranean Vegetables with Rosemary / Roast Portobello Mushrooms / Tenderstem Broccoli (DA)

TO FOLLOW

- FISH & CHIPS (GL,FI,DA,SD) 15.50
Line Caught Cod, Crushed Peas, Tartar Sauce
- PAN-FRIED FILLET OF TERIYAKI SALMON (CE,FI,DA,SO) 17.50
Asian Cabbage, Barley, Carrot, Fennel, Celeriac, Spring Onions, Light Miso Broth
- RAVIOLINI OF PUMPKIN & RICOTTA (V) (GL,EG,DA) 14.50
Spinach, Sage, Nutty Brown Butter
- AUBERGINE & CHICKPEA MOUSSAKA (VE) (GL, NU, SO) 14.50
Cherry Tomatoes, Red Onion, Pine Nut Salad
- DAL MAKHANI (V) (GL,DA) 14.50
Saffron Rice, Naan Bread, Bombay Potatoes
- ROAST CORN FED CHICKEN BREAST (CE,DA,SD) 16.50
Savoy Cabbage, Fondant Potato, Baby Carrots, Morel Cream Sauce
- CHICKEN BHUNA WITH POMEGRANATE (DA,NU,GL) 16.50
Saffron Rice, Naan Bread, Bombay Potatoes, Fried Cashew Nuts
- WELSH LAMB SHEPHERD'S PIE (DA,CE) 18.50
Tenderstem Broccoli, Baby Carrots

TO FINISH

- CHOCOLATE & RASPBERRY DELICE (GL,EG,DA,NU,SO) 6.50
Raspberry Sorbet
- WARM PEAR & ALMOND TART (GL,EG,DA,NU) 6.50
Vanilla Bean Ice Cream
- LEMON & BASIL POSSET (GL,DA) 6.50
Scottish Shortbread
- MADAGASCAR VANILLA CRÈME BRÛLÉE (GL,EG,DA) 6.50
Orange Sable Biscuit
- CLASSIC TIRAMISU (GL,EG,DA,NU,SD) 6.50
Amaretti Biscuits
- CHOCOLATE & BANANA BROWNIE (VE) 6.50
Strawberry & Yuzu Ice Cream
- ICE CREAMS (DA,EG,NU,SD) 6.00
Vanilla Bean, Double Chocolate, Strawberry & Cream, Honeycomb, Mint Choc Chip, Banana & Toffee
- FARMHOUSE CHEESES, ARTISAN BISCUITS (GL,CE,DA,SS,NU,SD) 9.50
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, (V) Vegetarian, (VE) Vegan,

It is the policy of Sopwell House not to knowingly use genetically-modified ingredients and are committed to using sustainable and ethical suppliers for all of our produce. Please advise a member of your 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. All prices are in £ sterling and are inclusive of VAT at the standard rate and a discretionary service charge of 10% will be added to your final bill.

THE BRASSERIE DRINKS LIST

CHAMPAGNE & SPARKING WINE

	125ML	250ML	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 IMPERIAL 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, FR			165.00
NV KRUG GRANDE CUVÉE, CHAMPAGNE, FR			175.00

WHITE WINE

	175ML	250ML	BOTTLE
LIGHT & CRISP			
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 RIESLING KABINETT MOSEL, S.A. PRÜM, DE			37.50
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

RED WINE

LIGHT FRESH & JUICY

ARIDO, MALBEC, ARG			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 AÏNÉ & FILS, FR			69.00

INTENSE & FULL FLAVOURED

VIÑA POMAL RIOJA RESERVA, ES	10.25	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

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 CHAPPELLE, CÔTES DE PROVENCE, FR			45.00

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, FR			62.00
NV DOW'S FINE TAWNY 19.0%	5.00		
DOW'S PORT LBV 19.0%	6.00		

BEER, ALE & CIDER

	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%	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

APERITIFS

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

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

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

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

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

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

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.

SOFT DRINKS

	ML	PRICE
STILL / SPARKLING WATER	330ml	2.50
	750ml	4.50
	200ml	3.25
	275ml	2.80
JUICES		
FRANKLIN & SONS MIXERS		
Natural Indian Tonic, Natural Light Tonic, Original Lemonade, Original Ginger Ale, Original Ginger Beer, Sicilian Lemon Tonic, Sparkling Soda Water		
FRANKLIN & SONS LEMON & ELDERFLOWER	275ml	3.75
FRANKLIN & SONS APPLE & RHUBARB	275ml	3.75
COCA-COLA, DIET COKE	200ml	2.80
RED BULL	250ml	4.50
SCHWEPES CORDIAL LIME, ORANGE, BLACKCURRANT	200ml	1.50
BOTTLEGREEN ELDERFLOWER CORDIAL	200ml	1.50

COFFEE

MACCHIATO (DA)	3.75
CAPPUCCINO	3.75
CAFFÉ LATTE (DA)	3.75
AMERICANO	3.75
ESPRESSO / DOUBLE ESPRESSO	2.75 / 3.75
FILTERED COFFEE	3.75
CAFFÉ MOCHA (DA)	3.75
HOT CHOCOLATE WITH WHIPPED CREAM (DA)	3.75
DECAFFEINATED COFFEE	3.75

Almond, Soya and Skimmed Milk are available upon request

FLAVOURED COFFEE 1.00

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

SPECIALITY COFFEE 8.50

IRISH COFFEE (DA)
Jameson Whiskey, Brown Sugar, Double Cream, Espresso
AFTER EIGHT COFFEE (DA)
Crème De Menthe, Crème de Cacao, Double Cream, Espresso
FRENCH COFFEE (DA)
Grand Marnier, Cream, Espresso, Brown Sugar
CALYPSO COFFEE (DA)
Tia Maria, Double Cream, Brown Sugar, Espresso

TEA SERVED BY THE POT PER PERSON 3.95

NEWBY's Teas and infusions offer definitive examples of the greatest teas, skillfully picked for unmatched freshness. 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.