



THE COCKTAIL LOUNGE MENU



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. It's 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

SHARING PLATES

INDIVIDUAL PLATE	5.95
SELECT THREE	14.95
SELECT SIX	26.95

ITALIAN OLIVES (VE)

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

AVOCADO, MANGO & QUINOA MINI TACOS,
CHIPOTLE MAYONNAISE (V) (EG)

TOMATO ARANCINI, AIOLI (V) (DA,EG,GL)

GRILLED TIGER PRAWNS, COCKTAIL DIP (CR,EG,SD)

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

PERI PERI CHICKEN SKEWERS,
CHIVE CRÈME FRAÎCHE (DA)

CRISPY WHITE-BAIT, HARISSA MAYONNAISE,
COCONUT & CORIANDER SALAD (EG,FI,GL)

TRUFFLE FRIES (V)

SWEET POTATO FRIES (V)

SOPWELL SELECTION

	STARTER	MAIN
CLASSIC CAESAR SALAD (DA,EG,FI,GL,SD) <i>Baby gem lettuce, anchovies, parmesan, garlic croutons</i>	7.50	11.50
WITH GRILLED CHICKEN or WITH SMOKED SALMON (FI) or	9.50	14.50
WITH SMOKED SALMON (FI) or	11.50	14.50
ENGLISH CURED HAM & CANTALOUPE MELON (MU,SD) <i>Toasted pumpkin seed dressing</i>	9.50	
SOPWELL HOUSE BURGER (DA,EG,GL,MU,SD,SO) <i>Dedham Vale beef burger, smoked apple wood cheese, streaky bacon, bbq sauce, brioche bun, fries</i>		16.50
VEGAN BURGER (VE) (GL,SD) <i>Avocado & chilli crush, beetroot remoulade, grilled sourdough bun, fries</i>		14.50



SANDWICHES & WRAPS

SOPWELL CLUB SANDWICH (DA,EG,GL,SD) **13.50**
Grilled chicken, streaky bacon, iceberg lettuce, mayonnaise, tomato, gherkins, toasted white or wholemeal bread

All below sandwiches are served with house salad & kettle crisps.

OPEN SALMON BAGEL (DA,FI,GL) **9.75**
Cucumber, lemon cream cheese

CROQUE MONSIEUR (DA,GL,MU,SD) **9.75**
Ham, Gruyère cheese, brioche bread

FALAFEL WRAP (GL,SD,SS) **8.75**
Mediterranean vegetables, gherkin, tomato, hummus

TUNA MELT (DA,EG,FI,GL) **8.75**
Spring onion, mature cheddar, spinata bread

TO FINISH

DESSERT OF THE DAY (PLEASE ASK THE WAITER) **6.50**
From our pastry kitchen

SELECTION OF HOMEMADE ICE CREAMS **6.50**

PINEAPPLE & FRANGIPANE TART (DA,EG,GL,NU) **6.50**
Coconut sorbet

CHOCOLATE & BANANA BROWNIE (VE) (NU) **6.50**
Hazelnut & rose ice cream

ALLERGEN LEGEND

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



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 5.00pm with your choice of luxury loose leaf tea.

PER PERSON

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

(DA,EG,GL,LU,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 16.50

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

(DA,EG,GL,LU,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**

(DA,EG,GL,LU,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 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



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 & soya milk are available upon request.

SPECIALITY COFFEES

IRISH COFFEE (DA,SD)	8.50
<i>Jameson whiskey, brown sugar, espresso, double cream</i>	
FRENCH COFFEE (DA,SD)	8.50
<i>Grand Marnier, double cream, brown sugar, espresso</i>	
CALYPSO COFFEE (DA,SD)	8.50
<i>Tia Maria, double cream, brown sugar, espresso</i>	

ALLERGEN LEGEND

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



COCKTAIL TIMELINE

Our Cocktail List has been created with the history of Sopwell House in mind, let us take you on a journey from 1100 to today.

Feel free to chat to our talented Bartenders, hear the stories of Sopwell, sample delicious concoctions and enjoy the lounge at its best.

Looking for a classic?

If your favourite cocktail is not on the list our Bartenders will happily craft it for you or recommend an alternative.



1100 ELEVEN-00

This is the first time that the Sopwell Nunnery is mentioned in history. A place of refuge and rest amongst religious travellers. A thirst-quenching aperitif inspired by the birthplace of our historical building. **A sparkling concoction of Prosecco, vodka and lychee purée with a sprinkle of rose petals / 11.95**

1140 *Sipping Sopwell*

The name Sopwell apparently comes from the practice of nuns dipping crusts of bread into the water of the holy well, before offering to travellers on the way to the shrine of St Albans. **Dark rum, Kahlua, gingerbread syrup and one shot of espresso served with homemade biscotti encrusted glass rim / 11.95**




1509 KING 'OLD' HENRY

A grand cocktail fit for a King. Inspired by the finest of ingredients, this is an old fashioned with more than just a twist. **Grand Marnier, orange bitters, orange and lemon peel, finished with Monkey Shoulder blended malt Scotch / 11.95**

1513 SIR RICKY LEE

Sir Richard Lee of Sopwell was the Commander of King Henry VII's army. The ruins known as the current Sopwell Nunnery or Priory, set amongst acres of apple orchards, were in fact the ruins of Sir Richard Lee's manor house. We took apples as the inspiration for this cocktail using **vanilla infused vodka, Applejack and cloudy apple / 11.95**

1600 1603



Deeds from 1603 show a newly built property, 'New Barns', known today as Sopwell House. **The cocktail is a refreshing celebratory aperitif, rhubarb bitter, rhubarb gin, lemon verbena syrup, topped with house Prosecco / 11.95**



1800

MASTER MASON

Edward Strong, known to have worked on St Paul's Cathedral, leased and further developed Sopwell House. He was influential in the natural growth and beauty of the gardens where a healthy crop of herbs for medicinal purposes, cooking and personal hygiene were established. Mint was in abundance so we have taken this as inspiration for this cocktail. **Muddle mint and grapefruit, rum and elderflower liqueur, topped with club soda / 11.95**



1900

Sopwell Battenberg

The cake was named in honour of the marriage of Princess Victoria, a granddaughter of Queen Victoria, to Prince Louis of Battenberg in 1884. She then became Countess of Battenberg and later Princess of Battenberg and finally the family were known as the Mountbattens. We have taken the flavour profile from our signature Sopwell Battenberg cake and made it into a cocktail. **Amaretto, orange and pistachio, a sour style cocktail / 11.95**



1900

THE LAST VICEROY

Lord Mountbatten, son of Louis of Battenberg and Princess Victoria, was the last Viceroy of India, as part of the East India Company. The title of Viceroy of India was abolished after India's independence in 1947. **Spice infused gin, Noilly Prat and lemon grass with a hint of star anise / 11.95**



1900

The Daughter of The Earl

In honour of Alice of Mountbatten, daughter of the late Earl of Mountbatten. Inspired by the understated lady of the house, known to have never used her noble title. **Subtle flavours of peach and lavender syrup, suze liqueur with house peach bitters and finished with Champagne / 11.95**

1903

THE GREEK PRINCE

Alice Mountbatten married Prince Andrew of Greece and their son is Prince Philip, Duke of Edinburgh. It is believed that the proposal of marriage was made within the grounds of Sopwell House. **The best of both worlds, Greek ouzo with a dash of sloe gin, orange liqueur and cranberry / 11.95**

1986

ABC

The year Abraham Bejerano purchased Sopwell House, to later develop the property into the Sopwell House here today. Great care and sensitivity to the history of the building has been taken and Mr B, as he is lovingly known by his employees has a strong preference to a perfect green tea. **Matcha green tea syrup, matcha green tea infused gin, honey, mint and a dash of ginger beer, finished with grated fresh ginger. Hot or cold... say goodbye to the hot toddy / 11.95**



2019

The Cottonmill Egret

Inspired by the new beautiful Spa, the Cottonmill egret is a playful cocktail of **fresh lemon sour mix, Chambord and Stolichnaya vodka served over cotton candy with a Taittinger rosé float / 11.95**



MARTINI COCKTAILS

Served with Vodka or Gin, shaken, stirred or dirty with an olive or a twist. The choice is yours...

EVERYDAY MARTINIS **10.95**

Gin - Gordons, Tanqueray, Chase

Vodka - Wybarova, Ketel One, Stolichnaya

INDULGENCE IS A MARTINI **11.95**

Gin - Bombay, The Botanist, Hendricks

Vodka - Crystal Head, Belvedere, Fair Vodka

AS GOOD AS IT GETS **13.95**

Gin - Warner Edwards, Martin Miller, Lonewolf

Vodka - Ciroc, Grey Goose, Tito's

NON-ALCOHOLIC COCKTAILS

SOPWELL PUNCH **8.50**

Refreshing combination of lemon and orange juice, dash of pineapple and topped with ginger ale.

NOT JUST LEMONADE **8.50**

Muddled cucumber & sugar syrup, a pinch of smoked salt topped with Franklin lemonade.

DRY ABC **8.50**

Matcha green tea, mojito mix, mint leaves and pineapple juice, served with fresh lime wedge.



CHAMPAGNE & SPARKLING WINE

	125ML	BOTTLE
HOUSE PROSECCO DOC BRUT, IT	8.50	42.50
PROSECCO FANTINEL ROSATO BRUT, IT	11.00	47.50
NV TAITTINGER BRUT RÉSERVE CHAMPAGNE, FR	12.50	64.00
TAITTINGER PRELUDE DEMI SEC, FR		65.00
NV TAITTINGER PRESTIGE ROSÉ, CHAMPAGNE, FR		68.00
NV VEUVE CLICQUOT PONSARDIN YELLOW LABEL, CHAMPAGNE, FR		82.50
TAITTINGER PRELUDE GRAND CRU		95.00
LAURENT PERRIER CUVÉE ROSÉ, CHAMPAGNE, FR		95.00
2008 TAITTINGER BRUT VINTAGE, CHAMPAGNE, FR		95.00
2002 DOM PÉRIGNON, CHAMPAGNE, FR		175.00
NV MAGNUM TAITTINGER BRUT RÉSERVE, FR 1500ML		115.00
NV KRUG GRANDE CUVÉE, CHAMPAGNE, FR		175.00
2005 TAITTINGER COMTES DE CHAMPAGNE BLANC DE BLANCS BRUT, CHAMPAGNE, FR		250.00

ROSÉ WINE

	175ML	250ML	BOTTLE
LA COLLINE AUX LAVANDES ROSÉ, JEAN-LUC COLOMBO	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

DESSERT WINE

	75ML	BOTTLE
TORRES MOSCATEL ORO FLORALIS, CATALUNYA, ES (500ML)	6.95	29.00
CYPRÈS DE CLIMENS, BARSAC, GRAND VIN DE SAUTERNES, FR		62.00



WHITE WINE

LIGHT & CRISP

175ML 250ML BOTTLE

PINOT GRIGIO BOTTEGA, FRUILI, IT **7.95 11.95 27.50**

VERDICCHIO DEI CASTELLI DI JESI
CLASSICO, FILARETTO, IT **29.00**

PICPOUL DE PINET, RESERVE MIROU
SAINTE-ANNE, FR **8.75 12.00 30.00**

GAVI DI GAVI LA TOLEDANA,
DOMINI VILLA LANATA, IT **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 **9.25 12.75 35.00**
CELLAR SELECTION, MARLBOROUGH, NZ

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

LA MARIMORENA, ALBARIÑO,
RIAS BAIXAS **37.50**

DOMAINE DE LA MÉTAIRIE D'ALON LE
PALAJO LIMOUX CHARDONNAY **11.50 15.50 45.50**

FULL FLAVOURED & RICH

KLEINE ZALZE VINEYARD SELECTION **36.00**
CHENIN BLANC, STELLENBOSCH, SA

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

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



RED WINE

LIGHT, FRESH & JUICY

175ML 250ML BOTTLE

TEKENA MERLOT, CENTRAL VALLEY, CHILE **7.50 10.25 27.50**

FEUDI SALENTINI, PRIMITIVO DEL SALENTO, PUGLIA, 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 **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 **10.25 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**



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
CURIOUS BREW LAGER	5.0%	330ml	4.75
FULLERS ORGANIC HONEY DEW ALE	5.0%	500ml	6.25
GUINNESS	4.2%	330ml	5.65
CURIOUS BREW IPA	4.2%	330ml	5.65
BULMERS ORIGINAL CIDER	4.5%	500ml	5.50
BULMERS PEAR	4.5%	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

	ABV%	ML	PRICE
APEROL	11.0%	50ml	4.25
ABSINTHE 'LA FEE'	68.0%	50ml	12.00
PIMM'S NO1	25.0%	50ml	4.75
LILLET BLANC	16.0%	50ml	4.75
MARTINI (DRY, BIANCO, ROSSO)	15.0%	50ml	4.75
PERNOD	45.0%	50ml	4.75
CAMPARI	25.0%	50ml	4.75
NOILLY PRAT	18.0%	50ml	4.75
ANTICA FORMULA CARPANO	16.5%	50ml	5.95
CHOCCHI VERMOUTH	16.5%	50ml	5.95



VODKA

	ABV%	ML	PRICE
WYBOROWA - POLAND	40.0%	25ml	4.95
KETEL ONE - HOLLAND	40.0%	25ml	5.25
STOLICHNAYA - RUSSIA	40.0%	25ml	5.25
CRYSTAL HEAD - CANADA	40.0%	25ml	5.25
BELVEDERE - POLAND	40.0%	25ml	5.25
GREY GOOSE L'ORIGINAL - FRANCE	40.0%	25ml	5.95
CHASE POTATO VODKA - ENGLAND	40.0%	25ml	5.75
LONEWOLF VODKA - SCOTLAND	40.0%	25ml	5.75
ELIT! BY STOLICHNAYA - RUSSIA	40.0%	25ml	6.75
TITO'S - TEXAS	40.0%	25ml	6.75

GIN COLLECTION

	ABV%	ML	PRICE
GORDON'S - ENGLAND	37.5%	25ml	4.95
TANQUERAY - ENGLAND	40.0%	25ml	4.95
CHASE GB EXTRA DRY - ENGLAND	40.0%	25ml	4.95
HAYMANS OLD TOM - ENGLAND	40.0%	25ml	5.25
BOMBAY SAPPHIRE - ENGLAND	40.0%	25ml	5.25
THE BOTANIST - ENGLAND	46.0%	25ml	5.25
HENDRICK'S - SCOTLAND	41.4%	25ml	5.25
TANQUERAY NO.TEN - ENGLAND	47.3%	25ml	5.25
NO 3 LONDON DRY - ENGLAND	40.0%	25ml	5.75
BEEFEATER PINK GIN - ENGLAND	37.5%	25ml	5.75
WARNER EDWARDS - ENGLAND	37.5%	25ml	5.75
ELEPHANT GIN - GERMANY	45.0%	25ml	6.00
TIPTREE ENGLISH RASPBERRY GIN	28.0%	25ml	6.25
MARTIN MILLER - ICELAND	45.2%	25ml	6.00



GIN COLLECTION

	ABV%	ML	PRICE
MONKEY 47 - GERMANY	47.0%	25ml	6.25
SIPSMITH LONDON DRY - ENGLAND	41.6%	25ml	6.25
ZUIDAM COURAGE AGED GIN - HOLLAND	44.0%	25ml	6.25
LONEWOLF GIN - SCOTLAND	44.0%	25ml	6.25
GIN MARE - SPAIN	42.7%	25ml	6.25
BEEFEATER BURROGH RESERVE ED2 - ENGLAND	46.0%	25ml	9.00
SIDLIP GROVE DISTILLED NON ALCOHOLIC GIN - ENGLAND	0.00%	25ml	6.25

WHISKY & BOURBON

	ABV%	ML	PRICE
THE FAMOUS GROUSE - SCOTLAND	40.0%	25ml	4.75
CHIVAS REGAL BLENDED 12 - SCOTLAND	40.0%	25ml	5.25
MONKEY SHOULDER BLENDED MALT SCOTCH - SCOTLAND	40.0%	25ml	5.25
JOHNNIE WALKER BLACK LABEL - SCOTLAND	40.0%	25ml	5.50
JACK DANIEL'S TENNESSEE WHISKEY - USA	40.0%	25ml	4.95
JACK DANIEL'S SINGLE BARREL - USA	45.0%	25ml	7.50
CANADIAN CLUB - CANADA	40.0%	25ml	4.75
MAKERS MARK BOURBON - USA	40.0%	25ml	4.95
WILD TURKEY RARE BREED - USA	56.4%	25ml	7.50
WOODFORD RESERVE BOURBON - USA	43.0%	25ml	7.25
WILD TURKEY STRAIGHT RYE - USA	40.5%	25ml	6.25
BLANTON SPECIAL RESERVE - USA	40.0%	25ml	6.25
SAZERAC RYE - USA	45.0%	25ml	6.25
PENDERYN SINGLE MALT - WALES	46.0%	25ml	6.25
JAMESON IRISH WHISKEY - IRELAND	40.0%	25ml	4.75
BUSHMILLS BLACK BUSH - IRELAND	40.0%	25ml	5.25
GLENFIDDICH 12YO - SCOTLAND	40.0%	25ml	5.50
LAPHROAIG 10YO - SCOTLAND	40.0%	25ml	6.25
OBAN 14YO - SCOTLAND	43.0%	25ml	7.50



WHISKY & BOURBON

	ABV%	ML	PRICE
HIBIKI HARMONY - JAPAN	43.0%	25ml	8.00
HAKUSHU 12 - JAPAN	43.0%	25ml	8.00
NIKKA WHISKY FROM THE BARREL - JAPAN	51.4%	25ml	8.00
DALWHINNIE 15YO - SCOTLAND	43.0%	25ml	8.50
GLENFIDDICH 18YO - SCOTLAND	40.0%	25ml	12.50
MACALLAN 18YO SHERRY OAK MALT - SCOTLAND	43.0%	25ml	14.50
JOHNNIE WALKER BLUE LABEL - SCOTLAND	40.0%	25ml	22.50
DALMORE KING ALEXANDER III - SCOTLAND	40.0%	25ml	25.00

TEQUILA & PISCO

	ABV%	ML	PRICE
DON JULIO SILVER	40.0%	25ml	5.95
HERRADURA	40.0%	25ml	7.00
DON JULIO REPOSADO	40.0%	25ml	8.00
PISCO ABA	40.0%	25ml	5.95
PATRON 'ANEJO'	40.0%	25ml	4.50
PATRON GOLD RESPOSADO	40.0%	25ml	12.00

COGNAC, ARMAGNAC, GRAPPA, CALVADOS

	ABV%	ML	PRICE
TOSOLINI GRAPPA DI CHARDONNAY	40.0%	25ml	4.95
BOULARD LA CUVÉE VINCENT CALVADOS, PAYS D'AUGE	40.0%	25ml	6.50
HENNESSY VS	40.0%	25ml	5.95
COURVOISIER VS	40.0%	25ml	5.95
COURVOISIER XO	40.0%	25ml	14.00
L'ESSENCE DU COURVOISIER	40.0%	25ml	225.00



COGNAC, ARMAGNAC, GRAPPA, CALVADOS

	ABV%	ML	PRICE
REMY MARTIN VSOP	40.0%	25_{ml}	7.50
JANNEAU ROYAL XO	40.0%	25_{ml}	11.50
DELAMAIN PALE & DRY XO	40.0%	25_{ml}	12.50
HINE ANTIQUE XO PREMIERE CRU	40.0%	25_{ml}	14.50

RUM & CACHACA

	ABV%	ML	PRICE
HAVANA 3	37.5%	25_{ml}	4.95
LAMB'S NAVY RUM	40.0%	25_{ml}	4.75
PUSSERS SPICED RUM	35.0%	25_{ml}	4.75
MORGAN'S SPICED	35.0%	25_{ml}	4.95
ANGOSTURA 1824	40.0%	25_{ml}	7.25
MOUNT GAY RUM 1703 OLD CASK SELECTION	43.0%	25_{ml}	12.50
APPLETON 21 YO	43.0%	25_{ml}	13.50
RON ZACAPA CENTENARIO 23	40.0%	25_{ml}	8.00
DIPLOMATICO 'RESERVA EXCLUSIVA'	40.0%	25_{ml}	6.95
KOKO KANU	21.0%	25_{ml}	4.50
CACHACA SAGATIBA	40.0%	25_{ml}	4.95
ABELHA ORGANIC CACHACA	40.0%	25_{ml}	6.00



LIQUERS & DIGESTIFS

	ABV%	ML	PRICE
BAILEYS IRISH CREAM	17.0%	25 _{ml}	4.25
TIA MARIA	20.0%	25 _{ml}	4.25
KAHLUA	20.0%	25 _{ml}	4.25
DISARONNO AMARETTO	28.0%	25 _{ml}	4.25
FRANGELICO	20.0%	25 _{ml}	4.25
COINTREAU	40.0%	25 _{ml}	4.25
MIDORI	20.0%	25 _{ml}	4.25
MALIBU	21.0%	25 _{ml}	4.25
SOUTHERN COMFORT	35.0%	25 _{ml}	4.25
PERNOD	40.0%	25 _{ml}	4.25
RICARD	45.0%	25 _{ml}	4.25
GRAND MARNIER	40.0%	25 _{ml}	4.75
BÉNÉDICTINE	40.0%	25 _{ml}	4.75
GLAYVA	35.0%	25 _{ml}	4.75
DRAMBUIE	40.0%	25 _{ml}	4.95
LIMONCELLO DI CAPRI ORIGINALE	30.0%	25 _{ml}	4.95
ST GERMAIN	20.0%	25 _{ml}	4.95
SUZE	15.0%	25 _{ml}	4.95
CHERRY HEERING	24.0%	25 _{ml}	4.95
LUXARDO SAMBUCA PASSIONE NERA	38.0%	25 _{ml}	4.95
SAMBUCA DE CESARI	38.0%	25 _{ml}	4.95
JAGERMEISTER	18.0%	25 _{ml}	4.95



FORTIFIED

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



SOFT DRINKS

	ML	PRICE
FRANKLINS LEMON & ELDERFLOWER	275_{ml}	3.75
FRANKLINS CLOUDY APPLE & RHUBARB	275_{ml}	3.75
COCA-COLA, DIET COKE	200_{ml}	2.80
RED BULL	250_{ml}	4.50
BOTTLEGREEN ELDERFLOWER CORDIAL	200_{ml}	1.50

FRANKLIN & SONS MIXERS

NATURAL INDIAN TONIC, NATURAL LIGHT TONIC, ORIGINAL LEMONADE, ORIGINAL GINGER ALE, ORIGINAL GINGER BEER, SICILIAN LEMON TONIC, SPARKLING SODA WATER	200_{ml}	2.80
---	-------------------------	-------------

FRUIT JUICES

FRUIT JUICE RANGE	200_{ml}	3.25
-------------------	-------------------------	-------------

WATER

DECANTAE MINERAL WATER STILL / SPARKLING	330_{ml}	2.80
	750_{ml}	4.20



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 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.

April 2019