



# CONSERVATORY DINING MENU

---

## STARTERS AND SALADS

---

	STARTER	MAIN
ITALIAN OLIVES (VE)	3.00	
HUMMUS WITH STONE-BAKED FLATBREAD (VE) (GL,SS) <i>Original and red pepper</i>	7.50	
SOUP OF THE DAY (V) (SO) <i>(Ask waiter for allergens)</i> <i>Served with artisan bread</i>	6.50	
PRAWN COCKTAIL (CR,EG,FI,GL,SD) <i>Kohlrabi, cherry tomatoes, crispy croutons</i>	8.50	
SPROUTING BROCCOLI, EDAMAME & COCONUT SALAD (VE) (MU) <i>French beans, mustard seeds, curry leaves, dried chillies, pomegranate</i>	7.50	11.50
BURRATA, HEIRLOOM TOMATOES (V) (DA,SD) <i>Coriander seeds, basil</i>	8.50	
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	9.50	14.50
WITH SMOKED SALMON (FI)	11.50	14.50

*Food served from 12 noon - 10pm*



---

## SANDWICHES & WRAPS

---

*Choice of tortilla wrap or white or wholemeal bread,* **9.75**  
*served with house salad & kettle crisps*

*Spring's oak smoked salmon, chive cream cheese,*  
*cucumber & salad (DA,FI,GL)*

*Grilled mediterranean vegetables, burrata,*  
*rocket & pesto (V) (DA,GL,NU)*

*Falafel & hummus with tomato & gherkin (V) (GL,SD,SS)*

*Cajun grilled chicken, peppers, rocket*  
*& chipotle mayonnaise (DA,EG,GL)*

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

---

## SOPWELL SELECTION

---

**SOPWELL HOUSE BURGER (DA,EG,GL,MU,SD,SO) 16.50**  
*Dedham Vale beef burger, smoked apple wood cheese,*  
*streaky bacon, BBQ sauce, brioche bun, fries*

**VEGAN BURGER (VE) (GL) 14.50**  
*Avocado & chilli crush, beetroot remoulade,*  
*grilled sourdough bun, fries*

**STUFFED GNOCCHI WITH**  
**MOZZARELLA & VEGETABLES (V) (DA,EG,GL) 14.50**  
*Peppers, tomatoes, olives, basil*

---

## SIDES

---

**FRIES 4.00**  
**SWEET POTATO FRIES 4.00**  
**LEAF SALAD 4.00**  
**TRUFFLE FRIES 5.50**

*Food served from 12 noon - 10pm*

### ALLERGEN LEGEND

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



---

## TO FINISH

---

STRAWBERRY CHEESECAKE (DA,EG,GL)	<b>6.50</b>
CLASSIC TIRAMISU (DA,EG,GL,NU,SD) <i>Amaretti biscuits</i>	<b>6.50</b>
CHOCOLATE & BANANA BROWNIE (VE) (NU) <i>Hazelnut &amp; rose ice cream</i>	<b>6.50</b>
ICE CREAMS (DA,EG,NU,SD) <i>Vanilla bean, double chocolate, strawberries &amp; cream, honeycomb</i>	<b>6.00</b>
FARMHOUSE CHEESE, ARTISAN BISCUITS (CE,DA,GL,NU,SD,SO,SS) <i>Colston Basset Stilton, Cornish Yarg, Rosary Ash, Somerset Brie</i>	<b>9.50</b>

*Food served from 12 noon - 10pm*



---

## 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 and strawberry, ginger & lemon, peppermint, chamomile

### ALLERGEN LEGEND

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



---

## 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

---

## 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*



---

## COCKTAILS

---

	GLASS	JUG (Approx. 4 people)
<b>CLASSIC PIMMS NO 1 CUP</b> <i>While away your time sipping on England's National summer drink. <b>Pimms No 1 Cup, lemonade, strawberries, cucumber, apple, orange slices, lime and lemon slices, mint, ice and stirred.</b></i>	<b>11.95</b>	<b>30.00</b>
<b>BUCK'S FIZZ</b> <i>Created in 1921 in London's Bucks Club as an excuse to start drinking earlier than permitted. Simple and yet twisted. <b>Orange juice, dash of cointreau topped with Champagne.</b></i>	<b>11.95</b>	
<b>BELLINI</b> <i>The original recipe was created around the 1940s in Venice, Italy, at the already famous Harry's Bar. The cocktail was called Bellini as the colour was a reminder of the toga of a Saint painted in one of the Giovanni Bellini paintings. <b>Traditional Bellini - peach purée and Prosecco.</b></i>	<b>11.95</b>	
<b>KIR ROYALE</b> <i>Simple and subtle...just perfect. <b>Taittinger Champagne with a dash of crème de cassis.</b></i>	<b>12.95</b>	
<b>COSMOPOLITAN</b> <i>There is a great deal of confusion around the time and creation of what is today known as the Cosmopolitan. We like to believe the credit should go to Toby Checchini of the Odeon in Manhattan. <b>Vodka, triple sec, cranberry juice, fresh lime, finished with flamed orange zest.</b></i>	<b>11.95</b>	<b>30.00</b>
<b>CLASSIC MOJITO</b> <i>Let us place 'A little spell on you', named after the African word Mojo and allegedly Ernest Hemingway's most favoured tipple. <b>This fashionable drink is served with white rum, fresh mint, freshly squeezed lime juice, white sugar, crushed ice and soda.</b></i>	<b>11.50</b>	
<b>SOPWELL BLOODY WITH MARY</b> <i><b>Vodka, spices, lots of tabasco and a touch of English mustard and fresh lemon juice. Topped with tomato juice served with celery salt and a celery stick.</b></i>	<b>10.50</b>	<b>30.00</b>
<b>OSS - ONE SERVE OF SANGRIA</b> <i>Sangria owes its global popularity to the 1964 World Fair in New York where the Spanish World Area served sweetened wine with fruit...the rest is history. <b>Diced apples and oranges soaked in lemon juice and brandy topped with red wine.</b></i>	<b>10.50</b>	<b>30.00</b>



---

## NON-ALCOHOLIC COCKTAILS

---

GLASS

SOPWELL PUNCH **8.50**

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

NOT JUST A LEMONADE **8.50**

*Muddled cucumber and sugar syrup, a pinch of smoked salt topped with Franklin & Sons Lemonade.*

DRY ABC **8.50**

*Matcha Green Tea, mojito mix, mint leaves and pineapple juice. Served with a fresh lime wedge.*



---

## CHAMPAGNE & SPARKLING WINE

---

	125ML	BOTTLE
HOUSE PROSECCO DOC BRUT, IT	<b>8.50</b>	<b>42.50</b>
PROSECCO FANTINEL ROSATO	<b>11.00</b>	<b>47.50</b>
NV TAITTINGER BRUT RÉSERVE 375ML CHAMPAGNE, FR		<b>38.00</b>
NV TAITTINGER BRUT RÉSERVE, CHAMPAGNE, FR	<b>12.50</b>	<b>64.00</b>
NV VEUVE CLICQUOT PONSARDIN YELLOW LABEL, CHAMPAGNE, FR		<b>82.50</b>
NV TAITTINGER PRESTIGE ROSÉ, CHAMPAGNE, FR		<b>68.00</b>
LAURENT PERRIER CUVÉE ROSÉ, CHAMPAGNE, FR		<b>95.00</b>
NV MAGNUM TAITTINGER BRUT RÉSERVE 1500ML		<b>115.00</b>
2002 DOM PÉRIGNON, CHAMPAGNE, FR		<b>175.00</b>

---

## DESSERT & FORTIFIED WINE

---

	50ML	75ML	BOTTLE
TORRES MOSCATEL ORO FLORALIS, CATALUNYA, ES (500ML)			<b>6.95 29.00</b>
CYPRÈS DE CLIMENS, BARSAC, GRAND VIN DE SAUTERNES			<b>62.00</b>
NV DOW'S FINE TAWNY 19.0%			<b>5.00</b>
DOW'S PORT LBV 19.0%			<b>6.00</b>





---

## WHITE WINE

---

### LIGHT & CRISP

175ML 250ML BOTTLE

PINOT GRIGIO BOTTEGA, FRUILI, FR **8.50 11.95 27.50**

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 CELLAR  
SELECTION, MARLBOROUGH, NZ **9.25 12.75 35.00**

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

LA MARIMORENA, ALBARIÑO, RIAS BAIXAS **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**

---

## 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

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 **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  
AINE & 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**



---

## BEERS, ALES & CIDERS

---

	ABV%	ML	PRICE
BIRRA MORETTI	<b>5.0%</b>	<b>330ml</b>	<b>4.75</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>
CURIOUS BREW	<b>4.7%</b>	<b>330ml</b>	<b>5.65</b>
FULLERS ORGANIC HONEY DEW ALE	<b>5.0%</b>	<b>500ml</b>	<b>6.25</b>
CURIOUS IPA	<b>4.7%</b>	<b>330ml</b>	<b>5.65</b>
GUINNESS	<b>4.2%</b>	<b>330ml</b>	<b>5.65</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>
OLD MOUT BERRIES & CHERRIES	<b>0.0%</b>	<b>500ml</b>	<b>4.75</b>
ERDINGER ALKOHOLFREI	<b>0.5%</b>	<b>500ml</b>	<b>4.75</b>

---

## APERITIFS

---

	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>
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>



---

## VODKA

---

	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>
BELVEDERE	<b>40.0%</b>	<b>25ml</b>	<b>5.25</b>
GREY GOOSE L'ORIGINAL	<b>40.0%</b>	<b>25ml</b>	<b>5.95</b>
LONEWOLF - VODKA	<b>40.0%</b>	<b>25ml</b>	<b>5.75</b>

---

## GIN

---

	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>
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>
LONEWOLF - GIN	<b>44.0%</b>	<b>25ml</b>	<b>6.25</b>
SIDLIP GROVE DISTILLED NON ALCOHOLIC GIN	<b>0.0%</b>	<b>25ml</b>	<b>6.25</b>

---

## RUM

---

	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>
ANGOSTURA 1824	<b>40.0%</b>	<b>25ml</b>	<b>7.50</b>
APPLETON 21 YO	<b>43.0%</b>	<b>25ml</b>	<b>13.50</b>



---

## WHISKY & BOURBON

---

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

---

## COGNAC, ARMAGNAC, CALVADOS

---

	ABV%	ML	PRICE
BOULARD LA CUVÉE VINCENT CALVADOS, PAYS D'AUGE	<b>40.0%</b>	<b>25<sub>ml</sub></b>	<b>6.50</b>
HENNESSY VS	<b>40.0%</b>	<b>25<sub>ml</sub></b>	<b>5.95</b>
REMY MARTIN VSOP	<b>40.0%</b>	<b>25<sub>ml</sub></b>	<b>7.50</b>
JANNEAU ROYAL XO	<b>40.0%</b>	<b>25<sub>ml</sub></b>	<b>11.50</b>
DELAMAIN PALE & DRY XO	<b>40.0%</b>	<b>25<sub>ml</sub></b>	<b>12.50</b>
HINE ANTIQUE XO PREMIERE CRU	<b>40.0%</b>	<b>25<sub>ml</sub></b>	<b>14.50</b>



---

## LIQUERS & DIGESTIFS

---

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

---

## TEQUILA & PISCO

---

HERRADURA	<b>40.0%</b>	<b>25<sub>ml</sub></b>	<b>7.00</b>
DON JULIO SILVER	<b>40.0%</b>	<b>25<sub>ml</sub></b>	<b>5.95</b>
DON JULIO REPOSADO	<b>40.0%</b>	<b>25<sub>ml</sub></b>	<b>8.00</b>
PATRON "ANEJO"	<b>40.0%</b>	<b>25<sub>ml</sub></b>	<b>8.00</b>
OCHO	<b>40.0%</b>	<b>25<sub>ml</sub></b>	<b>4.50</b>
PISCO ABA	<b>40.0%</b>	<b>25<sub>ml</sub></b>	<b>5.95</b>



---

## SOFT DRINKS

---

	ML	PRICE
FRANKLINS LEMON AND ELDERFLOWER	<b>275<sub>ml</sub></b>	<b>3.75</b>
FRANKLINS CLOUDY APPLE AND YORKSHIRE RHUBARB WITH CINNAMON	<b>275<sub>ml</sub></b>	<b>3.75</b>
COCA-COLA, DIET COKE	<b>200<sub>ml</sub></b>	<b>2.80</b>
RED BULL	<b>250<sub>ml</sub></b>	<b>4.50</b>
BOTTLEGREEN ELDERFLOWER CORDIAL	<b>200<sub>ml</sub></b>	<b>1.50</b>

---

## FRANKLIN & SONS MIXERS

---

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

---

## FRUIT JUICES

---

FRUIT JUICE RANGE	<b>250<sub>ml</sub></b>	<b>3.25</b>
-------------------	-------------------------	-------------

---

## WATER

---

DECANTAE MINERAL WATER STILL / SPARKLING	<b>330<sub>ml</sub></b>	<b>2.80</b>
	<b>750<sub>ml</sub></b>	<b>4.20</b>



*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. 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*