



SOPWELL  
HOUSE

THE BRASSERIE

TO START

- ARTISAN BREAD & OLIVES (VE) 4.50
- HUMMUS WITH STONE-BAKED FLATBREAD (VE) 7.50  
*Original & red pepper*
- SOUP OF THE DAY (V) 6.50  
*Served with artisan bread*
- BURRATA, HEIRLOOM TOMATOES (V) 8.50  
*Coriander seeds, basil*
- PRAWN COCKTAIL 8.50  
*Kohlrabi, cherry tomatoes, crispy croutons*
- SCOTTISH SALMON FISH CAKES 7.50  
*Avocado and lemon crush, aioli*
- DINGLEY DELL HAM HOCK & CONFIT CHICKEN TERRINE 7.50  
*Tarragon mayonnaise, honey mustard dressing*
- ASPARAGUS SPEARS, POACHED HENS EGGS 8.50  
*Hollandaise sauce, truffle, parmesan, watercress*
- MEDITERRANEAN SHARING PLATTER (V) 13.50  
*Italian olives, hummus, peppers stuffed with feta, artichokes, burrata, heirloom tomatoes, stone baked flat bread*

FROM THE FIRE

- From the Mibrasa charcoal oven - An elegant combination of a grill and oven adding unique flavour from the finest embers to give texture and juiciness to meats and fish.*
- All served with cherry tomatoes on the vine, portobello mushroom, watercress & fries.*
- RIB EYE STEAK 10oz 28.50
- SIRLOIN STEAK 10oz 29.50
- CHATEAUBRIAND (TO SHARE) 22oz 60.00
- STEAK TEMPERATURES**
- Rare - cool red centre      Medium - warm pink centre
- Medium rare - cool slightly red centre      Medium well - warm centre, no pink
- CAJUN YELLOW FIN TUNA STEAK 8oz 24.00
- WHOLE SEA BASS 23.00  
*Lemon, fennel & dill*
- TANDOORI CHICKEN 21.50  
*Half chicken served with fragrant rice, raita, tikka masala*
- SAUCES** - served on food 2.50
- Béarnaise sauce*
- Peppercorn sauce*
- Red wine sauce*
- Truffle mayonnaise*

TO FOLLOW

- FISH & CHIPS 16.50  
*Line caught cod, crushed peas, tartar sauce*
- GRILLED SCOTTISH SALMON 18.50  
*Borlotti beans, nduja, salsa verde*
- STUFFED GNOCCHI WITH MOZZARELLA & VEGETABLES (V) 14.50  
*Peppers, tomatoes, olives, basil*
- AUBERGINE, FREEKEH & CASHEW TAGINE (VE) 14.50  
*Cous cous*
- ROAST CORN-FED CHICKEN 16.50  
*Potato dauphinois, green peas, mushrooms, Petit onions, thyme jus*

SIDES

- TENDERSTEM BROCCOLI 4.00
- BUTTERED BEANS
- TOMATO & SHALLOTS
- FRIES
- TRUFFLE FRIES - 1.50 SUPPLEMENT
- SWEET POTATO FRIES
- LEAFY SALAD

SALADS

- |   | STARTER | MAIN  |
|---|---------|-------|
| QUINOA & FENNEL SALAD (VE)<br><i>Orange segments, pine nuts, tahini</i>   | 7.50    | 11.50 |
| SPROUTING BROCCOLI, EDAMAME & COCONUT SALAD (VE)<br><i>French beans, mustard seeds, curry leaves, dried chillies, pomegranate</i> | 7.50    | 11.50 |
| WATERMELON & FETA SALAD<br><i>Preserved lemon, mint &amp; basil</i>   | 7.50    | 11.50 |
| CLASSIC CAESAR SALAD<br><i>Baby gem lettuce, anchovies, parmesan, garlic croutons</i>   | 7.50    | 11.50 |
| WITH GRILLED CHICKEN  | 9.50    | 14.50 |
| WITH SMOKED SALMON  | 11.50   | 14.50 |

BURGERS

- All burgers served with crisp iceberg lettuce, beef tomato, red onion, gherkins, fries*
- SOPWELL HOUSE BURGER 16.50  
*Dedham Vale beef burger, smoked applewood cheese, streaky bacon, BBQ sauce, brioche bun*
- CHILLI & LIME CHICKEN BURGER 15.50  
*Roasted red peppers, chipotle mayonnaise*
- VEGAN BURGER (VE) 14.50  
*Avocado & chilli crush, beetroot remoulade, grilled sourdough bun*

TO FINISH

- WHITE CHOCOLATE & PEANUT BUTTER BLONDIE 6.50  
*Honeycomb ice cream*
- PINEAPPLE & FRANGIPANE TART 6.50  
*Coconut sorbet*
- STRAWBERRY CHEESECAKE 6.50
- BAILEYS CRÈME BRÛLÉE 6.50
- CLASSIC TIRAMISU 6.50  
*Amaretti biscuits*
- CHOCOLATE & BANANA BROWNIE (VE) 6.50  
*Hazelnut & rose ice cream*
- ICE CREAMS 6.00  
*Vanilla bean, double chocolate chip, strawberries & cream, honeycomb*
- FARMHOUSE CHEESES, ARTISAN BISCUITS 9.50  
*Colston Basset Stilton, Cornish Yarg, Rosary Ash, Somerset Brie*

ALLERGENS

We have a detailed allergens menu available. Please ask your waiter for a copy.

*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 & SPARKLING WINE

	125ML	BOTTLE
HOUSE PROSECCO DOC BRUT, IT	8.50	42.50
PROSECCO FANTINEL ROSATO DOC BRUT, IT	11.00	47.50
NV TAITTINGER BRUT RÉSERVE, NV CHAMPAGNE, FR 375ML		38.00
NV TAITTINGER BRUT RÉSERVE, NV CHAMPAGNE	12.50	64.00
NV TAITTINGER PRESTIGE ROSÉ, CHAMPAGNE, FR	13.50	68.00
NV VEUVE CLICQUOT PONSARDIN YELLOW LABEL, CHAMPAGNE, FR		82.50
LAURENT PERRIER CUVÉE ROSÉ, CHAMPAGNE, FR		95.00
NV MAGNUM TAITTINGER, BRUT RÉSERVE 1500ML		115.00
2002 DOM PÉRIGNON, CHAMPAGNE, FR 1500ML		175.00
NV TAITTINGER BRUT RÉSERVE, 375ML	12.50	64.00

### WHITE WINE

	175ML	250ML	BOTTLE
<b>LIGHT &amp; CRISP</b>			
PINOT GRIGIO BOTTEGA FRUILI, FRUILI, IT	8.50	11.95	27.50
PICPOUL DEPINET, 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
<b>ELEGANT &amp; DISTINCTIVE</b>			
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
<b>FULL FLAVOURED &amp; RICH</b>			
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

	175ML	250ML	BOTTLE
<b>LIGHT FRESH &amp; JUICY</b>			
TEKENA MERLOT, CENTRAL VALLEY, CHILE	7.95	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
<b>SPICY &amp; SOPHISTICATED</b>			
CÔTES DU RHÔNE VIN GOURMAND ROUGE, DAUVERGNE RANVIER, FR	9.25	12.75	32.50
PURO ORGANIC MALBEC-CABERNET, MENDOZA, ARG			35.85
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
<b>INTENSE &amp; FULL FLAVOURED</b>			
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 CHAPELLE, CÔTES DE PROVENCE, FR			45.00

### 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		
DOW'S PORT LBV 19.0%	6.00		

### BEER, ALE & CIDER

	ABV%	ML	PRICE
BIRRA MORETTI	5.0%	330ml	4.75
BIRRA MORETTI SICILIANA	5.8%	500ml	5.65
AMSTEL	4.6%	330ml	4.75
CURIOUS BREW	5.0%	330ml	4.75
FULLERS ORGANIC HONEY DEW ALE	5.0%	500ml	6.25
CURIOUS IPA	4.7%	330ml	5.65
GUINNESS	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

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, CALVADOS

	ABV%	ML	PRICE
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	2.80
	750ml	4.20
JUICES	200ml	3.25
FRANKLIN & SONS MIXERS	275ml	2.80
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

### TEA & COFFEE

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

Almond, soya and skimmed milk are available upon request

### SPECIALITY COFFEE 8.50

IRISH COFFEE  
Jameson whiskey, brown sugar, double cream, espresso

FRENCH COFFEE  
Grand Marnier, cream, espresso, brown sugar

CALYPSO COFFEE  
Tia Maria, double cream, brown sugar, espresso

### TEA SERVED BY THE POT PER PERSON 3.95

Newby 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.