



SOPWELL
HOUSE

THE BRASSERIE

TO START

ARTISAN BREAD & OLIVES (VE) (GL,SD,SO,SS)	4.50
HUMMUS WITH STONE-BAKED FLATBREAD (VE) Original, red pepper (GL,SS)	7.50
SOUP OF THE DAY (V) Served with artisan bread (Ask the waiter for allergens)	6.50
TOMATO & MOZZARELLA ARANCINI (V) Romesco sauce (CE,DA,EG,GL,SD)	7.50
PRAWN COCKTAIL Mango, cherry tomatoes, iceberg lettuce, crispy croutons (CR,EG,FI,GL,SD,SO,SS)	8.50
THAI SPICED FISH CAKES Lime, sweet chilli (CR,EG,FI,GL,SO)	7.50
CHICKEN & DUCK LIVER PARFAIT Gooseberry chutney, toasted brioche (DA,EG,GL,SD)	8.50
KIDDERTON ASH GOAT'S CHEESE (V) Baked figs, pomegranate molasses, mint (DA,SD)	8.50
SOY, GINGER & GREEN TEA CURED SALMON Radish salad, horseradish cream, pumpnickel bread (DA,EG,FI,GL,MU,SO)	8.50
SHARING PLATTER Italian olives, hummus, Woodalls Black Combe ham, Suffolk chorizo, peppers stuffed with cheese, stone-baked flat bread (DA,GL,SD,SS)	14.50

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 (DA)	29.50
SIRLOIN STEAK 10oz (DA)	30.50
CHATEAUBRIAND (TO SHARE) 22oz (DA)	60.00
ANGUS PICANHA STEAK 8oz (BEST SERVED MEDIUM RARE) (DA)	17.50
ROSEMARY & GARLIC LAMB CHOPS (DA)	20.50
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 (DA,FI)	24.50
WHOLE SEA BREAM, FENNEL & LIME (DA,FI)	19.50
WHOLE POUSSIN, CHIMICHURRI SAUCE (DA,SD)	19.00
SAUCES - Served in a pot, feel free to ask for more!	2.50
Béarnaise sauce (DA,EG,SD)	
Peppercorn sauce (CE,DA,SD)	
Red wine sauce (CE,SD)	
Truffle mayonnaise (EG,SD)	

MAINS

PAN-FRIED SALMON Spinach, root vegetables, saffron chowder (CE,DA,FI,SD)	16.50
PAN-FRIED CALVES LIVER Smoked streaky bacon, spring onion mash, buttered savoy cabbage, onion gravy (CE,DA,SD)	19.00
LINGUINE PASTA (VE) Garlic, chilli, tenderstem broccoli, olives (GL,SD)	14.50
WILD MUSHROOM RISOTTO (V) Spinach, tarragon, truffle (CE,DA,SD)	14.50
VEGETABLE SPRING ROLLS (VE) Red miso broth (CE,GL,PE,SD,SO,SS)	14.50
CONFIT LEG OF CREEDY CARVER DUCK Potato dauphinoise, braised red cabbage, petit onions, thyme jus (CE,DA,SD)	16.50
CHICKEN BHUNA Fragrant rice, naan bread (DA,GL,NU)	16.50

SIDES

MAPLE ROAST ONION SQUASH (DA)	4.00
SEASONAL VEGETABLES (DA)	
LEAFY SALAD (SD)	
BUTTERED SAVOY CABBAGE (DA)	
FRENCH FRIES	
SWEET POTATO FRIES	
SPICY WEDGES (GL)	

SALADS

	STARTER	MAIN
MAPLE ROAST ONION SQUASH, SPINACH & RED ONION SALAD (VE) Parsley, zatar, pomegranate, pine nuts, tahini (SS)	7.50	11.50
SUPERFOOD SALAD (VE) Tenderstem broccoli, quinoa, kale, edamame, beetroot, candied walnuts (NU,SD,SO)	7.50	11.50
CLASSIC CAESAR SALAD Baby gem lettuce, anchovies, parmesan, garlic croutons (DA,EG,FI,GL,SD,SO,SS)	7.50	11.50
WITH GRILLED CHICKEN	9.50	14.50
WITH SMOKED SALMON (FI)	11.50	14.50

BURGERS

All burgers served with crisp iceberg lettuce, beef tomato, red onion, gherkins, fries

SOPWELL HOUSE BURGER Dedham Vale beef burger, smoked applewood cheese, streaky bacon, BBQ sauce, brioche bun (DA,EG,GL,MU,SD,SO)	16.50
CHILLI & LIME CHICKEN BURGER Roasted red peppers, chipotle mayonnaise (DA,EG,GL,SD)	15.50
VEGAN BURGER (VE) Avocado & chilli crush, beetroot remoulade, grilled sourdough bun (GL)	14.50

TO FINISH

STICKY TOFFEE PUDDING Banana ice cream (DA,EG,GL,SD)	6.50
BAKEWELL TART Vanilla mascarpone (DA,EG,GL,NU,SO)	6.50
PASSION FRUIT & CHOCOLATE DELICE Mango sorbet (DA,EG,GL,SO)	6.50
PISTACHIO CRÈME BRÛLÉE Breton biscuit (DA,EG,GL,NU)	6.50
CLASSIC TIRAMISU Amaretti biscuits (DA,EG,GL,NU,SD)	6.50
CHOCOLATE BROWNIE (VE) Madagascan bourbon vanilla ice cream	6.50
ICE CREAMS Vanilla bean, double chocolate chip, strawberries & cream (DA,EG,SD)	6.00
FARMHOUSE CHEESES, ARTISAN BISCUITS Colston Basset stilton, Godminster cheddar, Golden Cross Sussex, Somerset brie (CE,DA,GL,NU,SD,SO,SS)	9.50

ALLERGEN LEGEND

(CE) Celery, (CR) Crustacean, (DA) Dairy, (EG) Eggs, (FI) Fish, (GL) Gluten, (LU) Lupin, (MO) Molluscs, (MU) Mustard, (NU) Nuts, (PE) Peanuts, (SD) Sulphur Dioxide, (SO) Soya, (SS) Sesame Seeds, (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 & SPARKLING WINE

	125ML	BOTTLE
NV TAITTINGER BRUT RÉSERVE, NV CHAMPAGNE, FR 375ML		38.00
COTTONMILL PROSECCO, BRUT, IT	8.50	42.50
PROSECCO FANTINEL	11.00	47.50
'ONE & ONLY' ROSATO BRUT, IT		
CHAPEL DOWN CLASSIC BRUT, ENG		55.00
NV TAITTINGER BRUT RÉSERVE, NV CHAMPAGNE	12.50	65.00
NV TAITTINGER PRESTIGE ROSÉ, CHAMPAGNE, FR	13.50	70.00
NV VEUVE CLICQUOT PONSARDIN YELLOW LABEL, CHAMPAGNE, FR		85.00
LAURENT PERRIER CUVÉE ROSÉ, CHAMPAGNE, FR		95.00
NV MAGNUM TAITTINGER, BRUT RÉSERVE 1500ML		115.00
TAITTINGER FOLIES DE LA MARQUETTERIE, FR		119.00
2002 DOM PÉRIGNON, CHAMPAGNE, FR		200.00

WHITE WINE

	175ML	250ML	BOTTLE
LIGHT & CRISP			
PINOT GRIGIO BOTTEGA FRUILI, FRUILI, IT	8.50	11.95	27.50
PICPOUL DEPINET, RÉSERVE MIROU SAINTE-ANNE, FR	8.75	12.00	28.00
LUBERON, LA CIBOISE BLANC, M. CHAPOUTIER, FR			29.00
BERES FURMINT (DRY), TOKAJI, HUN			29.00
GAVI DI GAVI LA TOLEDANA, DOMINI VILLA LANATA, IT			39.00
CHABLIS GLOIRE DE CHABLIS, J. MOREAU ET FILS, FR			53.00
SANCERRE, LE COLLINETTES, JOSEPH MELLOTT, FR			45.00

ELEGANT & DISTINCTIVE

VILLA MARIA SAUVIGNON BLANC CELLAR SELECTION, MARLBOROUGH, NZ	9.25	12.75	35.00
PULPO, ALBARIÑO PAGOS DEL REY, RÍAS BAIXAS, ES			37.00
COLLIO SAUVIGNON BLANC, TENUTA SANT' HELENA, FANTINEL, IT			37.00

FULL FLAVOURED & RICH

KLEINE ZALZE VINEYARD SELECTION CHENIN BLANC, STELLENBOSCH, SA			30.00
SANFORD STA RITA HILLS APPELLATION, CHARDONNAY, CALIFORNIA, USA			65.00
PULIGNY-MONTRACHET, LOUIS JADOT, FR			120.00

RED WINE

	175ML	250ML	BOTTLE
LIGHT FRESH & JUICY			
TEKENA MERLOT, CENTRAL VALLEY, CHILE	7.95	10.25	27.50
FEUDI SALENTINI, PRIMITIVO DEL SALENTO, PUGLIA, IT	8.50	11.95	29.00
PASSORI ROSSO, VENETO, IT			32.00
BEAUJOLAIS-VILLAGES COMBE AUX JACQUES, LOUIS JADOT, FR	9.50	13.25	35.00
ATAMISQUE SERBAL MALBEC, TUPUNGATO, MENDOZA, ARG			35.00

SPICY & SOPHISTICATED

VERAMONTE ORGANIC CARMENÈRE, COLCHAGUA VALLEY, CH			30.00
CAVES ROAD CABERNET SAUVIGNON, MARGARET RIVER, AUS			33.00
CÔTES DU RHÔNE, LES ABEILLES ROUGE, JEAN-LUC, COLOMBO FR			34.00
FEDERALIST 1776 LODI ZINFANDEL, CALIFORNIA, USA			43.00
JJ HAHN WESTERN RIDGE 1975 PLANTING SHIRAZ, BAROSSA VALLEY, AUS			50.00
GEVREY-CHAMBERTIN, BOUCHARD AÎNÉ & FILS, FR			70.00

INTENSE & FULL FLAVOURED

VIÑA POMAL RIOJA RESERVA, ES	10.25	14.00	35.00
SANT' HELENA CABERNET SAUVIGNON DELLE VENEZIE, FANTINEL, IT			37.00
CHÂTEAU LYONNAT, LUSSAC SAINT-ÉMILION, FR			43.00
CERES COMPOSITION PINOR NOIR, CENTRAL OTAGO, NZ			45.00
BOLLA AMARONE VALPOLICHELLA CLASSICO, IT			60.00
COLLIO ROSSO, VENCO, TENUTA SANT' HELENA, FANTINEL, IT			62.00

ROSÉ WINE

	175ML	250ML	BOTTLE
VINUVA PINOT GRIGIO ROSÉ DELLE VENEZIE, IT	8.25	10.25	27.00
JEAN-LUC COLOMBO LES PINS COUCHES ROSÉ, MEDITERRANEE, FR			30.00
CHAPEL DOWN ENGLISH ROSÉ, ENG			33.00
CHÂTEAU LA GORDONNE ROSÉ, LA CHAPELLE, CÔTES DE PROVENCE, FR			55.00

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
OLD MOUT	4.0%	500ml	5.50
POMEGRANATE & STRAWBERRY			
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

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

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

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
FROBISHERS FRUIT JUICE RANGE	250ml	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 (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	

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.



Wine To Water is committed to supporting life and dignity for all through the power of clean water. When you buy a bottle of this wine, 50p is donated to keep clean water flowing. Visit www.winewater.org to find out more. Thank you for your support.