



**HANDS-FREE  
FULL MENU AVAILABLE**



# ROOM SERVICE MENU

**BREAKFAST** - Please use the menus hanging on your door and place outside the room before 3am

**IN ROOM DINING** 11AM - 9.30PM DAILY

**THE CONTINENTAL**

**BREAKFAST SELECTION - 16.95 PER PERSON**

- Fruit salad or sliced melon*
- Muller light fruit yoghurt (DA)*
- Cheddar and gruyère cheese (DA)*
- Croissant & Pain au raisin (DA,EG,GL)*
- Selection of cereals (GL,NU)*

**Choice of fresh juice:** Apple, orange, grapefruit or cranberry

**Tea or coffee:** Choose from drinks section with milk choice

**THE FULL ENGLISH SELECTION**

**OR VEGETARIAN OPTION - 18.95 PER PERSON**

- Cumberland sausage, smoked back bacon, grilled tomato, hash brown, sautéed mushrooms, baked beans, choice of eggs (Poached, fried, boiled, scrambled) (DA,EG,GL)*

**OR**

- Vegetarian sausage, grilled tomato, hash brown, sautéed mushrooms, baked beans, choice of egg (DA,EG,GL)*

**Choice of fresh juice:** Apple, orange, grapefruit or cranberry

**Tea or coffee:** Choose from drinks section with milk choice

**THE HEALTHY SELECTION - 14.95 PER PERSON**

- Porridge with seasonal berries and fresh cut banana*
- Fruit salad or sliced melon*

**Choice of fresh juice:** Apple, orange, grapefruit or cranberry

**Tea or coffee:** Choose from drinks section with milk choice

**THE ROYALE SELECTION - 18.95 PER PERSON**

- Scottish smoked salmon, soft poached eggs, smashed avocado, toasted sourdough (EG,FI,GL)*
- Fruit salad or sliced melon*

**Choice of fresh juice:** Apple, orange, grapefruit or cranberry

**Tea or coffee:** Choose from drinks section with milk choice

**THE INDULGENT SELECTION - 16.95 PER PERSON**

- Three stack American style pancakes with maple syrup and streaky bacon (DA,EG,GL)*

- Fruit salad or sliced melon*

**Choice of fresh juice:** Apple, orange, grapefruit or cranberry

**Tea or coffee:** Choose from drinks section with milk choice

**BREAKFAST CHAMPAGNE**

GLASS OF NV TAITTINGER BRUT RESERVE CHAMPAGNE (12.50 supplement)

**STARTERS & FILLERS**

**SOUP - 6.50**

*Please ask your call handler for soup of the day*

**BUFFALO MOZZARELLA & VINE RIPE TOMATOES (V) (DA,SD,MU) - 8.50**

*Sunflower and curry pesto, rocket*

**LIGHT SUMMER SALAD (VE) (SO,NU,SE) - 7.50**

*Quinoa, tenderstem broccoli, French beans, edamame, baby spinach, banana shallot, red chilli, chicory, radish, grapefruit, basil, pine nuts, zatar*

**SOPWELL HOUSE BURGER (SD,EG,DA,GL,MU,CE) - 16.50**

*8oz beef burger with red onion marmalade, beef dripping mayonnaise, smoked Applewood cheese, streaky bacon, crispy lettuce, tomato, fries*

**SOPWELL CLUB SANDWICH (GL,DA,SO,SD,EG,MU) - 13.50**

*Grilled chicken breast, smoked streaky bacon, iceberg lettuce mayonnaise, beef tomato, fries*

**TANDOORI PANEER WRAP (V) (EG,GL,DA,SD,MU) - 9.00**

*Tandoori style paneer cheese, flat bread, kuchumber salad, coriander and chilli chutney*

**SMOKED SALMON SANDWICH (FI,GL,DA) - 9.95**

*Open sandwich on pumpernickel bread and pickled cucumber, cream cheese, avocado & lime crush, kettle crisps*

**CAESAR SALAD (DA,FI,GL,EG,SD,CE) - 7.50**

**WITH GRILLED CHICKEN - 9.50**

**WITH SMOKED SALMON - 11.50**

*Baby gem lettuce, Caesar dressing, anchovies, parmesan, garlic croutons*

**MAINS**

**CHEF'S VEGETARIAN SPECIAL - 13.50**

**10OZ RIBEYE STEAK (DA) - 29.00**

*Served with Béarnaise sauce and fries*

**SEED CRUSTED SCOTTISH SALMON (FI,DA,GL,SO,SD) - 17.50**

*Crushed new potatoes, green beans, sauce vierge*

**PAN-FRIED CHICKEN BREAST (DA,SD,CE) - 16.50**

*Colcannon mash, petit pois à la Francais, thyme jus*

**CLASSIC SHEPHERD'S PIE (GL,DA,CE,SD) - 14.50**

*Buttered seasonal vegetables*

**SIDES - 4.00**

*French fries, sweet potato fries, French beans (DA), Buttered seasonal vegetables (DA), Colcannon mash (DA)*

**DESSERTS**

**CLASSIC TIRAMISU (GL,DA,EG,NU,SD) - 6.50**

*Amaretti biscuits*

**APRICOT & ALMOND TART (GL,DA,EG,NU) - 6.50**

*Vanilla ice cream*

**STRAWBERRY VANILLA CHEESE CAKE (GL,DA,EG) - 6.50**

*Raspberry sorbet*

**PRALINE MILK CHOCOLATE BRÛLÉE (GL,DA,EG,NU,SO) - 6.50**

*Chocolate Breton*

**BRITISH CHEESE PLATE (GL,DA,SS,NU,SD) - 9.50**

*Artisan biscuits, fig chutney, grapes*



## SOPWELL BEST-SELLERS

### SPARKLING & CHAMPAGNE

	125 ML	BOTTLE
COTTONMILL PROSECCO DOC BRUT, IT	<b>8.50</b>	<b>42.50</b>
PROSECCO FANTINEL ROSATO BRUT, IT	<b>11.00</b>	<b>47.50</b>
NV VEUVE CLIQUOT PONSARDIN YELLOW LABEL		<b>82.50</b>
LAURENT PERRIER ROSÉ		<b>95.00</b>
TAITTINGER BRUT (MAGNUM - 1500ML)		<b>115.00</b>
KRUG GRANDE CUVÉE		<b>275.00</b>

### WHITE WINE

	125 ML	BOTTLE
PINOT GRIGIO BOTTEGA, FRUILI, IT	<b>8.50</b>	<b>27.50</b>
VILLA MARIA SAUVIGNON BLANC, MARLBOROUGH, NZ	<b>9.25</b>	<b>35.00</b>

### RED WINE

	125 ML	BOTTLE
FEUDI SALENTINI, PRIMITIVO DEL SALENTO, PUGLIA, IT	<b>8.50</b>	<b>29.50</b>
BEAUJOLAIS-VILLAGES COMBE AUX JACQUES, LOUIS JADOT, FR	<b>9.50</b>	<b>35.00</b>

### ROSÉ

	125 ML	BOTTLE
VINUVA PINOT GRIGIO ROSÉ, DELLE VENEZIE, IT	<b>8.25</b>	<b>29.50</b>

### BEER & CIDER

	330ML	500ML
BIRRA MORETTI	<b>4.75</b>	
BULMERS CIDER		<b>5.50</b>

### REFRESHING SELECTION

	125 ML	JUG
WARNER EDWARDS RHUBARB GIN <i>Served with juniper berries, orange peel and Franklin tonic water</i>	<b>9.25</b>	<b>30.00</b>
HENDRICK'S GIN <i>Served with rose petals, cucumber juice and Franklin tonic water</i>	<b>9.25</b>	<b>30.00</b>
PIMM'S NO. 1 CUP AND LEMONADE	<b>11.95</b>	<b>30.00</b>
APEROL SPRITZ	<b>12.50</b>	

Jugs serve approximately 4 people

### ICED TEA & COFFEE

UNSWEETEND LEMON ICE TEA	<b>3.95</b>
BLENDED CINNAMON CHAI (DA)	<b>4.25</b>
BLENDED HAZELNUT AND VANILLA LATTE (DA,NU,SO) <i>With a choice of skimmed milk, lactose free milk, soya or almond alternatives</i>	<b>4.95</b>

### TEA & COFFEE

MACCHIATO (DA)	<b>3.95</b>
CAPPUCCINO	<b>3.95</b>
CAFFÉ LATTE (DA)	<b>3.95</b>
AMERICANO	<b>3.95</b>
ESPRESSO / DOUBLE ESPRESSO	<b>2.75 / 3.95</b>
FILTERED COFFEE	<b>3.95</b>
CAFFÉ MOCHA (DA)	<b>3.95</b>
HOT CHOCOLATE WITH WHIPPED CREAM (DA)	<b>3.95</b>
DECAFFEINATED COFFEE <i>Almond, soya and skimmed milk are available upon request.</i>	<b>3.95</b>
TEA SERVED BY THE POT PER PERSON <i>Choose from the following specially selected loose leaf teas and infusions:</i>	<b>3.95</b>
ENGLISH BREAKFAST	<b>3.95</b>
ASSAM	<b>3.95</b>
DARJEELING	<b>3.95</b>
HUNAN GREEN	<b>3.95</b>
JASMINE PEARLS	<b>3.95</b>
FUJIAN OOLONG	<b>3.95</b>
EARL GREY	<b>3.95</b>
APPLE STRUDEL	<b>3.95</b>
MANGO & STRAWBERRY	<b>3.95</b>
GINGER & LEMON	<b>3.95</b>
PEPPERMINT & CHAMOMILE	<b>3.95</b>

### SOFT DRINKS

MINERAL WATER (STILL / SPARKLING)	<b>3.00</b>
FRANKLIN & SONS LEMON AND ELDERFLOWER	<b>3.75</b>
FRANKLIN & SONS APPLE AND RHUBARB	<b>3.75</b>
COCA-COLA, DIET COKE	<b>2.80</b>
ORANGE JUICE	<b>3.25</b>

*Please see the full drinks menu by using the QR code on  
the front of this menu*

#### 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, (V) Vegetarian, (VE) Vegan,

Sopwell House is committed to using sustainable and ethical suppliers for all our produce. The menu highlights the allergen ingredients within each dish; please note that dishes may still contain traces of allergens. Please advise a member of the team before ordering if you have any food allergies, special dietary requirements or require further information on ingredients used in our dishes. All prices are in £ sterling and are inclusive of prevailing VAT and a discretionary service charge of 10% will be added to your final bill.

August 2020