

  
**HANDS-FREE  
FULL MENU AVAILABLE**



# CONSERVATORY

Food served 12 noon - 9pm

**SOUP OF THE DAY WITH ARTISAN BREAD - 6.50**

*PLEASE ASK YOUR WAITER FOR THE SOUP OF THE DAY AND ALLERGENS*

**SUPERFOOD SALAD (VE) - 8.50**

*Kale, fennel, alfalfa, cucumber, quinoa, grilled corn, crushed avocado, citrus dressing, cajun spiced nuts (CE,NU,SD)*

**SOPWELL HOUSE BURGER - 16.50**

*8oz beef burger, smoked applewood cheddar, streaky bacon, chilli and red pepper jam & fries (DA,EG,GL,MU,SD,SO)*

**SOPWELL CLUB SANDWICH - 13.50**

*Grilled chicken breast, smoked streaky bacon, iceberg lettuce, mayonnaise, beef tomato & fries (DA,EG,GL,MU,SD,SO)*

**FALAFEL WRAP (VE) - 9.00**

*Falafel, hummus, gherkin, cucumber, pickled red cabbage, tomato, iceberg lettuce & kettle crisps (GL,SD,SS)*

**SMOKED SALMON SANDWICH - 9.95**

*Open sandwich on pumpnickel bread and pickled cucumber, cream cheese, avocado & lime crush & kettle crisps (DA,FI,GL,MU,SD)*

**CAESAR SALAD (CE,DA,EG,FI,GL,SD) - 11.50**

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

**WITH SMOKED SALMON (FI) - 14.50**

**WITH GRILLED CHICKEN (DA) - 13.50**

**SUCCULENT ROAST OF THE DAY IN A BRIOCHE ROLL - 13.50**

*With garden salad & fries (Please ask your waiter for allergens)*

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**BAILEYS CRÈME BRÛLÉE - 6.50**

*Coffee Breton (DA,EG,GL,SD,SO)*

**WHITE CHOCOLATE, BANANA AND PECAN CHEESE CAKE - 6.50**

*Salted Caramel sauce (DA,EG,GL,NU,SO)*

**CLASSIC TIRAMISU - 6.50**

*Amaretti biscuits (DA,EG,GL,NU,SD,SO)*

*Please turn over for drinks and allergy information*



## SOPWELL BEST-SELLERS

### SPARKLING & CHAMPAGNE

	125 ML BOTTLE
COTTONMILL PROSECCO DOC BRUT, IT	<b>8.50 43.95</b>
PROSECCO FANTINEL ROSATO BRUT, IT	<b>11.00 47.50</b>
NV TAITTINGER BRUT, FR	<b>13.50 75.00</b>
TAITTINGER BRUT (MAGNUM - 1500ML), FR	<b>135.00</b>
LAURENT PERRIER CUVÉE ROSÉ, FR	<b>139.00</b>

### WHITE WINE

	125 ML BOTTLE
PINOT GRIGIO BOTTEGA, FRUILLI, IT	<b>8.25 29.95</b>
VILLA MARIA SAUVIGNON BLANC, MARLBOROUGH, NZ	<b>9.75 41.00</b>

### RED WINE

	125 ML BOTTLE
 TEKENA MERLOT, CENTRAL VALLEY, CH	<b>7.95 27.50</b>
BEAUJOLAIS-VILLAGES COMBE AUX JACQUES, LOUIS JADOT, FR	<b>9.50 37.95</b>

### ROSÉ

	125 ML BOTTLE
 VINUVA PINOT GRIGIO ROSÉ, DELLE VENEZIE, IT	<b>8.50 28.00</b>

### BEER & CIDER

	330ML	500ML
HEINEKEN	<b>4.75</b>	
BULMERS CIDER		<b>5.50</b>

### REFRESHING SELECTION

	125 ML
HENDRICK'S GIN <i>Served with rose petals, cucumber juice and Franklin tonic water</i>	<b>8.05</b>
WARNER EDWARDS RHUBARB GIN <i>Served with juniper berries, orange peel and Franklin tonic water</i>	<b>8.55</b>
PIMM'S NO. 1 CUP AND LEMONADE	<b>10.50</b>
APEROL SPRITZ	<b>11.50</b>

### ICED TEA & COFFEE

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

### TEA & COFFEE

MACCHIATO (DA)	<b>3.95</b>
CAPPUCCINO (DA)	<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>
SOPWELL SIGNATURE ENGLISH BLEND	<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	<b>3.95</b>
CHAMOMILE	<b>3.95</b>

### SOFT DRINKS

MINERAL WATER (STILL / SPARKLING)	<b>2.80</b>
COCA-COLA, DIET COKE	<b>2.80</b>
ORANGE JUICE	<b>3.25</b>
FRANKLIN & SONS LEMON AND ELDERFLOWER	<b>3.75</b>
FRANKLIN & SONS APPLE AND RHUBARB	<b>3.75</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, (MO) Mollusc, (MU) Mustard, (NU) Nuts, (PE) Peanuts, (SD) Sulphur Dioxide, (SO) Soya, (SS) Sesame Seeds, (V) Vegetarian, (VE) Vegan,

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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.

October 2020