

QR CODE  
HANDS-FREE  
FULL MENU AVAILABLE



# ROOM SERVICE MENU

Breakfast served 7.30am - 11am / In Room Dining 11am - 9.30pm daily

## BREAKFAST

Please use the menu hanging on your door to find out full menu details and place outside the room before 3am to place your order.

**THE CONTINENTAL BREAKFAST SELECTION** - 16.95 per person

**THE FULL ENGLISH SELECTION OR VEGETARIAN** - 18.95 per person

**THE HEALTHY SELECTION** - 14.95 per person

**THE ROYAL SELECTION** - 18.95 per person

**THE INDULGENT SELECTION** - 16.95 per person

## STARTERS & FILLERS

**SOUP WITH ARTISAN BREAD** - 6.50  
Please ask your call handler for soup of the day

**WARM SMOKED HAM, CHORIZO AND MONTGOMERY CHEDDAR CROQUETTE** (CE,DA,EG,GL,MU,SD) - 7.50  
Chive mayonnaise, pickled shallots

**SALT BAKED BEETROOT** (V) (DA,GL,NU,SD) - 7.50  
Whipped goat's cheese, hazelnut pesto & apple  
Or whipped vegan cream cheese with chives (VE)

**SUPERFOOD SALAD** (VE) (CE,NU,SD) - 8.50 / 12.50  
Kale, fennel, alfalfa, cucumber, quinoa, grilled corn, crushed avocado, citrus dressing, cajun spiced nuts

**SOPWELL BEEF BURGER** (DA,EG,GL,MU,SD,SO) - 16.50  
8oz beef burger, smoked applewood cheddar, streaky bacon, chilli and red pepper jam & fries

**FALAFEL WRAP** (VE) (GL,SD,SS) - 9.00  
Falafel, hummus, gherkin, cucumber, pickled red cabbage, tomato, iceberg lettuce & kettle crisps

**SMOKED SALMON SANDWICH** (DA,FI,GL,MU,SD) - 9.95  
Open sandwich on pumpnickel bread and pickled cucumber, cream cheese, avocado & lime crush & kettle crisps

**CAESAR SALAD** (CE,DA,EG,FI,GL,SD) - 7.50 / 11.50  
Gem lettuce, anchovies, soft boiled egg, aged parmesan, garlic croutons

**SCOTTISH SMOKED SALMON** (FI) - 11.50 / 14.50

**GRILLED CHICKEN** (DA) - 9.50 / 13.50

## MAINS

**SCOTTISH SALMON FILLET** - 19.50  
Seed crusted, chive crushed new potatoes, tender stem broccoli, sauce vierge (DA,FI,GL,SD,SO,SS)

**CORN-FED CHICKEN BREAST** (CE,DA,SD) - 15.50  
Sweet potato fondant, spinach, salsify, petit onions, tarragon & truffle jus

**ROASTED BUTTERNUT SQUASH** (VE) (CE,NU,SD) - 14.50  
Walnut and wild mushroom ragu, confit lemon, crispy sage

**RIGATONI** (VE) (GL,NU,SD) - 14.50  
Almond and courgette pesto, sun dried tomatoes, chilli oil

**PIZZA** (DA,GL,SD)  
**MARGHERITA** - 11.50  
**PEPPERONI** - 13.00

**SIDES** - 4.00  
French fries; Sweet potato fries; Garlic mashed potato (DA); Tender stem broccoli, confit shallots and red chilli (DA); Mixed leaves and cherry tomatoes (SD)

## DESSERTS

**BAILEYS CRÈME BRÛLÉE** (DA,EG,GL,SD,SO) - 6.50  
Coffee Breton

**WHITE CHOCOLATE, BANANA AND PECAN CHEESE CAKE** (DA,EG,GL,NU,SO) - 6.50  
Salted Caramel sauce

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

**BRITISH CHEESE PLATE** (CE,DA,GL,NU,SD,SO,SS) - 9.50  
Quince, artisan crackers



## SOPWELL BEST-SELLERS

### SPARKLING & CHAMPAGNE

	125 ML	BOTTLE
COTTONMILL PROSECCO DOC BRUT, IT	<b>8.50</b>	<b>43.95</b>
PROSECCO FANTINEL ROSATO BRUT, IT	<b>11.00</b>	<b>47.50</b>
NV TAITTINGER BRUT, FR	<b>13.50</b>	<b>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</b>	<b>29.95</b>
VILLA MARIA SAUVIGNON BLANC, MARLBOROUGH, NZ	<b>9.75</b>	<b>41.00</b>

### RED WINE

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

### ROSÉ

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