



**HANDS-FREE
FULL MENU AVAILABLE**



**SOPWELL
HOUSE**

THE TERRACE

SOPWELL BREAKFAST

Available 9am till 12pm

THE INDULGENT (DA,GL,EG,SD) **18.95**
Three stack American style pancakes with maple syrup and streaky bacon

THE ROYALE (DA,EG,FI,GL,SD) **18.95**
Scottish smoked salmon, soft poached eggs, smashed avocado, toasted sourdough, sauce hollandaise

THE FULL ENGLISH SELECTION (DA,EG,GL) **18.95**
Cumberland sausage, smoked back bacon, grilled tomato, hash brown, sautéed mushrooms, baked beans, choice of egg (Poached, fried, boiled, scrambled) OR

Vegetarian: Vegetarian sausage, grilled tomato, hash brown, sautéed mushrooms, baked beans, choice of egg (Poached, fried, boiled, scrambled) (DA,EG,GL)

Choice of fresh juice: Apple, orange, grapefruit or cranberry
Tea or coffee: Choose from drinks section with milk choice

SALADS

Available 11am till 9pm

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

Add

Scottish smoked salmon (FI) **11.50 14.50**

Grilled chicken **9.50 13.50**

KENNY'S SUPERFOOD SALAD (VE) **8.50 12.50**
(CE,SD,SO)

Baby leaves, spinach, heritage tomato, orange, fermented beets, edamame, radish, toasted pumpkin & chia seed

Add

Scottish smoked salmon (FI) **11.50 14.50**

Grilled chicken **9.50 13.50**

WATERMELON & FETA SALAD (V) (DA,SD) **8.50 12.50**
Marinated olives, garlic, herbs, red chilli, preserved lemon

SANDWICHES AND MORE

Available 11am till 9pm

CHICKPEA AND RED PEPPER HUMMUS (GL,SD,SS) **6.50**
Nocellara olives and flat bread

SOUP OF THE DAY (V) (Ask waiter for allergens) **6.50**
Served with home-made artisan bread

SOPWELL CLUB SANDWICH (GL,EG,DA,SD) **13.50**
Grilled chicken breast, smoked streaky bacon, iceberg lettuce mayonnaise, tomato, French fries White or wholemeal bread

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

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

SOPWELL BEEF BURGER 8OZ **16.50**
(DA,EG,GL,MU,SD,SO)
Smoked applewood cheddar, streaky bacon, red onion jam, French fries

BEETROOT & MUSHROOM BURGER (VE) **15.50**
(GL,MU,SD,SO)
Chipotle vegan mayo, smashed avocado, chargrilled sourdough bun, French fries

FISH AND CHIPS (DA,EG,FI,GL,SD) **15.50**
Beer battered Atlantic cod, black garlic mayonnaise, crushed peas, chunky chips

RIGATONI (VE) (GL,NU,SD) **14.50**
Almond and courgette pesto, tenderstem broccoli, sun dried tomatoes

DESSERTS

SOPWELL DECADENT TRIPLE CHOCOLATE CHEESECAKE (DA,EG,GL,SD) **7.25**
Raspberries

KEY LIME PIE (DA,EG,GL) **6.95**
Yoghurt ice cream

SUMMER PUDDING (VE) (GL) **6.95**
Vegan vanilla ice cream

PASSION FRUIT CRÈME BRULEE (DA,EG,GL) **6.95**
Sable biscuits

SELECTION OF ICE CREAMS AND SORBETS (DA,EG,SD,SO) **6.95**

AFTERNOON TEA

From 12 noon

TRADITIONAL AFTERNOON TEA
Your choice of Newby loose leaf teas, homemade scones, Devonshire clotted cream, strawberry preserve, a selection of fresh seasonal cakes and finger sandwiches

Monday - Friday 29.95

Saturday - Sunday 34.95

Children aged 5 - 12 years 16.00

CHAMPAGNE AFTERNOON TEA
Traditional afternoon tea complemented with a glass of Taittinger Brut Reserve NV Champagne

Monday - Friday 39.95

Saturday - Sunday 44.95

AFTERNOON TEA & PIMM'S
Traditional afternoon tea complemented with a glass of England's national summer tippie, Pimm's No. 1 Cup

Monday - Friday 36.95

Saturday - Sunday 41.95

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.

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.



SOPWELL HOUSE

DRINKS MENU

CHAMPAGNE

	175ML	BOTTLE
COTTONMILL PROSECCO DOC BRUT, IT	8.50	43.95
PROSECCO FANTINEL	9.95	47.50
'ONE & ONLY' ROSATO BRUT, IT		
NV TAITTINGER BRUT, FR	13.50	75.00
NV TAITTINGER PRESTIGE ROSÉ, CHAMPAGNE, FR		89.00
NV VEUVE CLICQUOT PONSARDIN YELLOW LABEL, CHAMPAGNE, FR		101.00
LAURENT PERRIER CUVÉE ROSÉ, CHAMPAGNE, FR	141.00	
NV MAGNUM TAITTINGER, BRUT RÉSERVE 1500ML	135.00	

WHITE WINE

	175ML	250ML	BOTTLE
PICPOUL DEPINET, RÉSERVE MIROU SAINTE-ANNE, FR	7.95	11.50	28.50
PINOT GRIGIO BOTTEGA FRUILI, FRUILI, IT	8.25	12.00	29.95
KLEINE ZALZE VINEYARD SELECTION CHENIN BLANC, STELLENBOSCH, SA			33.00
LUBERON, LA CIBOISE BLANC, M. CHAPOUTIER, FR			35.00
VILLA MARIA SAUVIGNON BLANC CELLAR SELECTION, MARLBOROUGH, NZ	10.25	14.50	43.00
PULPO, ALBARIÑO PAGOS DEL REY, RÍAS BAIXAS, ES			43.00
COLLIO SAUVIGNON BLANC, TENUTA SANT' HELENA, FANTINEL, IT			43.95
GAVI DI GAVI LA TOLEDANA, DOMINI VILLA LANATA, IT			48.95

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.

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.winetowater.org to find out more. Thank you for your support.

RED WINE

	175ML	250ML	BOTTLE
TEKENA MERLOT, CENTRAL VALLEY, CHILE	7.95	10.25	27.50
VINUVA ORGANIC NERO D'AVOLA, PUGLIA, IT	8.50	11.95	29.00
FEUDI SALENTINI, PRIMITIVO DEL SALENTO, PUGLIA, IT	9.25	12.50	34.95
CÔTES DU RHÔNE, LES ABEILLES ROUGE, JEAN-LUC, COLOMBO FR			35.00
FAMILIA ZUCCARDI BRAZOS MALBEC, MENDOZA			36.00
BEAUJOLAIS-VILLAGES COMBE AUX JACQUES, LOUIS JADOT, FR	9.75	13.50	38.50
VIÑA POMAL CENTENARIO RIOJA RESERVA, BODEGAS BILBAÍNAS			45.00
VIDAL RESERVE PINOR NOIR, MARBOROUGH, NZ			49.00
FEDERALIST 1776 LODI ZINFANDEL, CALIFORNIA, USA			50.00

ROSÉ WINE

	175ML	250ML	BOTTLE
VINUVA PINOT GRIGIO ROSÉ DELLE VENEZIE, IT	8.50	10.50	28.00
JEAN-LUC COLOMBO LES COLLINES AUX LAVANDES ROSÉ, MEDITERRANEE, FR			39.00

BEER, ALE & CIDER

	ABV	BOTTLE	PRICE
BIRRA MORETTI	5.0%	330ML	4.75
HEINEKEN	5.0%	330ML	4.75
GUINNESS	4.2%	330ML	5.25
BULMERS ORIGINAL CIDER	4.5%	500ML	5.50
CURIOUS BREW LAGER	5.0%	330ML	5.65
CURIOUS IPA	4.7%	330ML	5.65
BULMERS RED BERRIES	4.5%	500ML	6.65
HEINEKEN ALCOHOL FREE	0.5%	330ML	4.00

REFRESHING SELECTION

HENDRICK'S GIN	8.05
<i>Served with rose petals, cucumber juice and Franklin tonic water</i>	
WARNER EDWARDS GIN	8.75
<i>Served with juniper berries, orange peel and Franklin tonic water</i>	
PIMM'S NO.1 CUP & LEMONADE	10.50
APEROL SPRITZ	11.50
CLASSIC MOJITO	11.50
BELLINI	11.95
COSMOPOLITAN	11.95
KIR ROYAL	14.95
SPICED RUM PUNCH	11.50
PORNSTAR MARTINI	11.95

SOFT DRINKS

STILL / SPARKLING WATER 330ML / 750ML	2.80	4.50
FRUIT JUICES		3.25
COCA-COLA, DIET COKE		2.80
FRANKLIN & SONS LEMON & ELDERFLOWER		3.75
FRANKLIN & SONS APPLE & RHUBARB		3.75

TEA & COFFEE

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: Sopwell signature English blend, Assam, Darjeeling, green sencha, jasmine pearls, milk oolong, Earl Grey, apple strudel, mango & strawberry, ginger & lemon, peppermint & chamomile.

COFFEES	3.95
<i>Macchiato (DA), cappuccino, caffè latte (DA), americano, filtered coffee, caffè mocha (DA), hot chocolate with whipped cream (DA), decaffeinated coffee</i>	
ESPRESSO / DOUBLE ESPRESSO	2.75 3.95
UNSWEETEND LEMON ICE TEA	3.95
BLENDED CINNAMON CHAI (DA)	4.25
BLENDED ICE LATTE (DA,NU,SO)	4.95

ALL SERVED WITH CHOICE OF SKIMMED MILK, LACTOSE FREE MILK, SOYA OR ALMOND ALTERNATIVES

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