

QR CODE
HANDS-FREE
FULL MENU AVAILABLE



COCKTAIL LOUNGE

Food served Sunday – Thursday 12 noon – 9pm (Last food orders 8.15pm)
Fridays, Saturdays & Bank Holidays 12 noon – 10pm (Last food orders 9pm)

SHARING PLATES

CHOOSE FROM THE FOLLOWING OPTIONS

INDIVIDUAL	5.95
SELECT THREE	14.95
SELECT SIX	26.95

Nocellara olives (VE) (SD)

Truffle fries (V)

Sweet potato fries (V)

Chick pea and red pepper hummus,
crispy flat bread (VE) (SD)

Mini beef slider, tomato relish, smoked applewood,
truffle mayonnaise (DA,EG,GL,MU,SD,SO)

Chicken tikka, mint chutney (DA,EG,NU)

Cheesy tomato rarebits (V) (DA,GL,MU,SD)

Sicilian tomato arancini with arrabiata sauce (VE) (DA,GL)

Crispy squid, pickled red cabbage, aioli (EG,GL,MO,SD)

Spiced green pea and potato patties & tomato salsa (VE) (SD)

SANDWICHES AND MORE

ALL SANDWICHES ARE SERVED WITH HOUSE SALAD AND KETTLE CRISPS

CORONATION CHICKEN SANDWICH (CE,DA,EG,MU,NU,SD) 9.75
Toasted sourdough, watercress

SMOKED SALMON BAGEL (DA,FI,GL) 9.95
Open bagel, avocado, cream cheese, lemon

MOZZARELLA AND TOMATO SANDWICH (V) (DA,GL,NU) 9.00
Grilled spinata bread pesto, rocket

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

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

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

SOPWELL SELECTION

SEARED TUNA SALAD (CE,EG,FI,GL,SD) 11.50 / 14.50
Seared yellowfin tuna, salad leaves, celery, confit
cherry tomatoes, cucumber olives, baby gem,
anchovies, free range eggs, radish, spring onions,
sauce verte, crusty bread

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

WITH SMOKED SALMON (FI) 10.50 / 14.50
WITH GRILLED CHICKEN 9.50 / 13.50

KENNY'S SUPERFOOD SALAD (VE) (SD,SO) 8.50 / 12.50
Puy lentil, baby leaf, spinach, heritage tomato,
orange segments, balsamic beetroot, edamame,
radish, toasted pumpkin & chia seed

WITH SMOKED SALMON (FI) 11.50 / 15.50
WITH GRILLED CHICKEN 10.50 / 14.50

DESSERTS

DESSERT OF THE DAY (Ask your waiter for allergens) 6.95

LEMON & RHUBARB POSSET (DA,GL,NU) 6.95
Pistachio biscotti

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

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

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

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 BEST-SELLERS

SPARKLING & CHAMPAGNE

	125 ML	BOTTLE
COTTONMILL PROSECCO DOC BRUT, IT	8.50	43.95
PROSECCO FANTINEL ROSATO BRUT, IT	9.95	47.50
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
TAITTINGER BRUT (MAGNUM - 1500ML), FR		135.00
LAURENT PERRIER CUVÉE ROSÉ, FR		141.00


WHITE WINE

	125 ML	BOTTLE
PINOT GRIGIO BOTTEGA, FRUILI, IT	8.25	29.95
LUBERON, LA CIBOISE BLANC, M. CHAPOUTIER, FR		35.00
VILLA MARIA SAUVIGNON BLANC, MARLBOROUGH, NZ	10.25	43.00
GAVI DI GAVI LA TOLEDANA, DOMINI VILLA LANATA, IT		48.95

RED WINE

	125 ML	BOTTLE
 TEKENA MERLOT, CENTRAL VALLEY, CH	7.95	27.50
FEUDI SALENTINI, PRIMITIVO DEL SALENTO PUGLIA, IT	9.25	34.95
BEAUJOLAIS-VILLAGES COMBE AUX JACQUES, LOUIS JADOT, FR	9.75	38.50
VIDAL RESERVE PINOR NOIR, MARLBOROUGH, NZ		49.00

ROSÉ

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

BEER & CIDER

	330ML	500ML
HEINEKEN	4.75	
BULMERS CIDER		5.50
AMSTEL DRAUGHT		5.50
BIRRA MORETTI DRAUGHT		6.75

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

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

SPIRITS

BAILEYS	4.25
JOHNNIE WALKER BLACK LABEL WHISKY	4.75
TANQUERAY	4.95
HAVANA 3 RUM	4.95
HAVANA 5 RUM	4.95
BELVEDERE VODKA	5.25
COURVOISIER VS COGNAC	5.25
OBAN 14 YRS WHISKY	7.50

TEA & COFFEE

TEA SERVED BY THE POT PER PERSON	3.95
<i>Newby Teas and infusions offer definitive examples of the greatest teas, skillfully picked for unmatched freshness.</i>	

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
UNSWEETENED 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

(For a full drinks menu please scan the QR code on the front)

 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.

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.