

QR CODE
HANDS-FREE
FULL MENU AVAILABLE



ROOM SERVICE MENU

In Room Dining 11am - 11pm daily

SALADS & STARTERS

SOUP OF THE DAY (V) <i>(Ask for allergens)</i> Served with homemade artisan bread	6.50
CRISPY SQUID <i>(EG, GL, MO, SD)</i> Pickled red cabbage aioli	7.50
PANEER TIKKA (V) <i>(DA)</i> Mint chutney	7.50
SPICED GREEN PEA AND POTATO PATTIES (VE) <i>(SD)</i>	7.50
Tomato salsa	
CAESAR SALAD <i>(DA, EG, FI, GL, SD, SS)</i>	7.50 / 11.50
Gem lettuce, anchovies, soft boiled egg, aged parmesan, garlic croutons	
WITH SMOKED SALMON <i>(FI)</i>	10.50 / 14.50
WITH GRILLED CHICKEN	9.50 / 13.50
KENNY'S SUPERFOOD SALAD (VE) <i>(SD, SO)</i>	8.50 / 12.50
Puy lentil, baby leaf, spinach, heritage tomato, orange segments, balsamic beetroot, edamame, radish, toasted pumpkin & chia seed	
WITH SMOKED SALMON <i>(FI)</i>	11.50 / 15.50
WITH GRILLED CHICKEN	10.50 / 14.50

SANDWICHES & MORE

ALL SANDWICHES ARE SERVED WITH HOUSE SALAD AND KETTLE CRISPS

CORONATION CHICKEN <i>(CE, DA, EG, MU, NU, SD)</i> Toasted sourdough, watercress	9.75
SMOKED SALMON <i>(DA, FI, GL)</i> Open bagel, avocado, cream cheese, lemon	9.95
MOZZARELLA AND TOMATO (V) <i>(DA, GL, NU)</i> Grilled spinata bread pesto, rocket	9.00
SOPWELL CLUB SANDWICH <i>(GL, EG, DA, SD)</i> Grilled chicken breast, smoked streaky bacon, iceberg lettuce mayonnaise, tomato, French fries, White or wholemeal bread	13.50
SOPWELL BEEF BURGER <i>(DA, EG, GL, MU, SD, SO)</i> Smoked applewood cheddar, streaky bacon, red onion jam, French fries	16.50
BEETROOT AND MUSHROOM BURGER (VE) <i>(GL, MU, SD, SO)</i> Chipotle vegan mayo, smashed avocado, chargrilled sourdough bun, French fries	15.50

SOPWELL SELECTION

GRILLED SCOTTISH SALMON <i>(CE, DA, EG, FI, SD)</i> Salad Nicoise, sauce verte	19.50
CRISPY SESAME CHICKEN <i>(CE, FI, GL, SO, SS)</i> Sticky Asian sauce, peppers, spring onions, steamed rice	15.50
GRILLED 100Z BRITISH RIBEYE STEAK <i>(DA, EG, SD)</i> Béarnaise sauce, French fries	32.00
RIGATONI (VE) <i>(GL, NU, SD)</i> Almond and courgette pesto, tender stem broccoli, sun dried tomatoes	14.50

THIN CRUST PIZZA

CLASSIC MARGHERITA <i>(DA, GL)</i>	13.50
PEPPERONI <i>(DA, GL, SD)</i>	14.50

SIDES

FRENCH FRIES / SWEET POTATO FRIES	4.00
MIXED LEAVES AND CHERRY TOMATOES <i>(SD)</i>	4.00
TENDER STEM BROCCOLI, CONFIT SHALLOTS AND RED CHILLI <i>(DA)</i>	4.00
BUTTERED FRENCH BEANS & GREEN PEAS, LEMON AND MINT <i>(DA)</i>	4.00

DESSERTS

LEMON & RHUBARB POSSET <i>(DA, GL, NU)</i> Pistachio biscotti	6.95
SUMMER PUDDING (VE) <i>(GL)</i> Vegan vanilla ice cream	6.95
SOPWELL DECADENT TRIPLE CHOCOLATE CHEESECAKE <i>(DA, EG, GL, SD)</i> Raspberries	7.25
FARMHOUSE BRITISH CHEESE PLATE <i>(CE, DA, GL, NU, SD, SO, SS)</i> Quince, crackers	9.50

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, MARBOROUGH, 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**
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
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.