



**HANDS-FREE  
FULL MENU AVAILABLE**



SOPWELL  
HOUSE

## THE BRASSERIE

*Supplement charges (in brackets) will apply on some dishes for guests on a three course inclusive dinner package.*

### TO START

HOMEMADE ARTISAN BREAD (DA, GL, N, SD) <i>Aged balsamic, extra virgin olive oil</i>	<b>4.95</b>
CHICKPEA & RED PEPPER HUMMUS (GL, SD, SS) <i>Nocellara olives and flat bread</i>	<b>6.50</b>
TORCHED MACKERAL (CE, DA, FI, GL, SD) <i>Pickled fennel &amp; shallots, horseradish crème fraiche, pomegranate, dill oil, sour dough shards</i>	<b>7.50</b>
SCOTTISH SMOKED SALMON AND CORNISH CRAB (CR, DA, EG, FI, MU, SD) <i>Apple, fennel, avocado</i>	<b>10.50</b> <i>(£2)</i>
PEPPERCORN AND THYME CRUSTED BEEF CARPACCIO (GL, MU, SD) <i>Sourdough croutons, pickled radish &amp; rocket</i>	<b>10.50</b> <i>(£2)</i>
VINE RIPE PLUM TOMATO SALAD & BURRATA (V) (DA, SD) <i>Pomegranate, raspberry dressing, fresh basil</i>	<b>8.50</b>
SHARING PLATE (VE) (GL, SD, SO, SS) <i>Spiced green pea and potato patties &amp; tomato salsa, homemade pineapple kimchi, spinach falafel, guacamole &amp; tortilla crisp, chickpea &amp; red pepper hummus dip, flat bread</i>	<b>14.50</b>

### SALADS

	STARTER	MAIN
CAESAR SALAD (DA, EG, FI, GL, SD, SS) <i>Gem lettuce, anchovies, soft boiled egg, aged parmesan, garlic croutons</i>	<b>7.50</b>	<b>11.50</b>
WITH SCOTTISH SMOKED SALMON (FI) <i>(£1.50)</i>	<b>10.50</b>	<b>14.50</b>
WITH GRILLED CHICKEN (DA) <i>(£1)</i>	<b>9.50</b>	<b>13.50</b>
TUNA POKE BOWL (CR, FI, SD, SO, SS) <i>Yellowfin tuna, sushi rice, avocado, onions, spring onions, coriander, seaweed, kimchi, edamame, furikake</i>	<b>11.50</b> <i>(£2)</i>	<b>14.50</b>
KENNY'S SUPERFOOD SALAD (VE) (SD, SO) <i>Puy lentil, baby leaf, spinach, heritage tomato, orange segments, balsamic beetroot, edamame, radish, toasted pumpkin &amp; chia seed</i>	<b>8.50</b>	<b>12.50</b>
WITH SCOTTISH SMOKED SALMON (FI)	<b>11.50</b>	<b>15.50</b>
WITH GRILLED CHICKEN (DA)	<b>10.50</b>	<b>14.50</b>
WATERMELON & FETA SALAD (V) (DA, SD) <i>Marinated olives, garlic, herbs, red chilli, preserved lemon</i>	<b>8.50</b>	<b>12.50</b>

### MAINS

FISH AND CHIPS (DA, EG, FI, GL, SD) <i>Beer battered Atlantic cod, black garlic mayonnaise, crushed peas, chunky chips</i>	<b>15.50</b>
PAN-FRIED SALMON FILLET (CE, FI, GL, NU, SD) <i>Couscous, saffron, celery, capers, currants, olive and pine nut salsa</i>	<b>18.50</b>
CORN-FED CHICKEN BREAST (DA, GL, MU, SD) <i>Spring onion mash, braised baby gem, pancetta, petit pois a la francais</i>	<b>16.50</b>
CRISPY SESAME CHICKEN (CE, FI, GL, SO, SS) <i>Sticky Asian sauce, peppers, spring onions, steamed rice</i>	<b>15.50</b>
BAKED SWEET POTATO (VE) (NU) <i>Lovage &amp; potato, coriander yoghurt, pickled chillies, porcini crusted cauliflower</i>	<b>14.50</b>
RIGATONI (VE) (GL, NU, SD) <i>Almond and courgette pesto, tender stem broccoli, sun dried tomatoes</i>	<b>14.50</b>

### MIBRASA CHARCOAL GRILL

*An elegant combination of a grill and oven adding the unique flavour of the finest embers to give a unique texture and juiciness to meats and fish. Steaks are served with choice of one sauce.*

32oz CÔTE DE BOEUF STEAK (DA) <i>(To Share - Please allow approx 40 mins)</i>	<b>60.00</b> <i>(£30)</i>
10oz SIRLOIN STEAK (DA)	<b>30.00</b> <i>(£9)</i>
10oz RIBEYE STEAK (DA)	<b>28.00</b> <i>(£8)</i>
8oz RUMP STEAK (DA)	<b>19.00</b>
SRIRACHA SPICED TUNA STEAK (DA, FI)	<b>22.50</b> <i>(£2.50)</i>
CELERIAC KEBABS (VE) (CE, GL, SD, SO) <i>Black garlic oil and chimichurri</i>	<b>14.50</b>
BBQ SPARE PORK RIBS (DA, EG, SD) <i>Coleslaw, charred corn on the cob</i>	<b>18.50</b>
ADDITIONAL SAUCES <i>Béarnaise (DA, EG, SD), peppercorn (DA, SD), chipotle (EG, SD, SO), or bone marrow and shallot sauce (CE, SD)</i>	<b>1.50</b>

### BURGERS

*All served with fries and a brioche bun*

SOPWELL BEEF BURGER (DA, EG, GL, MU, SD, SO) <i>Smoked applewood cheddar, streaky bacon, red onion jam</i>	<b>16.50</b>
SPICED BUTTERMILK CHICKEN BURGER (DA, EG, GL) <i>Black garlic mayonnaise</i>	<b>15.50</b>
BEETROOT AND MUSHROOM BURGER (VE) (GL, MU, SD, SO) <i>Chipotle vegan mayo, smashed avocado, chargrilled sourdough bun</i>	<b>15.50</b>

### SIDES

<i>French fries, Sweet potato fries, Spring onion mashed potato (DA), Mixed leaves and cherry tomatoes (SD), Tender stem broccoli, confit shallots and red chilli (DA), Buttered French beans &amp; green peas, lemon and mint (DA)</i>	<b>4.00</b>
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### DESSERTS

LEMON & RHUBARB POSSET (DA, GL, NU) <i>Pistachio biscotti</i>	<b>6.95</b>
SUMMER PUDDING (VE) (GL) <i>Vegan vanilla ice cream</i>	<b>6.95</b>
PASSION FRUIT CRÈME BRÛLÉE (DA, EG, GL) <i>Sable biscuits</i>	<b>6.95</b>
KEY LIME PIE (DA, EG, GL) <i>Yoghurt ice cream</i>	<b>6.95</b>
SELECTION OF ICE CREAMS AND SORBETS (DA, EG, SD, SO)	<b>6.95</b>
SOPWELL DECADENT TRIPLE CHOCOLATE CHEESE CAKE (DA, EG, GL, SD) <i>Raspberries</i>	<b>7.25</b>
FARMHOUSE BRITISH CHEESE PLATE (CE, DA, GL, NU, SD, SO, SS) <i>Quince, crackers</i>	<b>9.50</b>

### BLACK BOARD SPECIALS

Don't forget to take a look at our Daily Specials board.

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

### WHITE WINE

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

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](http://www.winetowater.org) to find out more. Thank you for your support. **w/w**

### RED WINE

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

### ROSÉ WINE

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

### BEER, ALE & CIDER

	ABV	BOTTLE	PRICE
AMSTEL DRAUGHT	<b>4.1%</b>	<b>PINT</b>	<b>5.50</b>
BIRRA MORETTI DRAUGHT	<b>5.0%</b>	<b>PINT</b>	<b>6.75</b>
BIRRA MORETTI	<b>5.0%</b>	<b>330ML</b>	<b>4.75</b>
HEINEKEN	<b>5.0%</b>	<b>330ML</b>	<b>4.75</b>
GUINNESS	<b>4.2%</b>	<b>330ML</b>	<b>5.25</b>
BULMERS ORIGINAL CIDER	<b>4.5%</b>	<b>500ML</b>	<b>5.50</b>
CURIOUS BREW LAGER	<b>5.0%</b>	<b>330ML</b>	<b>5.65</b>
CURIOUS IPA	<b>4.7%</b>	<b>330ML</b>	<b>5.65</b>
BULMERS RED BERRIES	<b>4.5%</b>	<b>500ML</b>	<b>6.65</b>
HEINEKEN ALCOHOL FREE	<b>0.5%</b>	<b>330ML</b>	<b>4.00</b>

### REFRESHING SELECTION

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

### SOFT DRINKS

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

### 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	<b>3.95</b>
<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	<b>2.75 3.95</b>
UNSWEETENED LEMON ICE TEA	<b>3.95</b>
BLENDED CINNAMON CHAI (DA)	<b>4.25</b>
BLENDED ICE LATTE (DA, NU, SO)	<b>4.95</b>

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

#### ALLERGEN LEGEND

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