



SOPWELL  
HOUSE

## Starters

Tuna tartar (EG,FI,MO,MU,SD,SS) 12.50

Oyster espuma, pickled kohlrabi, Thai basil compressed cucumber, basil mayo, sesame & chilli dressing, shiso cress

Poached lobster (CE,CR,DA,GL) 14.00

Charred corn, corn puree, avocado mousse, gruyere on toast, lobster bisque, red vein sorrel

Warm jersey royal potato salad (VE) (DA,MU,NU,SD) 9.50

Pickled shallot, rocket pesto, potato wafer, toasted walnuts, basil cress

English white and green asparagus (V) (DA, EG, NU, SD) 11.50

Confit duck yolk, rapeseed mayo, hazelnuts, wild garlic vinaigrette, puffed rice

Confit duck tortellini (DA,EG,GL,SD,SO) 10.50

Watercress & coriander velouté, crispy duck skin, radish, soya jelly, sour cream, coriander cress

Warm slow cooked pork belly (DA,MU,NU,SD,SO) 9.50

Celeriac remoulade, fermented apple puree, peanuts, cider glaze

## Mains

Herb crusted Lamb rump (DA,EG,GL,SD) 29

Lamb shoulder pastille, English asparagus, black garlic puree, smoked pomme Anna

Spiced Beef fillet (CE,DA,EG,GL,NU,SD) 38

Onion loaf, purple spouting broccoli, roscoff onion, almond, beef and ale jus

Pea and goats curd angolotti (V) (DA,EG,GL,SD) 17.50

Wild mushrooms, girolles, English peas, caramelised shallots, gruyere sauce

Sea trout (DA,FI,MOL,SD) 22.50

Mussels and clams, Israeli cous cous, broad beans, white wine cream sauce, samphire

Poached cod (CE,DA,FI,SD) 24

Mixed bean stew, rainbow chard, charred spring onion, aubergine

Roast spice carrot (VE)(NU,SD,SO) 17.50

Confit heritage tomatoes, cashew ricotta, purple potato

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### 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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## Desserts

Tiramisu parfait (DA,EG,NU,SD,SO) 9  
Coffee Breton, Dulcey cream, Amaretti crumb

Vanilla mousse (DA,EG,SO) 9  
Textures of peach, peach and camomile sorbet

Poached rhubarb (DA,EG,GL,NU,SO) 9  
Pistachio sponge, Raspberry and white chocolate crema  
Rose sorbet

Valrohna dark chocolate (DA,EG,GL,NU,SO) 10.50  
Caramel and hazelnut, tonka bean ice cream

British Cheese plate (CE,DA,GL,SD,NU) 11.50  
Golden cross Sussex, Tunworth Hampshire, Kirkham's Lancashire, black stick blue

## Coffee & tea selection Served with petits fours

### Coffee Selection

Cappuccino/ Café latte/ Americano/ Café mocha	£3.95
Single espresso	£2.75
Double espresso/Espresso Macchiato	£3.95

### Tea Selection

Sopwell blend/ Assam/ Darjeeling/ Hunan green/ Jasmine pearls Fujian oolong/ Earl Grey/ Apple strudel/ Mango & strawberry/ Ginger lemon/ Peppermint/ Chamomile	£3.95
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It is the policy of Sopwell House not to knowingly use genetically-modified ingredients. Some food items may contain nuts or traces of them. Please speak to a member of our staff before ordering if you have any food allergies. All prices are in £ sterling and are inclusive of Value Added Tax at the standard rate.

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