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SOPWELL
HOUSE

THE BRASSERIE - DINNER

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

TO START

HOMEMADE ARTISAN BREAD (GL,LU,SS) <i>Aged balsamic, extra virgin olive oil</i>	4.95
SOUP OF THE DAY (please ask waiter for allergen) <i>Artisan bread</i>	7.00
ROAST BUTTERNUT SQUASH (VE) (NU,SS) <i>Grilled red pepper, parsley, rocket leaves zatar, tahini, toasted pine nuts, pomegranate seeds</i>	8.50
TWICE BAKED MONTGOMERY CHEDDAR CHEESE SOUFFLÉ (V) (CE,DA,EG,NU,SD) <i>Caponata, fine salad - 12 min cooking time and worth the wait!</i>	9.50
CAESAR SALAD (DA,EG,FI,GL,SD,SS) <i>Gem lettuce, anchovies, soft boiled egg, aged parmesan, garlic croutons</i>	9.50
WITH GRILLED CHICKEN (DA)	13.50
SALT & PEPPER SQUID (EG,GL,MO,SD) <i>Pickled red cabbage, aioli</i>	7.50
SCOTTISH SMOKED SALMON ROULADE (DA,FI,MU,SD) <i>Stuffed with salmon tartar, potato, artichoke and chives, horseradish crème fraiche, citrus fruits</i>	8.50
ATLANTIC PRAWNS AND AVOCADO COCKTAIL (CR,FI,EG,GL,MU,SD) <i>Kholrabi, sourdough shards</i>	8.00
CHICKEN AND DUCK LIVER PARFAIT (DA,EG,GL,SD) <i>Red onion chutney, toasted brioche</i>	8.50

MAINS

PAN-FRIED BRIXHAM SEA BREAM (DA,FI,SD) <i>Peppers, red onions, artichokes, olives, plum tomato, green beans, sauté potatoes, anchovies, red wine sauce</i>	21.50
SCOTTISH SALMON FISH CAKES (DA,EG,GL,MU,SD) <i>Hollandaise sauce, capers, watercress</i>	15.50
MAIZE-FED CHICKEN BREAST (CE,DA,SD) <i>Dauphinoise potatoes, fricassee of spinach and wild mushrooms, tarragon jus</i>	16.95
BRAISED WELSH LAMB SHANK (CE,DA,SD) <i>Colcannon, kale, maple glazed carrots</i>	29.50 (6.00)
MAPLE GLAZED GLOUCESTERSHIRE OLD SPOTS PORK BELLY (CE,DA,MU,SD) <i>Butternut squash purée, red cabbage, five spice jus</i>	16.50
PUY LENTIL, CHESTNUT AND VEGETABLE STEW (VE) (CE,GL,MU,NU,SD) <i>Celeriac, carrots, tomatoes, sage, cumin</i>	15.00
PORCINI MUSHROOM TORTELLONI (V) (CE,DA,EG,SD) <i>Wild mushrooms, spinach, truffle</i>	15.50

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.

STEAK TEMPERATURES

Rare - cool red centre	Medium - warm pink centre
Medium rare - cool slightly red centre	Medium well - warm centre, no pink

CHATEAUBRIAND (To Share - 40 minutes) (DA)	70.00 (35.00)
10OZ YORKSHIRE SIRLOIN STEAK (DA)	32.00 (9.00)
10OZ CORNISH RIBEYE STEAK (EG,DA,SD)	34.00 (9.00)
NORMANDY POUSSIN (DA) <i>Espelette pepper marinade</i>	17.50
SERVED WITH CHOICE OF ONE SAUCE AND FRIES <i>Béarnaise (DA,EG,SD), peppercorn (DA,SD), bone marrow and shallot sauce (CE,SD), chipotle mayonnaise (EG,SD,SO)</i>	

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, brioche bun, fries</i>	16.50
MOVING MOUNTAINS VEGAN BURGER (VE) (GL,MU,SD,SO) <i>Chipotle vegan mayo, smashed avocados, chargrilled sourdough bun, fries</i>	15.50

SIDES

French fries, Sweet potato fries, Spring onion mashed potato (DA), creamed spinach (DA), Tender stem broccoli, confit shallots, and red chilli (DA), <i>Mixed baby leaves and cherry tomatoes (SD)</i>	5.00 4.00
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DESSERTS

CLASSIC TIRAMISU (DA,EG,GL,NU) <i>Amaretti biscuits</i>	7.00
WHITE CHOCOLATE, BANANA & PECAN CHEESE CAKE (DA,EG,GL,NU) <i>Salted caramel ice cream</i>	7.50
STICKY TOFFEE PUDDING (DA,EG,GL) <i>Vanilla ice cream</i>	7.00
BAILEYS CRÈME BRULEE (DA,EG,GL,SD) <i>Coffee shortbread</i>	7.00
ORCHARD CRUMBLE (DA,EG,GL,NU,SD) <i>Apples, pears, warm custard</i>	7.50
PISTACHIO OPERA CAKE (VE) (GL,NU) <i>Pistachio ice cream</i>	7.95
CLASSIC ICE CREAM SUNDAE (EG,DA,GL,SO) <i>Ice cream, whipped cream, chocolate brownie bites and chocolate sauce</i>	7.00
FARMHOUSE BRITISH CHEESE PLATE (CE,DA,GL,NU,SD,SO,SS) <i>Quince, crackers</i>	9.95 (3.50)
SELECTION OF ICE CREAMS AND SORBETS (DA,EG,SD,SO) <i>Please ask waiter for today's selection</i>	7.00

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
NV MAGNUM TAITTINGER, BRUT RÉSERVE 1500ML	135.00	
LAURENT PERRIER CUVÉE ROSÉ, CHAMPAGNE, FR		141.00

WHITE WINE

	175ML	250ML	BOTTLE
PICPOUL DEPINET, SAINTE-ANNE, FR	7.95	11.50	28.50
PINOT GRIGIO, 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 DRAUGHT	5.0%	PINT	6.75
BIRRA MORETTI	5.0%	330ML	4.75
AMSTEL DRAUGHT	4.1%	PINT	5.50
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 SOFT DRINKS		2.80
<i>Tonic, light tonic, Lemon Tonic, soda, Ginger Ale, Ginger Beer</i>		

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, green sencha, 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 (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

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