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THE BRASSERIE - LUNCH MENU

Food served 12.30 - 2.30pm

STARTERS & SALADS

HOMEMADE ARTISAN BREAD <i>(GL,LU,SS)</i> Aged balsamic, Extra Virgin olive oil	4.95
SOUP OF THE DAY <i>(please ask waiter for allergen)</i> Artisan bread	7.00
RED PEPPER HUMMUS AND KALAMATA OLIVES <i>(GL,SD,SS)</i> Flat bread	6.50
SUPERFOOD SALAD (VE) <i>(NU,SD)</i> Buckwheat groats, kale, balsamic roasted red onions, crispy garlic, Brazil nuts, confit tomatoes, garden leaves, beetroot, pumpkin seed pesto	8.50
Add torched goat's cheese crottin <i>(DA)</i>	1.50
CAESAR SALAD <i>(DA,EG,FI,GL,SD,SS)</i> Gem lettuce, anchovies, soft boiled egg, aged parmesan, garlic croutons	9.50
WITH GRILLED CHICKEN <i>(DA)</i>	13.50
SALT & PEPPER SQUID <i>(EG,GL,MO,SD)</i> Pickled red cabbage, aioli	7.50
SCOTTISH SALMON BEETROOT GRAVADLAX <i>(DA,FI,GL,MU,SD)</i> Horseradish cream, capers, pumpnickel bread	9.00
CHICKEN AND DUCK LIVER PARFAIT <i>(DA,EG,GL,SD)</i> Red onion chutney, toasted brioche	8.50

SIDES

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

BURGERS

SOPWELL BEEF BURGER <i>(DA,EG,GL,MU,SD,SO)</i> Smoked Applewood cheddar, streaky bacon, red onion jam, brioche bun, fries	16.50
MOVING MOUNTAINS VEGAN BURGER (VE) <i>(GL,MU,SD,SO)</i> Chipotle vegan mayo, smashed avocado, chargrilled sourdough bun, fries	15.50

MAINS

SOPWELL CLUB SANDWICH <i>(GL,EG,DA,SD)</i> Grilled chicken breast, smoked streaky bacon, iceberg lettuce mayonnaise, tomato, fries. White or wholemeal bread	14.50
BUFFALO MOZZARELLA & AVOCADO WRAP (V) <i>(DA,GL,NU)</i> Rocket, tomatoes, basil pesto, avocado, Kettle crisps	9.95
FISH AND CHIPS <i>(DA,EG,FI,GL,SD)</i> Line caught cod, tartar sauce, crushed peas	15.95
PAN FRIED SCOTTISH SALMON <i>(DA,FI,SD)</i> Beurre blanc, shallot and watercress salad	15.50
OPEN STEAK SANDWICH <i>(DA,GL,MU,SD)</i> Flat Iron steak served medium rare, shaved parmesan, rocket on sourdough bread, fries	16.50
MAIZE-FED CHICKEN BREAST <i>(CE,DA,SD)</i> Dauphinoise potatoes, fricassee of spinach and wild mushrooms, tarragon jus	16.95
RIGATONI (VE) <i>(GL,NU,SD)</i> Almond and courgette pesto, tender stem broccoli, sun dried tomatoes	14.95

DESSERTS

CLASSIC TIRAMISU <i>(DA,EG,GL,NU)</i> Amaretti biscuits	7.00
WHITE CHOCOLATE, BANANA & PECAN CHEESE CAKE <i>(DA,EG,GL,NU)</i> Salted caramel ice cream	7.50
STICKY TOFFEE PUDDING <i>(DA,EG,GL)</i> Vanilla ice cream	7.00
CLASSIC ICE CREAM SUNDAE <i>(EG,DA,GL,SO)</i> Ice cream, whipped cream, chocolate brownie bites and chocolate sauce	7.00
PISTACHIO OPERA CAKE (VE) <i>(GL,NU)</i> Pistachio ice cream	7.95
FARMHOUSE BRITISH CHEESE PLATE <i>(CE,DA,GL,NU,SD,SO,SS)</i> Quince, crackers	9.95
SELECTION OF ICE CREAMS AND SORBETS <i>(DA,EG,SD,SO)</i> Please ask waiter for today's selection	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 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, FRIULI, 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
BIRRA MORETTI DRAFT		6.75
CURIOUS IPA		5.65

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

Tonic, light tonic, Lemon Tonic, soda, Ginger Ale, Ginger Beer

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, 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

(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.