



Sit back and relax in the comfort of the Conservatory which overlooks the terrace and landscaped gardens.

Our Conservatory is the ideal location to enjoy some refreshing drinks or tea and coffee, perfect for catching up with friends and family.

We also offer free WiFi, enabling you to work, shop and stay connected online.



TO SHARE

Available Monday-Sunday 10am until 11pm

Our range of mouth-watering sharing plates
(minimum order of 3 items).

3 for 14.90

7 for 26.90

Figs, Parma Ham & Dolcelatte
Scottish Smoked Salmon, Cream Cheese, Pumpernickel Bread
Lemon Sole Goujons, Aioli
Mini Prawn Cocktail, Mango
Falafel, Houmous Dip (v)
Marinated Bocconcini Tomato Sticks (v)
Sicilian Olives, Smoked Almonds (v)
Mushroom Arancini & Garlic Truffle Mayonnaise (v)

OUR CLASSICS

SOUP OF THE DAY (V) 7.50
Chef's Home Crafted Seasonal Soup, Artisan Bread

GREEK SALAD (v) 8.50
Vine Ripened Cherry Tomatoes, Cucumber, Onion, Feta Cheese,
Olives, Lemon Juice Olive Oil, Fresh Oregano

CLASSIC CAESAR SALAD 8.50
Gem Lettuce, Anchovies, Shaved Parmigiano-Reggiano, Garlic
Croutons

with GRILLED CHICKEN 10.00

with GRILLED ATLANTIC TIGER PRAWNS 10.50

with SEVERN & WYE SMOKED SALMON 11.00

8OZ PREMIUM SOPWELL HOUSE BEEF BURGER 15.95
Potato Brioche Bun, Keens Farmhouse Cheddar Cheese,
Iceberg Lettuce, Beef Tomato, Gherkin, Skinny Fries

JACK DANIEL'S GLAZED CHICKEN BURGER 15.95
Potato Brioche Bun, Smoked Applewood Cheese, Iceberg
Lettuce, Beef Tomato, Gherkin, Skinny Fries

DIRECTOR'S ALE BATTERED POLLOCK & SKINNY FRIES 15.50
Crushed Peas, Lemon, Tartare Sauce



SANDWICHES, WRAPS & PANINIS

CLASSIC SANDWICHES 9.50

Choose two of the following on Toasted White or Brown Bread with Crisps: Wiltshire Ham, Cheddar Cheese, Mozzarella Cheese, Smoked Salmon, Egg Mayonnaise, Tomato, Iceberg Lettuce, Grilled Vegetables

SOPWELL CLUB SANDWICH 12.75

Grilled Chicken, Beef Tomato, Smoked Streaky Bacon, Iceberg Lettuce, Egg Mayonnaise. Toasted White or Brown Bread, Crisps.

FALAFEL & HOUMOUS WRAP (V) 9.75

CHICKEN CAESAR WRAP 9.75

PLUM TOMATO, MOZZARELLA & BASIL PANINI 9.75

PROSCIUTTO, PLUM TOMATO, MOZZARELLA & BASIL PANINI 10.75

SIDES

Skinny, Paprika or Sweet Potato Fries 3.50

Grilled Mediterranean Vegetables 3.50

Rocket & Tomato Salad 3.50

Green Leaf Salad 3.50



SOMETHING SWEET

CLASSIC TIRAMISU Biscotti	6.75
VANILLA CRÈME BRÛLÉE Raspberries, Breton Biscuit	6.75
PASSION FRUIT MOUSSE Pineapple, Mango Salsa	6.75
WARM CHOCOLATE BROWNIE Welsh Gold Honey Ice Cream, Chocolate Sauce	6.75
A BRITISH CHEESE PLATE Cropwell Bishop Stilton, Cornish Yarg, God Minster Vintage Cheddar, Somerset Brie & Kidderton Ash, Celery, Quince Jelly, Artisan Cheese Biscuits	9.50

ICES

A selection of ices from the Brookes Wye Valley Dairy Company

1 Scoop: 3.50 2 Scoops: 4.50 3 Scoops: 5.50

Raspberry Ripple, Rum & Raisin, Almond Praline, Mint Choc Chip, Welsh Gold Honey, Strawberry & Cream, Double Chocolate Chip, Banana & Toffee, Cointreau & Orange

It is the policy of Sopwell House not to knowingly use genetically-modified ingredients. Please speak to a member of our staff before ordering if you have any food allergies and you should always advise your server of any special dietary requirements, including intolerances and allergies. Where possible we will advise you on alternative dishes. However, whilst we do our best to minimise the risk of cross-contamination, we cannot guarantee that our dishes are free from allergens.

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All prices are in £ sterling



AFTERNOON TEA

The Afternoon Tea tradition originated in the early 1800s from Anna, the 7th Duchess of Bedford. Tea was served with bread and butter in the afternoon to avoid hunger between lunch and dinner.

This practice then became a British norm which saw the inclusion of fancy pastries, sandwiches and scones served with clotted cream and preserves.

Our Afternoon Teas are available between 1.00pm and 5.30pm, and are served per person on a tiered stand in one of our designated lounges with your choice of luxury Twining's tea.

TRADITIONAL AFTERNOON TEA 23.90
A Selection of Homemade Scones with Devonshire Clotted Cream and Strawberry Jam, Seasonal Cakes and Finger Sandwiches.

Add a Glass Taittinger Rose NV 12.75

CHAMPAGNE AFTERNOON TEA 31.50
A Selection of Homemade Scones with Devonshire Clotted Cream and Strawberry Jam, Seasonal Cakes and Finger Sandwiches complimented by a glass of Taittinger Brut Reserve NV Champagne

AFTERNOON TEA & PIMMS 28.90
A Selection of Homemade Scones with Devonshire Clotted Cream and Strawberry Jam, Seasonal Cakes and Finger Sandwiches complimented by a glass of Pimms & Lemonade

SOPWELL HOUSE CREAM TEA 12.75
(not available on weekends and Bank Holidays)
A Selection of Homemade Scones with Devonshire Clotted Cream and Strawberry Jam



HOT BEVERAGES

TEA'S SERVED BY THE POT 3.25

TWINING'S Tea offer definitive examples of Asia's greatest teas grown in time-honoured gardens, skillfully hand picked then vacuum-packed at source for unmatched freshness. Choose from the following specially selected teas:

English Breakfast, Earl Grey, Peppermint, Camomile, Lemon & Ginger, Green Tea, Darjeeling, Lapsang Souchong, Assam, Jasmine, Cranberry, Raspberry & Elderflower

COFFEE

Macchiato	3.75
Cappuccino - Regular (single espresso)	3.20
Cappuccino - Large (double espresso)	3.75
Café Latte	3.75
Add Vanilla or Caramel	4.25
Americano	3.25
Espresso - Single	2.75
Espresso - Double	3.75
Filter Coffee	3.75
Café Mocha	3.75
Hot Chocolate with Whipped Cream	3.75

Decaffeinated Coffees, Almond, Soya and Rice Milk are also available



SPARKLING WINE & CHAMPAGNE BY THE GLASS

	125ml
Fantinel Prosecco Brut, Italy, NV Aromas of wildflowers and almonds are balanced on the palate by notes of pear and refreshingly crisp acidity.	7.00
Taittinger Brut Reserve, France, NV Pale gold in colour with fine and persistent bubbles. Delicate and fresh aromas show good complexity and notes of citrus and fruit. Fresh and supple on the palate with rounded and expressive fruity flavours.	9.90
Taittinger Brut Rosé, France, NV Salmon pink in colour and wonderfully crisp, subtle hints of soft red fruits give way to intensely fruity mid palate. It has great length and is rounded and supple on the finish.	12.75



SPARKLING WINE & CHAMPAGNE LIST

	Bottle
Fantinel Prosecco Italy, NV	32.50
Fantinel Prosecco Rosé Italy, NV	35.00
Codorniu Seleccion Raventos Brut Spain, NV	35.00
Taittinger Brut Reserve France, NV	52.00
Moet & Chandon Brut Imperial France, NV	58.00
Taittinger Nocturne Sec France, NV	69.00
Veuve Clicquot Ponsardin Yellow Label France, NV	73.00
Taittinger Brut Rosé France, NV	64.00
Laurent-Perrier, Cuvee Rose Brut France, NV	95.00
Dom Perignon France, 2004	189.00



WHITE WINE BY THE GLASS

	175ml	250ml	Bottle
Light, crisp wines			
Berri Estates Chardonnay Australia, NV	5.75	7.25	21.50
Pontebello Pinot Grigio Australia, 2012	6.75	8.50	26.00
Fruity, aromatic wines			
Ancianor GSM Sauv Blanc Blend France, 2010/2011	7.50	9.00	24.50
Riesling Kabinett Mosel, S. A. Prüm Germany, 2011	9.50	12.00	34.50
Full flavoured & oaked wines			
Drylands Sauv Blanc New Zealand, Marlborough 2011/2012	8.00	10.00	30.00

ROSE WINES BY THE GLASS

	175ml	250ml	Bottle
Kleine Zalze, Gamay Noir Rose South africa 2011/2012	6.50	8.25	26.00
Rosé d'Anjou, J. Tourville France 2013	8.50	10.50	29.00



RED WINES BY THE GLASS

	175ml	250ml	Bottle
Soft & rounded red wines			
Berri Estates Merlot Australia, NV	5.75	7.25	21.50
Grenache Syrah Vin De France J Moreau Et Fils France 2010/2011	7.50	9.00	24.50
Chateau Lyonnat Lussac Saint Emillion, France, 2008	10.00	13.00	38.00

Full bodied robust reds

Portillo Malbec, Valle de Uco, Mendoza, Argentina 2013	8.00	10.00	29.50
Viña Pomal Centenario Rioja Reserva Spain 2009	9.50	11.50	36.00

DESSERT WINES

	50 ml	37.5cl
Concha Y Toro Late Harvest Sauvignon Blanc, Maule Valley Chile, 2007	6.00	18.50
Torres Moscatel Oro Floralis Spain NV	7.50	25.00



PORT & SHERRY BY THE GLASS

	50ml
Bristol Cream	4.25
Croft Original	4.25
Regency Cream	4.25
Old Master LBV	4.50
Old Master Ruby	4.50
Tio Pepe Fino	4.75
Grahams LBV	5.00
Otima Tawny 10 Year Old	9.50

VERMOUTH & APERITIFS BY THE GLASS

	50ml
Carpano Punt E Mes	4.00
Dubonnet	4.25
Cinzano Bianco	4.25
Martini (Dry, Bianco, Rosso)	4.25
Noilly Prat	4.25
Campari	4.25
Aperol	4.25
Pernod	4.25



BOTTLED BEERS & CIDERS

	ml	Bottle
Amstel	330	4.50
Birra Moretti	330	4.50
Fosters Gold	300	4.50
Caledonian Deuchars	500	5.50
Wells & Young's Directors	500	5.50
Guinness	275	4.50
Bulmers Original	568	4.50
Bulmers No.17	568	5.50
Rekorderlig Cider Pear	500	5.50
Innis & Gunn Blonde	330	6.50
Beck's Blue Alcohol Free Lager	275	4.00

SOFT DRINKS

	ml	Bottle
Cordial	50	1.00
J20	275	2.75
Coke or Diet Coke	200	2.60
Fever-tree Mixers	200	2.60
Fresh Fruit Juice by the Glass	200	3.00
Llanllyr Mineral Water Bottle	330	2.00
Llanllyr Mineral Water Bottle	750	4.00
Luscombe Organic Drinks	350	4.50
St. Clements, Lime Crush		



COCKTAILS

Lord Mountbatten	9.90
Sopwell House's signature cocktail. Gin, lemon juice, sweets, topped with bubbles	
Kir Royale	10.50
A beautiful blend of Crème de Cassis and Champagne to lighten the mood and spirit.	
Bloody Mary	9.50
The perfect Sunday brunch cocktail. Vodka, tomato juice and spices, garnished with celery and a slice of lemon.	
Cosmopolitan	9.50
Everyone has a little bit of Sex in the City in them! The classic Cosmo contains vodka, triple sec, cranberry juice and a splash of fresh lime, all finished with flamed orange zest.	
Classic Champagne Cocktail	12.50
Angostura bitters, sugar and a good dose of brandy certainly livens up a traditional glass of bubbles.	

NON-ALCOHOLIC COCKTAILS

Sopwell's Berry Lemonade	7.50
Homemade lemonade with fresh berries	
Seasonal Fruit Smoothie	7.50



HOT ALCOHOLIC COCKTAILS

Hot Scotch Toddy	7.50
Johnny Walker, Lemon Juice, Honey, Hot Water	
Irish Coffee	7.50
Jameson Whiskey, Brown Sugar, Double Cream, Espresso	
Calypso Coffee	7.50
Tia Maria, Cream, Brown Sugar, Espresso	
French Coffee	7.50
Grand Marnier, Cream, Brown Sugar, Espresso	
Russian Coffee	7.50
Smirnoff Vodka, Brown Sugar, Cream, Espresso	
Italian Coffee	7.50
Amaretto Disaronno, Brown Sugar, Cream, Espresso	
Baileys Coffee	7.50
Baileys Irish Cream, Brown Sugar, Cream, Espresso	
Hot Irish Nut	8.50
Almond Liqueur, Baileys Irish Cream, Amaretto, Espresso	



GIN

	25ml
Beefeater	4.00
Gordon's	4.00
Bombay Sapphire	4.50
Tanqueray Extra Strength	4.50

VODKA

	25ml
Smirnoff Red	4.00
Grey Goose	5.00

MALT WHISKY

	25ml
Glenmorangie 10 yrs	4.50
Cragganmore 12 yrs	4.75
Oban 14 yrs	4.80

BLENDED WHISKY

	25ml
Bells	4.00
Famous Grouse	4.00
J&B Rare	4.25
Jameson	4.00
Jack Daniels	4.50

RUM

	25ml
Bacardi	4.00
Captain Morgan	4.00
Havana Club	4.00



CALVADOS, ARMAGNAC & COGNAC

	25 ml
Calvados Boulard	4.00
Hennessy VS	4.25
Francois Voyer VS	4.25
Hennessy VSOP	4.75
Remy Martin VSOP	4.75
Francois Voyer XO	14.00
Hennessy XO	18.00
Hennessy Paradis	25.00

LIQUEURS

	25ml
Amaretto Disaronno	4.00
Archers Schnapps	4.00
Baileys	4.00
Cointreau	4.00
Grand Marnier	4.00
Kahlua	4.00
Malibu	4.00
Pimm's no 1	4.00
Sambuca Antica	4.00
Southern Comfort	4.00
Tequila	4.00
Tia Maria	4.00



ALCOHOL BY VOLUME

Champagne	12.0%-13.0%
White Wine	12.0%-13.0%
Red Wine	12.0%-13.5%
Beer	3.8%-7.1%
Vermouth	14.8%-18.0%
Aperol	11.0%
Campari	25.0%
Pernod	45.0%
Port & Sherry	15.0%-20.0%
Gin	37.5%-47.3%
Vodka	37.5%-40.0%
Rum	35.0%-40.0%
Whiskies	40.0%-45.8%
Cognac	40.0%
Liqueur	17.0%-55.0%

In accordance with the Weights and Measures Act of 1985, the measure for the sale of spirits in these premises is 25ml or multiples thereof.

Wines are sold by the glass measured at 175ml and 250ml. If you do require the smaller 125ml please ask your server.

Champagne is sold by the glass measured at 125ml.

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All prices are in £ sterling and are inclusive of Value Added Tax at the standard rate.

A discretionary service charge of 10% will be added to your final bill.

JULY 2015

