



A la carte menu

THE RESTAURANT



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STARTERS

Chilled summer pea soup
pea mousse, pea puree and pea cress
£9.75

Raspberry marinated salmon
horseradish crème fraîche, confit wafer, lemon caviar cream, baby herb salad
£11.50

Seared king scallops
slow roasted belly of pork, citrus oil, purple potato and apple salsa
£12.75

Goat's cheese roulade
tomato gazpacho, olive tapenade and a split pomegranate dressing
£11.75

Crispy wood pigeon, chicken boudin
brandied morels, finished with a pickled pear and hazelnut emulsion
£12.75

MAINS

Pressed shoulder of English summer lamb
grilled cutlet, ratatouille, aubergine mousse, slow roasted tomatoes and spring onion mash
£26.50

Aylesbury duck
slow cooked leg and roasted breast, crushed purple potatoes, black quinoa, broad beans, cubed carrots and a red currant jus
£24.50

Line caught sea bass
potato puree, purple sprouting broccoli, roasted red onion, shaved fennel, garden herb and mint pesto
£24.00

Lemon sole farce
filled with, brown shrimp, mosaic of seafood, solfrino vegetables, shellfish bisque
£26.00

English pea and white asparagus risotto
white truffle herb croutons and pecorino cheese
£20.00



GRILLS

Darne of west coast Scottish salmon
buttered jersey royals, watercress veloute and a classic grill garnish
£25.00

Grilled English Denham Vale beef fillet
classic grill garnish, hand cut chips and béarnaise sauce
£27.50

Aged Rib of Dedham Vale reared beef
classic grill garnish, hand cut chips and béarnaise sauce
£28.00

SIDE DISHES

Leek and English potato gratin £3.75
Fresh Spring market vegetables £3.75
Baby gem, pear and walnut salad £3.75
Plum tomato and rocket salad £3.75

DESSERTS

Lemon and cherry basket
black pepper ice cream
£8.50

Selection of cheese
biscuits, quince jelly and grape chutney
£9.50

Dark chocolate and coffee truffle
espresso ice cream
£8.50

Summer fruits
Summer fruit jelly
£8.50

Roasted pineapple
coconut sorbet
£8.50

It is the policy of Sopwell House not to knowingly use genetically-modified ingredients. Some food items may contain nuts or traces of nuts. 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 VAT at the standard rate.

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



DESSERT WINE

Concha y Toro Late Harvest
Sauvignon Blanc, Chile, 2007/08
£6.00 / £18.50

Torres Moscatel Oro Floralis
Catalunya, Spain, NV
£7.90 / £25.00

PORT

Old Masters LBV
£4.50

Old Master Ruby
£4.50

Grahams LBV
£4.75

LIQUEUR

Amaretto Disaronno £4.00

Baileys £4.00

Cointreau £4.00

Drambuie £4.00

Grand Marnier £4.00

Sambuca £4.00