



# SOPWELL HOUSE

## BRASSERIE

### WHILST YOU DECIDE

HOUMOUS, MOUTABLE, LABNEH, PITTA BREAD (V)	7.50
MIXED OLIVES, MARINATED FETA WITH OREGANO (V)	6.50
GRILLED VEGETABLES (V)	6.50
FALAFEL, TAHINI DIP (V)	6.50
MUSHROOM ARANCINI GARLIC TRUFFLE MAYONNAISE (V)	6.50
SMOKED ALMONDS	3.00
BASKET OF ARTISAN ROLLS (PER PERSON)	1.00

### MEZZE TO SHARE, FOR TWO (V) 14.50

*Houmous, Moutable, Labneh, Pitta Bread, Mixed Olives,  
Marinated Feta with Oregano, Grilled Vegetables,  
Mushroom Arancini, Falafel, Tahini Dip*

### TO START

SOUP OF THE DAY (V)	7.50	
<i>Chef's Home Crafted Seasonal Soup, Artisan Bread</i>		
HOME CURED SALMON GRAVADLAX	8.00	
<i>Fennel, Orange &amp; Dill Salad, Honey Mustard Dressing</i>		
CHICKEN & DUCK LIVER PARFAIT	8.50	
<i>Pear chutney, toasted brioche</i>		
FIG, PROSCIUTTO & DOLCELATTE	8.00	
<i>Red Wine Reduction, Caramelised Walnuts, Croutons</i>		
ATLANTIC PRAWN COCKTAIL	8.65	11.50
<i>Mango, Vine Ripened Cherry Tomatoes, Shredded Iceberg Lettuce, Sour Dough Bread</i>		

### SALADS

	Starter	Main
GREEK SALAD (V)	8.50	11.50
<i>Vine Ripened Cherry Tomatoes, Cucumber, Onion, Feta Cheese, Olives, Lemon Juice Olive Oil, Fresh Oregano</i>		
CLASSIC CAESAR SALAD	8.50	11.50
<i>Gem Lettuce, Anchovies, Shaved Parmigiano-Reggiano, Garlic Croutons</i>		
WITH GRILLED CHICKEN	10.00	14.50
WITH GRILLED ATLANTIC TIGER PRAWNS	10.50	16.50
WITH SEVERN & WYE SMOKED SALMON	11.00	17.00

### TO FOLLOW

DIRECTOR'S ALE BATTERED POLLOCK & SKINNY FRIES	15.50
<i>Crushed Peas, Lemon, Tartare Sauce</i>	
PAN-FRIED SCOTTISH SALMON	15.50
<i>Garden Vegetable Spaghetti, Sauce Jacqueline</i>	
CHICKEN BHUNA	15.50
<i>Fragrant Rice, Naan Bread, Poppadum, Mixed Pickle Raita</i>	
SLOW ROAST DEDHAM VALE BELLY OF PORK	16.50
<i>Pulled Pork, Mashed Potato, Spinach, Cider Sauce</i>	
WELSH RUMP OF LAMB	19.50
<i>Fondant Potato, Sprouting Broccoli, Orange &amp; Anchovy Sauce</i>	
PEA & SHALLOT CANNELLONI (V)	13.50
<i>Beetroot, Pecorino Romano, Pea Shoots</i>	
FARFALLE PROVENÇALE (V)	12.50
<i>Plum Tomatoes, Bell Peppers, Courgettes</i>	

### CHEF'S MARKET

CHEF'S DAILY SELECTION OF SEASONAL  
PRODUCE, PLEASE ASK YOUR SERVER FOR  
TODAY'S OFFERING & PRICES

MARKET LINE CAUGHT FISH  
MARKET GRILL

### SIDES

SKINNY, PAPRIKA OR SWEET POTATO FRIES	3.50
MASHED POTATO	
ONION RINGS (6)	
GRILLED MEDITERRANEAN VEGETABLES	
GREEN BEANS WITH SHALLOTS	
SPROUTING BROCCOLI	
ROCKET & TOMATO SALAD	
GREEN LEAF SALAD	

### FROM THE FIRE

8OZ PREMIUM SOPWELL HOUSE BEEF BURGER	15.95
<i>Potato Brioche Bun, Keen Farmhouse Cheddar Cheese, Iceberg Lettuce, Beef Tomato, Gherkin, Skinny Fries</i>	
JACK DANIEL'S GLAZED CHICKEN BURGER	15.95
<i>Potato Brioche Bun, Smoked Applewood Cheese, Iceberg Lettuce, Beef Tomato, Gherkin, Skinny Fries</i>	
TO ENHANCE YOUR GRILL CHOICE	1.50
ADD ONE OR ALL OF THE FOLLOWING: <i>Onion rings (2), Portobello Mushroom, Smoked Streaky Bacon, Cured Back Bacon, BBQ Pulled Pork, Chipotle Sauce or Smokey BBQ Relish or Truffle Mayonnaise, Guacamole</i>	
10OZ SCOTTISH ANGUS RIB EYE	28.50
<i>28 Days Aged Angus Beef, Confit Plum Tomatoes, Portobello Mushroom, Watercress, Béarnaise Sauce, Skinny Fries</i>	
7OZ STEAK FRITES (BEST COOKED MEDIUM)	24.95
<i>Watercress, Béarnaise Sauce, Skinny Fries Choice of either a Bottle of Moretti, Director's Ale or Amstel Beer</i>	

### TO FINISH

CLASSIC TIRAMISU	6.75
<i>Biscotti</i>	
VANILLA CRÈME BRÛLÉE	
<i>Raspberries, Breton Biscuit</i>	
PASSION FRUIT MOUSSE	
<i>Pineapple, Mango Salsa</i>	
WARM CHOCOLATE BROWNIE	
<i>Welsh Gold Honey Ice Cream, Chocolate Sauce</i>	
A BRITISH CHEESE PLATE	9.50
<i>Cropwell Bishop Stilton, Cornish Yarg, God Minster Vintage Cheddar, Somerset Brie &amp; Kidderton Ash, Celery, Quince Jelly, Artisan Cheese Biscuits</i>	
SERVING SUGGESTION: Add a glass of Grahams LBV Port (50ml)	5.00
ICES	
<i>A Selection of Ices from the Brookes Wye Valley Dairy Company</i>	
1 Scoop: 3.50    2 Scoops: 4.50    3 Scoops: 5.50	
<i>Raspberry Ripple, Rum &amp; Raisin, Almond Praline, Mint Choc Chip, Welsh Gold Honey, Strawberry &amp; Cream, Double Chocolate Chip, Banana &amp; Toffee, Cointreau &amp; Orange.</i>	

*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 or special dietary requirements.*

*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 for tables of 8 people or more.*

*125ml are available upon request on wines served per glass.*

JULY 2015



SOPWELL  
HOUSE

DRINKS LIST

APÉRITIFS	125ML
Kir Royale	10.50
Bellini	10.50
Rossini	10.50
Martini Royale	12.50
Classic Champagne	12.50

CHAMPAGNE & SPARKLING	125ML	BOTTLE
Prosecco Fantinel, Italy, NV	7.00	32.50
Prosecco Fantinel, Rose, Italy, NV	7.50	35.00
Taittinger, Brut, France, NV	9.90	52.00
Taittinger, Prestige Rose, NV	12.75	62.00
Moet & Chandon, Brut Imperial, NV		58.00
Veuve Clicquot Yellow Label, NV		73.00
Laurent-Perrier, Cuvée Rosé Brut, NV		95.00
Dom Perignon, 2004		189.00

WHITE WINES	125ML	250ML	BOTTLE
LIGHT, CRISP WHITES			
Berri Estates Chardonnay, Australia, NV	5.75	7.25	21.50
Pontelbello Pinot Grigio, Australia, 2012	6.75	8.50	26.00
Eleve Marsanne-Voignier, Paus d'Oc, France, 2013			24.00
Vinho Verde Quinta de Azevedo, Portugal, 2013			27.00
Domaine Sainte-Anne Picpoul-de-Pinet, France, 2012/13			28.50
Gavi di Gavi La Toledana La Toledana, Villa Lanata, Italy, 2012			37.00

FRUITY, AROMATIC WHITES			
GSM Blanc Grenache Sauvignon Blanc, France, 2010/11	7.50	9.00	24.50
Riesling Kabinett Mosel S.A Prum, Germany, 2010/11	9.50	12.00	34.00
Kleine Zalze Chenin Blanc, South Africa, 2012/13			25.50
Neno de Vina Somoza Godello Valdeorras, Spain, 2012			32.00
Gloire de Chablis, J Moreau Chardonnay, France, 2012			38.50

FULL FLAVOURED & OAKED WHITES			
Drylands Sauvignon Blanc, New Zealand, 2011	8.00	10.00	30.00

WATER	330ML	750ML
Llanllyr Mineral Water	2.00	4.00

RED WINES	175ML	250ML	BOTTLE
LIGHT, LIVELY FRUITY REDS			
Combe aux Jacques Beaujolais, France, 2011/12	9.75	11.75	34.00

SOFT & ROUNDED REDS			
Berri Estates Merlot, Australia, NV	5.75	7.25	21.50
J Moreau Vin de France Grenache-Syrah, France, 2012	7.50	9.00	24.50
Portillo Malbec Valle de Uco, Mendoza, Argentina, 2012/13	6.75	8.50	26.00
Durbanville Hills Pinotage South Africa, 2011			28.00
Montepulciano d'Abruzzo Valle Reale, 2009			31.00

FULL BODIED ROBUST REDS			
Vina Pomal Centenario Rioja Reserva, Spain, 2009	9.50	11.50	36.00
Chateau Lyonnat Lussac Saint Emillion, France, 2008/09	10.00	13.00	38.00
Drosdy Hof Winemakers Collection Shiraz, 2014/2015			22.00
Altozano Tempranillo Cabernet Sauvignon, Spain, 2011/12			24.00
Passori Rosso Veneto Merlot/Corvino, Italy, 2013			29.00
Bethany G6 Shiraz, Australia, 2010			35.00
Chateau Lyonnat Lussac Saint-Emillion, France, 2008/09			38.00
Brunello di Montalcino Sangiovese, Italy, 2005/06			60.00
Chateau Lamothe Cissac Cuvee Vieilles Vignes, France, 2006			45.00
Chateau teyssier Saint-Emillion, Grand Cru, France, 2010			55.00

ROSE WINES	175ML	250ML	BOTTLE
Los Romeros Merlot, Chile, 2013	5.50	7.00	24.00
Kleine Zalze Gamay Noir, South Africa, 2013/14	6.50	8.25	26.00
Rosé d'Anjou J. Tourville, France, 2013	8.50	10.50	29.00

DESSERT WINES	37.5CL
Concha y Toro Late Harvest Sauvignon Blanc, Maule Valley, Chile, 2011	18.50
Torres Moscatel Oro Floralis Catalunya, Spain, NV	25.00

BOTTLED LAGERS, ALES & CIDERS	ML	PRICE
Birra Moretti	330	4.50
Fosters Gold	300	4.50
Caledonian Deuchars	500	5.50
Wells & Youngs 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	5.50

DIGESTIVES & LIQUEURS	%	PRICE
LIQUEURS		
Amaretto	28	4.00
Drambuie	40	4.00
Baileys	17	4.00
Kahlua	26.5	4.00
Tia Maria	20	4.00

WHISKY	
Lagavulin 16 yrs	6.50
Laphroig 10 yrs	4.50
Maccallan 10 yrs	4.50
Glenmorangie 10 yrs	4.50
Glenfiddich 12 yrs	4.75
Talisker 10 yrs	4.50

COGNAC	
Remy Martin VSOP	4.75
Hennessy VSOP	4.75

COFFEES & HOT DRINKS	
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	3.75
Espresso - Single	2.75
Espresso - Double	3.75
Filtered Coffee	3.75
Café Mocha	3.75
Hot Chocolate with Whipped Cream	3.75

*Decaffeinated Coffees are available*

Irish Coffee	7.50
Jameson, Brown Sugar, Double Cream, Espresso	
After Eight Coffee	7.50
Crème De Menthe, Cacao, Cream, Espresso	
French Coffee	7.50
Grand Marnier, Cream, Brown Sugar, Espresso	