



SOPWELL
HOUSE

CONCEPT MENU

THREE COURSES £26.50

STARTERS

TIAN OF GOAT'S CHEESE & AUBERGINE (V)
Cherry tomato vinaigrette, confit garlic crouton

RABBIT & SMOKED CHICKEN TERRINE
vanilla, pear and brambley apple chutney, toasted brioche

HOME SMOKED CONFIT SALMON
Cauliflower cream and cucumber relish

OUR KITCHEN SOUP OF THE DAY (V)

MAINS

ROASTED POLLOCK
Celeriac mash, bacon lardon petit onion, fish red wine sauce

GUINEA FOWL LEG
Wild rice, Savoy cabbage, tarragon jus

LAMB KAPSA
Saffron rice, pitta bread

CANNELLONI OF SPINACH (V)
Ricotta, tomato and cheese sauce

DESSERTS

DUO OF CHOCOLATE BAVAROIS
Winter berry compote

APPLE CRUMBLE
Vanilla ice cream

ORANGE & CARDAMOM MOUSSE
Milk chocolate ice cream

SELECTION OF FARMHOUSE CHEESES

*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.*