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Take time to sample our delicious cocktails at what we consider to be the finest Cocktail Lounge in Hertfordshire.

Our Cocktail Lounge is the ideal location to enjoy some refreshing drinks or tea and coffee, perfect for catching up with friends and family or for hosting an informal meeting.

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



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## COCKTAILS

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*“Remember gentlemen, it’s not just France we are fighting for, it’s Champagne!”*

Winston Churchill

**Cocktail of the Week** 10.50  
Every week our bartenders create a unique cocktail for your pleasure.

**Lord Mountbatten** 9.90  
Sopwell House’s signature cocktail  
Gin, lemon juice, sweets, topped with bubbles

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## CHAMPAGNE COCKTAILS

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**Kir Royale** 10.50  
A beautiful blend of Crème de Cassis and champagne to lighten the mood.

**French 75** 11.50  
Made to celebrate the return of fighter pilots in the 2nd World War (it was named after the French artillery guns that they faced), this gin and fresh lemon based cocktail packs a real punch.

**Champanska** 11.50  
Champagne Caipiroska with lime juice, vodka, all topped with bubbles.  
The Tzars would be proud.

**Classic Champagne Cocktail** 12.50  
Angostura bitters, sugar and a good dose of brandy certainly livens up a traditional glass of bubbles.

**Flirtini** 12.50  
A modern classic, this blends fresh pineapple juice, and strawberries with finest champagne.  
Perfect for those romantic moments.



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## VODKA BASED COCKTAILS

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*“I believe if life gives you lemons you should make lemonade... then find someone that life gave vodka to and have a party.”*

Ron Whit

**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.

**Hazel Cream** 10.50

Frangelico, kahlua and vodka work beautifully together to create a rich and intense after-dinner drink.

**Espresso Martini** 10.50

Vanilla vodka, a shot of espresso slightly sweetened with coffee liquor. The ideal digestif for those late winter nights.



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## GIN BASED COCKTAILS

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*“The proper union of Gin and Vermouth is a great and sudden glory; it is one of the happiest marriages on earth, and one of the shortest lived.”*

Bernard De Voto

<b>English Rosé</b>	10.50
A contemporary Martini using gin, apricot brandy, Grenadine and fresh lemon.	
<b>English Garden</b>	10.50
Hendricks Gin, fresh apple juice, a hint of elderflower and a squeeze of fresh lime gives you the perfect garden drink. Who needs Gin and Tonic!	
<b>Black Bramble</b>	11.50
Gin, fresh lime, sugar syrup, topped off with Crème de Mure (blackberry liquor) and bubbles. Served short over crushed ice.	
<b>The Martinez</b>	10.50
The drink that is even more classic than the Martini. Old Tom Gin, sweet Vermouth and Orange Bitter will give you a strong, but balanced mix.	
<b>Left Bank</b>	11.50
Gin, elderflower and a crisp of white wine all shaken and served straight up in a Martini glass.	



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## WHISKY BASED COCKTAILS

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*“The true pioneer of civilization is not the newspaper, not religion, not the railroad – but whiskey!”*

Mark Twain

<b>Whisky Sour</b>	9.50
Classic, classic, classic. Whisky (Bourbon), fresh lemon, sugar syrup and bitters. Shaken and poured over ice.	
<b>Manhattan</b>	10.50
Perfect, dry or sweet. The difference is which vermouth we use; American whiskey, Martini Rosso, Martini Extra Dry and Angostura Bitters, stirred and served up with a cherry and orange twist.	
<b>Old Fashioned</b>	10.50
Don't expect this drink to come quickly. A quality Old Fashioned takes time and a lot of tender loving care. Surprising then that it only consists of Bourbon, sugar, bitters and ice.	
<b>Blood and Sand</b>	11.50
Equal parts, Scotch whisky, Martini Rosso, Cherry Liqueur and orange juice make this dark, brooding whisky Martini exceptional.	
<b>The Sazerac</b>	10.50
One of the oldest cocktails originated in early 19th century in New Orleans. The swirl of the Pernod in your chilled glass added with Rye Whisky will transport you into the past for one night.	



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## RUM BASED COCKTAILS

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*“There’s nought, no doubt, so much the spirit calms  
as rum and true religion.”*

George Gordon Noel Byron

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|---|-------|
| <b>Mojito</b>   | 10.50 |
| The fashionable drink to be seen with. Fresh mint, lime and sugar mixed with crushed ice and rum.   |       |
| <b>Cuba Libre</b>   | 10.50 |
| In old Havana, lime was often used to keep flies away from your drink. Lucky for us, someone dropped theirs into a rum and coke thus creating the Cuba Libre. |       |
| <b>Strawberry or Lime Daiquiri</b>  | 11.50 |
| Frozen, classic? You still get the rum, lime and sugar, just decide how you want it!  |       |

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## MARTINI COCKTAILS

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| <b>Classic Martini</b>   | 10.50 |
| The epitome of style and sophistication, a well made Martini is like a piece of fine art. Do you like it shaken or stirred? Dry or wet? Olive or a twist. Dirty or clean? Tell us how you like it. |       |
| <b>French Canadian</b>   | 10.50 |
| The mix of Amaretto and Chambord creates a balanced, berry-flavoured, sweet Martini.   |       |
| <b>Apple Sour Martini</b>  | 11.50 |
| Just like candy this sour apple will give you the punch you need to start off your evening.  |       |



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## ALTERNATIVE COCKTAILS

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*“Sir, if you were my husband, I would poison your drink.”*

Lady Astor to Winston Churchill

*“Madam, if you were my wife, I would drink it.”*

His Reply

**Brandy Julep** 9.50

A twist on the classic Mint Julep, this is brandy, fresh mint and sugar syrup shaken and poured over crushed ice.

**Caipirinha** 9.50

The everyday drink of the average person in Brazil is now the drink of choice of the glitterati in London. Using Sagatiba Cachaca, fresh lime and sugar this is a true modern day superstar cocktail.

**Margarita** 12.50

Another one where you tell us how you like it. Tequila, fresh lime juice and Cointreau, but do you like it straight up, on the rocks or frozen? To salt rim or not to salt rim, that is the question.

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## NON-ALCOHOLIC COCKTAILS

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**Sopwell's Berry Lemonade** 7.50

Homemade lemonade with fresh berries

**Seasonal Fruit Smoothie** 7.50



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## SPARKLING WINE & CHAMPAGNE BY THE GLASS

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	125ml
<b>Fantinel Prosecco Brut, Italy, NV</b> Aromas of wildflowers and almonds are balanced on the palate by notes of pear and refreshingly crisp acidity.	7.00
<b>Taittinger Brut Reserve, France, NV</b> 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
<b>Taittinger Brut Rosé, France, NV</b> Salmon pink in colour and wonderfully crisp, subtle hints of soft red fruits become intensely fruity mid palate. It has great length and is rounded and supple on the finish.	12.75





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## SPARKLING WINE & CHAMPAGNE LIST

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	<b>Bottle</b>
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 Rosé Brut France, NV	95.00
Dom Perignon France, 2004	189.00



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## WHITE WINE BY THE GLASS

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	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

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## ROSE WINES BY THE GLASS

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	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



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## RED WINES BY THE GLASS

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	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

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## DESSERT WINES

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	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



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## PORT & SHERRY BY THE GLASS

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	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

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## VERMOUTH & APERITIFS BY THE GLASS

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	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



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## BOTTLED BEERS & CIDERS

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	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

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## DRAUGHT BEER

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	Half Pint	Pint
Heineken	2.85	4.85
Kronenbourg 1664	2.85	4.85

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## SOFT DRINKS

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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		



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## BLENDED WHISKY, BOURBON & RYE

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	25ml
Bell's	4.00
Famous Grouse	4.00
Jameson	4.00
Chivas Regal	4.25
J&B Rare	4.25
Johnnie Walker Black Label 12 yr	4.25
Jim Beam White	4.80
Canadian Club	4.50
Jack Daniel's	4.50
Makers Mark	4.50
Rebel Yell Kentucky Straight Bourbon	4.50

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## MALT WHISKY

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	25ml
Highland Park 12 yrs	4.75
Glenkinchie 12 yrs	4.75
Glenlivet 12 yrs	4.75
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
Isle of Jura 10 yrs	4.50
Oban 14 yrs	5.00
Dalwhinnie 15 yrs	5.50
Cragganmore 12 yrs	4.75
Auchentoshan Tree Wood	6.00



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## RUM & CACHACA

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	25ml
Bacardi	4.00
Bacardi Gold	4.00
Captain Morgan	4.00
Havana Club	4.00
Morgan's Spiced	4.00
Flor de Caña Gold 4 yrs	4.25
Clement Premiere Canne	4.25
Mount Gay Eclipse	4.50
Flor de Caña Grand Reserve 7 yrs	4.75

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## GIN

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	25ml
Beefeater	4.00
Gordon's	4.00
Bombay Sapphire	4.50
Hammer London Dry	4.50
Hendricks	4.50
Bloom Premium London Dry	4.50
Tanqueray Extra Strength	4.50
Tanqueray 10	5.00

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## VODKA

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	25ml
Absolut Flavours	4.00
Smirnoff Red	4.00
Stolichnaya	4.00
Grey Goose	5.00



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## CALVADOS, ARMAGNAC & COGNAC

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	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

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## LIQUEURS

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	25ml
Amaretto Disaronno	4.00
Archers Peach Schnapps	4.00
Baileys	4.00
Benedictine	4.00
Campari	4.00
Chambord	4.00
Cointreau	4.00
Drambuie	4.00
Glayva	4.00
Grand Marnier	4.00
Jagermeister	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





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## HOT ALCOHOLIC COCKTAILS

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<b>Hot Scotch Toddy</b>	7.50
Johnny Walker, Lemon Juice, Honey, Hot Water	
<b>Irish Coffee</b>	7.50
Jameson Whiskey, Brown Sugar, Double Cream, Espresso	
<b>Scottish Coffee</b>	7.50
Talisker 10 Year Old Malt Whiskey, Brown Sugar, Double Cream, Espresso	
<b>After Eight Coffee</b>	7.50
Crème De Menthe, Crème De Cacao, Brown Sugar, Cream, Espresso	
<b>Calypso Coffee</b>	7.50
Tia Maria, Cream, Brown Sugar, Espresso	
<b>French Coffee</b>	7.50
Grand Marnier, Cream, Brown Sugar, Espresso	
<b>Russian Coffee</b>	7.50
Smirnoff Vodka, Brown Sugar, Cream, Espresso	
<b>Italian Coffee</b>	7.50
Amaretto Disaronno, Brown Sugar, Cream, Espresso	
<b>Baileys Coffee</b>	7.50
Baileys Irish Cream, Brown Sugar, Cream, Espresso	
<b>Hot Irish Nut</b>	8.50
Almond Liqueur, Baileys Irish Cream, Amaretto, Espresso	



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## SHARING PLATES

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Available Monday-Sunday 11am 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)

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## OUR CLASSICS

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### 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

Crushed Peas, Lemon, Tartare Sauce

15.50



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## SANDWICHES, WRAPS & PANINIS

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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

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## SIDES

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Skinny, Paprika or Sweet Potato Fries 3.50

Grilled Mediterranean Vegetables 3.50

Rocket & Tomato Salad 3.50

Green Leaf Salad 3.50



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## SOMETHING SWEET

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CLASSIC TIRAMISU 6.75  
Biscotti

VANILLA CRÈME BRÛLÉE 6.75  
Raspberries, Breton Biscuit

PASSION FRUIT MOUSSE 6.75  
Pineapple, Mango Salsa

WARM CHOCOLATE BROWNIE 6.75  
Welsh Gold Honey Ice Cream, Chocolate Sauce

A BRITISH CHEESE PLATE 9.50  
Cropwell Bishop Stilton, Cornish Yarg, God Minster Vintage Cheddar, Somerset Brie & Kidderton Ash, Celery, Quince Jelly, Artisan Cheese Biscuits

### 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



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## AFTERNOON TEA

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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 & bank holidays)  
A Selection of Homemade Scones with Devonshire Clotted Cream and Strawberry Jam



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## HOT BEVERAGES

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### 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 & Rice Milk are also available

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.

Guests with severe allergies are advised to assess their own level of risk and therefore consume dishes at their own risk.

Some food items may contain nuts or traces of them.

Sopwell House do not accept liability for any food taken off the premises.

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

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.  
If you do require the smaller 125ml please ask your server.

Champagne is sold by the glass measured at 125ml.  
All prices are inclusive of V.A.T.

A discretionary service charge of 10% will be added to your final bill.  
JULY 2015