



THE BRASSERIE LUNCH MENU

STARTERS

ARTISAN BREAD (TO SHARE) (V) (DA, GL) 7 <i>Aged balsamic vinegar, extra virgin olive oil</i>	
SOUP OF THE DAY (PLEASE ASK WAITER FOR ALLERGENS) 9 <i>Artisan bread</i>	
HAGGIS BON BONS (CE, DA, EG, GL, MU, SD) 9 <i>Whisky, black garlic dip</i>	
CAESAR SALAD (DA, EG, GL, FI, MU, SD) 10 <i>Baby gem, croutons, Burford soft boiled egg, parmesan, anchovies, Caesar dressing</i>	
<i>With chicken tender strips</i> 16	
<i>With Atlantic cod fish fingers</i> 16	
TORCHED MACKEREL FILLET (DA, FI, MU, SD) 11 <i>Pickled cucumber, spring beetroot, horseradish cream, shallots, Onuga caviar</i>	

VEGETARIAN & VEGAN

STARTERS

CHARRED ENGLISH ASPARAGUS (V) (DA, EG, SD) 13 <i>Truffle infused Burford egg remoulade, rocket, aged parmesan, balsamic</i>	
CHARGRILLED TENDERSTEM BROCCOLI (VE) (MU, SO) 12 <i>Edamame, mustard and chilli dressing, French beans, shaved coconut, pomegranate seeds</i>	
GOATS CHEESE CROQUETTE (V) (DA, EG, GL, NU(ALMONDS)) 10 <i>Romesco sauce, smoked crushed almonds, crispy rocket</i>	

MAINS

SIMPLICITY PLANT BASED BURGER (VE) (CE, GL, MU, SD, SO) 20 <i>Crushed avocado, harissa vegan mayonnaise, smoked Applewood vegan cheese, sourdough bun, fries*</i>	
PLANT BASED FILLET MIGNON (VE) (CE, GL, SO, SD) 26 <i>Wild mushroom ragout, stock pot carrot, peppercorn sauce</i>	
SPICY CHICKPEAS STEW (VE) (CE, SD, SO) 17 <i>Fragrant saffron rice, crispy kale</i>	
MEZZE MANICHE PASTA (VE) (CE, GL, SD) 17 <i>Half rigatoni, green pesto, plant-based feta crumble</i>	

MAINS

PAN-FRIED MAIZE FED CHICKEN BREAST (CE, DA, EG, SD) 23 <i>Tarragon pomme duchesse, charred corn, morrel jus</i>	
BRIXHAM SEA BREAM FILLET (FI, SD) 23 <i>Tenderstem broccoli, sauce vierge</i>	
BEEF CHEEKS RAGOUT PAPPARDELLE (CE, DA, EG, GL, SD) 19 <i>Crispy kale, pecorino cheese</i>	
SOPWELL HOUSE PRIME BURGER (DA, EG, GL, SD) 20 <i>Char-grilled grass-fed beef, aged cheddar, smoked dry cured streaky bacon, beef fat onions, toasted brioche bun, fries*</i>	
JUNGLE CHICKEN (DA, EG, GL, MU, SD) 21 <i>Indian inspired hunter's chicken masala, with Fenugreek leaves, fragrant rice, naan bread</i>	
SURREY RIB-EYE STEAK 28 DAYS 250G (CE, DA, MU, SD) 40 <i>Peppercorn sauce, side salad, fries*</i>	

SIDES

FRIES* (GL) 6	
INVISIBLE CHIPS 3.50	
SWEET 'N SOUR PEPPERS (NU(PINE NUT)) 6 <i>Pine nut crumble</i>	
HARICOT GREENS (NU(ALMONDS)) 6 <i>Garlic & almond flakes</i>	
TENDERSTEM BROCCOLI 7 <i>Chilli, confit shallots</i>	



SUNDAY ROAST

Join us for a delightful Sunday roast.
2-courses from £34.00 | 3-courses from £42.00

INVISIBLE CHIPS | 3.50

Invisible Chips are **0% fat and 100% Charity**. Buying a portion helps Hospitality Action to support hospitality workers and their families through ill health and hard times. Thanks for chipping in!

ALLERGEN LEGEND | (CE) Celery, (CR) Crustacean, (DA) Dairy, (EG) Eggs, (FI) Fish, (GL) Gluten, (LU) Lupin, (MO) Mollusc, (MU) Mustard, (NU) Nuts, (PE) Peanuts, (SD) Sulphur Dioxide (SO) Soya, (SS) Sesame Seeds, (V) Vegetarian, (VE) Vegan. *Our fries are cooked in a general fryer, so we cannot guarantee that they will be 100% free from very small traces of DA, EG, FI or GL.

BRASSERIE DRINKS MENU

CHAMPAGNE

	GLASS	BOTTLE
Wild Life Botanicals - Non Alc - Cornwall		39.00
Cottonmill Prosecco, Brut, Italy	10.00	46.00
Prosecco Fantinel 'One & Only' Rosato Brut, Italy	10.50	48.00
Balfour Brut Rose, England		85.00
Balfour Leslie's Reserve, England		70.00
NV Taittinger Brut Réserve, France	16.00	85.00
NV Taittinger Prestige Rosé, France		100.00
NV Veuve Clicquot Ponsardin Yellow Label, France		135.00
NV Magnum Taittinger, Brut Réserve 1500ml, France		160.00
Laurent-Perrier Cuvée Rosé, France		165.00
2013 Dom Pérignon, Champagne, France		370.00

WHITE WINE

	GLASS	BOTTLE
Dry, light & delicate		
Vinuva Organic Pinot Grigio, IGT Terre Siciliane, Italy	9.25	34.00
Picpoul de Pinet, Réserve Mirou, France	9.50	40.00
Yealands Estate Single Vineyard Albarino, New Zealand		45.00
Icauna Chablis, Burgundy, France		70.00

Elegant, mineral-laced whites

Gavi Ca Bianca, Italy		45.00
Pully-Fuisse Les Ancolies, Jean Loron, France		90.00
Puligny Montarchet, L. Jadot 2014, France (Bin end)		160.00
Balfour Liberty's Bacchus, Hush Heath Estate, Kent, England		58.00

Zesty, herbacious or aromatic whites

 Vine Trail Viognier, Rapel Valley, Chile	8.50	32.00
Yealands Estate Single Vineyard Sauvignon Blanc, New Zealand	12.00	45.00

Juicy & ripe

Viña Real Barrel Fermented Rioja Blanco, Spain	10.00	38.00
Chablis 1er Cru, Vigneron de Chablis, France		100.00
Kleine Zalze Cellar Selection Bush Vines Chenin Blanc, Coastal Region, South Africa	9.50	36.00
Greco di Tufo, La Tana, Rocca del Dragone, Campania, Italy		48.00
Balfour Skye's Chardonnay, Hush Heath Estate, Kent, England		50.00

RED WINE

	GLASS	BOTTLE
Light, fresh reds		
Vita Sangiovese, IGT Puglia, Italy	8.50	32.00
Saint-Amour, Mommessin Les Grandes Mises, France		55.00
Gevrey-Chambertin, Louis Jadot, France		125.00
Sanford, Pinot Noir 2012, Santa Rita, USA (Bin end)		140.00

Medium bodied & fruit-led reds

Vinuva Organic Nero d'Avola DOC, Sicilia, Italy	9.50	34.00
La Campagne Merlot, Pays d'Oc, France	8.50	32.00
Don Jacobo Rioja Vendimia Seleccionada, Viticultura Ecológica Bodegas Corral, Spain	11.00	42.00
Bolla Il Calice Valpolicella Classico Doc, Italy		45.00

Spicy & peppery

 Reign of Terroir Shiraz, Swartland, South Africa	8.50	32.00
Solandia Primitivo Salento IGT, Sicilia, Italy		38.00
Alamos Mountain Malbec, Mendoza, Argentina	10.50	40.00

Oaked & concentrated

Gerard Bertrand Heritage Fitou Rouge, France		50.00
Veramonte Organic Carmenère, Colchagua Valley, Chile		42.00
Chianti Classico, "Poggio Cheto" Tenute Piccini, Italy		45.00
Barolo, Enrico Serafino, Italy		80.00

Polished & sophisticated

Journeys End V4 Cabernet Sauvignon 2017, France		50.00
Château des Bardes, Saint-Émilion Grand Cru, France		58.00
Blason d'Issan, Margaux, France		100.00

ROSÉ WINE

	GLASS	BOTTLE
Vinuva Pinot Grigio Rosato IGT Pavia, Italy	9.50	36.00
Cap de Coste Rosé IGP Pays d'Oc, France	10.50	39.00
Gerard Bertrand Gris Blanc Rosé, Occitanie		45.00

BEER, ALE & CIDER

	SIZE	PRICE
Heineken Alcohol Free 0.5%	330ml	4.50
Old Mout Fruit Cider Pineapple and Raspberry Alcohol Free 0.0%	500ml	6.00
Birra Moretti Draught 5.0%	Pint	7.25
Birra Moretti 5.0%	330ml	5.50
Heineken 5.0%	330ml	5.50
Inch's English Cider 4.5%	500ml	7.00
Old Mout Fruit Cider Pineapple and Raspberry 4.0%	500ml	7.00
Tring Pale4 Ipa 4.6%	500ml	7.50
Tring Raven King 5.5%	330ml	7.00

COCKTAILS

	PRICE
Sopwell Bloody Mary	13.50
Pimms No.1 Cup Cocktail	13.00
Classic Mojito	13.50
Bellini	13.50
Cosmopolitan	13.50
Kir Royal	16.00
Aperol Spritz	14.00
Passion Fruit Martini	14.00
Elderflower Martini (Mocktail)	8.50
Gingerbread Crush (Mocktail)	8.50

SOFT DRINKS

	PRICE
Still or Sparkling Water 330ml or 750ml	3.00 5.00
Fruit Juices - Orange, Grapefruit or Apple Juice	3.25
Tonic - Regular, Light or Lemon	3.25
Coca-Cola, Diet Coke or Coke Zero 200ml	3.25

TEA

	PRICE
Tea served by the pot per person	4.95

Newby Teas and infusions offer definitive examples of the greatest teas, skillfully picked for unmatched freshness.

Choose from the following specially selected loose leaf teas and infusions:

Sopwell Signature English Blend, Earl Grey, Lapsang Souchang, Masala Chai, Darjeeling, Jasmine, Milk Oolong, Apple Strudel, Mango & Strawberries, Ginger & Lemon, Peppermint, Chamomile, Rooibos

COFFEE

	PRICE
Macchiato (DA)	4.95
Cappuccino (DA)	4.95
Caffé Latte (DA)	4.95
Americano	4.95
Espresso / Double Espresso	3.00 4.95
Filtered Coffee	4.95
Caffé Mocha (DA)	4.95
Hot Chocolate (DA)	4.95
Decaffeinated Coffee	4.95

All tea and coffee served with choice of skimmed milk, oat, soya or almond alternatives. Decaffeinated tea and coffee available. Please ask server when ordering.

 Wine To Water is committed to supporting life and dignity for all through the power of clean water.

When you buy a bottle of this wine, 50p is donated to keep clean water flowing. Visit www.winetowater.org to find out more.

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