



THE BRASSERIE MENU

STARTERS

BREAD & BUTTER	7
SOUP OF THE DAY	9
CREVETTES	13.5
<i>Garlic mayonnaise & lemon</i>	
DORSET CRAB ON TOAST	14.5
<i>Winter leaves and citrus vinaigrette</i>	
SMOKED SALMON OPEN SANDWICH	13
<i>Soda bread, pickled cucumber & crème fraîche</i>	
CHICKEN LIVER PARFAIT	13.5
<i>Plum chutney & toasted brioche</i>	
CONFIT DUCK & QUINOA SALAD	14.5
<i>Lentils, squash, red pepper & beetroot</i>	
GOATS CHEESE CROQUETTES	11.5
<i>Roasted red pepper sauce, almond & rocket</i>	
CORNISH MUSSELS	12
<i>White wine, garlic & parsley butter</i>	

MAINS

LEMON SOLE	42
<i>Capers, lemon, garlic & herb butter</i>	
ROAST SALMON	25
<i>Artichokes, leeks and lemon butter sauce</i>	
COD & SALMON FISH CAKE	21
<i>Warm tartare sauce & buttered spinach</i>	
CALVES LIVER	22
<i>Colcannon, onions & gravy</i>	
BRAISED BEEF CHEEK	34
<i>Mashed potato & red wine sauce</i>	
CORNISH MUSSELS	24
<i>White wine, garlic & parsley butter</i>	
WHITE BEAN CASSOULET (VE)	18
<i>Courgette, leeks, onions & pesto</i>	

SIDES

BUTTERED LEEKS & CABBAGE	6
MASHED POTATO	6
FRIES*	6
CAESAR SALAD	7
GREEN SALAD	6
TENDERSTEM BROCCOLI	7
<i>Chilli, confit shallots</i>	



MIBRASA®

An elegant combination of a grill and oven adding the unique flavour of the finest embers to give juiciness to meats and fish. All our beef is 28-days aged.

Rare <i>Cool red centre</i>	Medium <i>Warm pink centre</i>
Medium rare <i>Cool slightly red centre</i>	Medium well <i>Warm centre, no pink</i>

THE SOPWELL BURGER	22
<i>Angus beef, cheddar cheese, tomato & pickles with fries</i>	
<i>Add bacon</i>	1.5
PLANT BASED BURGER (VE)	20
<i>Cheese, tomato and pickles, with fries</i>	
SPATCHCOCK POUSSIN	28
<i>Grilled lettuce & lemon</i>	
28 DAY AGED HEREFORD BEEF	
200g Fillet	42
300g Ribeye	42
900g Rib of beef (2 persons)	88



SAUCES - 3

- BEARNAISE
- PEPPERCORN
- GARLIC & HERB BUTTER

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!

All prices are in sterling and are inclusive of VAT at the standard rate. A discretionary service charge of 12.5% will be added to your final bill.

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

Dry, light & delicate

	GLASS	BOTTLE
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
Puilly-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


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

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

SOFT DRINKS

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

TEA

Tea served by the pot per person

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

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