



LOUNGE MENU

Food served as Room Service, in Octagon Lounge, or Conservatory 12.00 – 10pm

STARTERS

SEASONAL SOUP OF THE DAY (VE) ARTISAN BREAD <i>Please ask waiter for allergens</i>	9
CREVETTES <i>Garlic mayonnaise & lemon</i>	13.50
GOATS CHEESE CROQUETTES <i>Roasted red pepper sauce, almond & rocket</i>	11.50
ROASTED SQUASH & QUINOA SALAD (VE) <i>Lentils, red pepper & beetroot</i>	11
CAESAR SALAD <i>Add chicken goujons</i>	10 16

FILLERS

SMOKED SALMON OPEN SANDWICH <i>Soda bread, pickled cucumber & crème fraiche</i>	13
VEGETABLE SANDWICH (VE) <i>Courgette, red & yellow pepper, pesto & rocket</i>	15
CHICKEN WRAP <i>Avocado, lettuce, pickled shallot, & tarragon mayonnaise</i>	15
THE SOPWELL BURGER <i>Angus beef, cheddar cheese, tomato & pickles, with fries</i>	22
BRAISED BEEF CHEEK <i>Mashed potato & red wine sauce</i>	30
WHITE BEAN CASSOULET (VE) <i>Courgette, leeks, onions & pesto</i>	18
28 DAY AGED HEREFORD BEEF <i>300g ribeye with fries & bernaise sauce</i>	42

All sandwiches are served with crisps and salad.

**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.*

SIDES

MASHED POTATO	6
FRIES*	6
TENDERSTEM BROCCOLI <i>Chilli, confit shallots</i>	7

DESSERTS

CREME BRÛLÉE	8.5
CHOCOLATE DELICE <i>Stracciatella ice cream</i>	9.5
BLUEBERRY CHEESECAKE (VE) <i>Seasonal berries</i>	9.5
CARAMELISED APPLE & ALMOND TART <i>Chantilly cream</i>	9.5

Allergens, dietaries and service

Please advise a member of the team before ordering if you have any food allergies, special dietary requirements or require further information on ingredients used in our dishes. Please scan QR code for all allergen information. 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. Autumn 2024.

Scan for allergen information

