

THE
BRASSERIE

ALLERGENS, DIETARIES AND SERVICE

If you have any allergens or dietary requirements, please speak to a member of the team who will be happy to help. Please note our fries are cooked in a general fryer, so we cannot guarantee that they will be 100% free from very small traces of MI, EG, FI or GL (Wheat). Allergen information can be found online, using the QR code provided.

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.



STARTERS

BREAD & BUTTER	5
SOUP OF THE DAY <i>Ask waiter for allergens</i>	8
PRAWN & AVOCADO COCKTAIL <i>Mary rose sauce, Melba toast</i>	12
CRISPY BREADED HAM HOCK <i>Montgomery cheese, chorizo, apple cider puree</i>	11
LONDON CURE SMOKED SALMON <i>Soda bread, pickled cucumber & crème fraîche</i>	13
CHICKEN LIVER PARFAIT <i>Apple and blackberry chutney, toasted brioche</i>	12.5
GOATS CHEESE CROQUETTE (V) <i>Roasted red pepper sauce, almond & rocket</i>	11
QUINOA & SUPERFOODS SALAD (VE) <i>Omega seeds, citrus dressing</i>	11
BAKED SCALLOPS IN THE SHELL <i>Garlic & parsley butter, bacon crumble</i>	17

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!

MAINS

CORNISH COD	22
<i>Crushed sweet garden peas, shaved fennel & dill, warm tartare sauce</i>	
ROAST SALMON	24
<i>Charred courgette, confit tomatoes & olives, green pesto</i>	
CELERIAC STEAK (VE)	16
<i>Chargrilled baby gem, pistachio crumble, chanterelles</i>	
CALVES LIVER	22
<i>Colcannon, onions & gravy</i>	
CHICKEN BREAST	20
<i>Sauteed potatoes, kale & tarragon sauce</i>	
SLOW COOKED BEEF CHEEK	30
<i>Mashed potato & red wine sauce</i>	
BUTTER BEANS (VE)	16
<i>Baby carrots, Brussels sprouts, chestnut & pine nut crumble</i>	
GRESSINGHAM DUCK BREAST	24
<i>Celeriac puree, red cabbage, plum sauce</i>	
LAMB PIE	25
<i>Red wine braised shoulder, peas & carrots</i>	

SIDES

MAPLE GLAZED ROOT VEGETABLES	6
MASHED POTATO	6
FRIES	6
PARMESAN FRIES	6
MIXED LEAF SALAD	6
BRUSSEL SPROUTS WITH BACON & CHESTNUTS	6
TENDERSTEM BROCCOLI	6
<i>with chilli & confit shallots</i>	
CAESAR SALAD	6

GRILLS

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

Cool red centre

MEDIUM

Warm pink centre

MEDIUM RARE

Cool slightly red centre

MEDIUM WELL

Warm centre, no pink

28 DAY AGED HEREFORD BEEF

200G FILLET 44

300G RIBEYE 44

TEXEL LAMB LOIN CHOPS 34

900G RIB OF BEEF (2 persons) 90

SAUCES 2.5

Bearnaise, peppercorn, garlic & herb butter

All of the grills are served with fries.

Steaks are served with a choice of one sauce.

THE SOPWELL BURGER

24

British Wagyu beef, cheddar cheese, tomato & pickles with fries
Add bacon

1.5

PLANT BASED BURGER (VE)

20

Cheese, tomato and pickles, with fries

DESSERTS

STICKY TOFFEE PUDDING <i>Salted caramel ice cream</i>	7.5
BAKEWELL TART <i>Vanilla bean ice cream</i>	8
BAILEYS CRÈME BRÛLÉE <i>Caramelised sugar crust</i>	8
CHOCOLATE ROCHER <i>Hazelnut mousse, chocolate glaze</i>	9.5
MANDARIN CHEESECAKE (VE)	8
APPLE CRUMBLE <i>Warm vanilla custard</i>	8
ARTISAN BRITISH CHEESE BOARD <i>4 cheeses, Quince paste, grapes & biscuits</i>	15
ICE CREAM OR SORBET PER SCOOP <i>Vanilla, chocolate chip, honeycomb, Blood orange sorbet</i>	3

TEA

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, green sencha, milk oolong, darjeeling, jasmine, rooibos, earl grey, apple strudel, mango & strawberry, ginger & lemon, peppermint & chamomile, lapsang souchong, masala chai

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

COFFEE

MACCHIATO	4.95
CAPPUCCINO	4.95
CAFFÉ LATTE	4.95
AMERICANO	4.95
CAFFÉ MOCHA	4.95
FRENCH PRESS / CAFETIERE	4.95
HOT CHOCOLATE	4.95
ESPRESSO – SINGLE / DOUBLE	3 / 4.95

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

DESSERT & FORTIFIED WINE

	<i>75ml</i>	
REGENCY CREAM SHERRY 17.0%	5.50	
DOW'S RUBY PORT, NV 19.0%	6	
DOW'S FINE TAWNY, NV 19.0%	6.50	
LA GUITA MANZANILLA 12.5%	6.50	
TIO PEPPE SHERRY, GONZALEZ BYASS, FINO, NV 15.0%	6.50	
HARVEYS AMONTILLADO MEDIUM DRY 17.5%	7	
DOW'S PORT LBV 19.0%	9	
	<i>75ml</i>	<i>Bottle</i>
FLORALIS MOSCATEL ORO CATALUNYA <i>Torres, Spain</i>	8	42
CHATEAU GRAND JAUGA <i>Sauternes, France</i>	13	44

