

THE  
BRASSERIE

SOPWELL  
HOUSE

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1986 40 2026  
YEARS

To celebrate the 40th year of Sowell House being privately owned by the current family, we have created a special *Through the decades* dining experience in The Brasserie.

This nostalgic menu looks back through the years, featuring classic dishes inspired by the 1980s and the decades that followed, celebrating the flavours and favourites that have stood the test of time. You can also head to our Octagon Bar and sample the complementing "Cocktails through the decades" if you haven't already done so!

## ANNIVERSARY SPECIALS

<b>PRAWN &amp; CRAB COCKTAIL</b>	<b>15</b>
<i>Mary Rose sauce, Melba toast</i>	
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<b>HEREFORD BEEF TARTARE</b>	<b>26.5</b>
<i>Gherkins, shallots, parsley, capers, yolk egg, fries*</i>	
<b>SOLE MEUNIÈRE</b>	<b>36</b>
<i>Lemon brown butter, parsley</i>	
<b>CHICKEN CORDON BLEU</b>	<b>26</b>
<i>Ham, Gruyere cheese, french fries*</i>	
<b>HEREFORD BEEF STROGANOFF</b>	<b>28</b>
<i>Mushrooms, gherkins, tagliatelle</i>	
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<b>MILLEFEUILLE OF BERRIES</b>	<b>10.5</b>
<i>Kirsch sabayon, raspberry coulis</i>	
<b>CLASSIC CRÈME CARAMEL</b>	<b>9.5</b>
<i>Raisins</i>	

# STARTERS

<b>BREAD &amp; BUTTER</b>	<b>5.5</b>
<b>SOUP OF THE DAY</b> <i>Ask waiter for allergens</i>	<b>8</b>
<b>PRAWN &amp; AVOCADO COCKTAIL</b> <i>Mary Rose sauce, Melba toast</i>	<b>12</b>
<b>DORSET CRAB</b> <i>Avocado, cucumber, sourdough bread, dressed leaves &amp; citrus dressing</i>	<b>15</b>
<b>LONDON CURE SMOKED SALMON</b> <i>Pickled cucumber, crème fraiche &amp; homemade soda bread</i>	<b>13.5</b>
<b>CHICKEN LIVER PARFAIT</b> <i>Apple &amp; blackberry chutney, toasted brioche</i>	<b>12.5</b>
<b>COURGETTE SALAD (V)</b> <i>Black olive dressing, rocket &amp; Pecorino shavings</i>	<b>10.5</b>
<b>SUPERFOOD SALAD (VE)</b> <i>Quinoa, asparagus, sweet garden peas, kale, tenderstem broccoli, avocado, fennel, red cabbage, roasted chickpeas, omega seeds, citrus dressing</i>	<b>12</b>
<b>BAKED SCALLOPS IN THE SHELL</b> <i>Garlic &amp; parsley butter, bacon crumble</i>	<b>17</b>

## **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

<b>CORNISH COD</b>	<b>24</b>
<i>Crushed green peas, shaved fennel &amp; dill, warm tartare sauce</i>	
<b>ROAST SALMON</b>	<b>24</b>
<i>Charred courgette, cherry tomatoes &amp; olives, green pesto</i>	
<b>CALVES LIVER</b>	<b>24</b>
<i>Colcannon, onions &amp; gravy</i>	
<b>ROAST CHICKEN SUPREME</b>	<b>22</b>
<i>Charred baby gem, kale &amp; tarragon sauce</i>	
<b>SLOW COOKED BEEF CHEEK</b>	<b>30</b>
<i>Mashed potato &amp; red wine sauce</i>	
<b>BUTTER BEANS (VE)</b>	<b>18</b>
<i>Courgette, kale &amp; pine nut crumble</i>	
<b>CORNISH MUSSELS</b>	<b>22</b>
<i>Cherry tomato, garlic &amp; shallots, red chilli, parsley, fries*</i>	

## SIDES

<b>GREEN BEANS, GARLIC &amp; ALMONDS</b>	<b>6.5</b>
<b>MASHED POTATO</b>	<b>6.5</b>
<b>FRIES*</b>	<b>6.5</b>
<b>INVISIBLE CHIPS</b> ( <i>see previous page</i> )	<b>3.5</b>
<b>LOADED FRIES*</b>	<b>8.5</b>
<i>Parmesan, peppercorn dressing, crispy bacon</i>	
<b>MIXED LEAF SALAD</b>	<b>6.5</b>
<b>TENDERSTEM BROCCOLI</b>	<b>6.5</b>
<i>Chilli &amp; confit shallots</i>	
<b>CAESAR SALAD</b>	<b>6.5</b>

# 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.

### 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

### Hereford Irish Beef

Raised on Ireland's lush, nutrient-rich pastures, our beef comes from family-run farms committed to exceptional animal welfare and sustainability. The result is healthy, naturally tender and full-flavoured beef.

**200G FILLET 44**

**300G RIBEYE 46**

**900G RIB OF BEEF (2 persons) 96**

**330G CORNISH LAMB CHOPS 34**

### 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

*British Wagyu beef, cheddar cheese, tomato & gherkins, fries\**  
*Add bacon*

**24**

**1.5**

### PLANT BASED BURGER (VE)

*Cheese, tomato & gherkins, fries\**

**20**

# DESSERTS

<b>STICKY TOFFEE PUDDING</b> <i>Salted caramel ice cream</i>	<b>9.5</b>
<b>BAKEWELL TART</b> <i>Vanilla bean ice cream</i>	<b>9.5</b>
<b>CRÈME BRULÉE</b> <i>Caramelised sugar crust</i>	<b>9</b>
<b>CHOCOLATE ROCHER</b> <i>Hazelnut mousse, chocolate glaze</i>	<b>10.5</b>
<b>BLUEBERRY CHEESECAKE (VE)</b> <i>Seasonal berries</i>	<b>10.5</b>
<b>ETON MESS</b> <i>Chantilly cream, meringue</i>	<b>9.5</b>
<b>ARTISAN BRITISH CHEESE BOARD (TO SHARE)</b> <i>4 cheeses, Quince jelly, grapes &amp; biscuits</i>	<b>19</b>
<b>ICE CREAM OR SORBET, 2 SCOOPS</b> <i>Vanilla, strawberry, chocolate, popcorn, rhubarb &amp; custard, lemon sorbet, raspberry sorbet</i>	<b>7</b>

## **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.



# 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, Earl Grey, Lapsang Souchang, Masala Chai, Darjeeling, Jasmine, Milk Oolong, Apple Strudel, Mango & Strawberries, Ginger & Lemon, Peppermint, Chamomile, Rooibos*

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

# COFFEE

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

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

