

SOPHIE'S

DINNER MENU

STARTERS

Soup of the Day, Soda Bread & Glenilen Butter (1A,1F,4,9)	7.50
Chicken & Jameson Pate, Brioche, Bitter Orange & Fig Chutney (1A,1F,4,7,13)	10.50
Goat's Cheese Salad, Poached Pear, Walnut Brittle, Filo Pastry (1A,3H,4,13)	10.50
Chicken & Smoked Bacon Croquette, Gem Leaves, Garlic Aioli, Pine Nuts, Parmesan (1A,3,4,7)	11.50
Parma Ham, Burrata, Watermelon, Mint Salsa Verde (4)	11.50
Maple Cured Duck Breast, Cherry Tomato Bruschetta (1A)	11.50
Antipasti Sharing Board, Cured Meats, Dips, Gordal Olives, Focaccia (1A,4,13)	17.95
Tempura Prawn Lollipops, Pickled Ginger Salad, Creole Dip (1A,4,5D,13)	10.50

MAINS

Red Ale Brined Chicken, Mushroom Risotto & Roasted Squash (1A,4,7,9,13)	24.00
Pork Belly, Black Pudding, Leek & Pork Sausage, Burnt Apple Puree, Tenderstem (1F,4,13)	24.00
Slow Cooked Beef & Mushroom Pappardelle (1A,4,9,13)	19.50
Scallops, Cod & Chorizo Arancini, Crushed Peas, Saffron Sauce, Apple & Capers (1A,4,6,7,9,13)	24.00
8oz Striploin, Parmentier Potatoes, Onion, Glazed Carrot, Pepper Sauce (4,9,13)	29.95
Grilled Salmon, Baby Potatoes, Puttanesca Sauce, Red Olive Tapenade (4,8,9,13)	24.00
Rack Of Lamb Chickpea Red Pepper & Fennel Ragout, Minted Baby Potatoes (4,9,13)	28.95
8oz Irish Beef Fillet, Parmentier Potatoes, Onion, Glazed Carrot, Pepper Sauce (4,9,13)	32.95
Wild Mushroom & Watercress Risotto (4,9,13)	19.50

PIZZA

Margherita, Fior Di Latte, Fresh Basil (1A,4)	14.00
New York Pepperoni (1A,4)	16.00
Pulled Beef & Chorizo (1A,4,13)	16.50
Iberico Ham, Bocconcini, Rocket, Sundried Tomatoes (1A,4)	16.95
Courgette, Aubergine, Red Onion, Olive Tapenade, Mozzarella (1A,4)	15.50
Roast Creole Chicken, Chilli, Red Onion (1A,4)	16.50

SIDES

Truffle Mayo Fries (7,8)	5.95
Hand Cut Fries (7)	4.95
Dirty Fries (4,7)	5.95
Sophie's Side Salad, Pickled Veg (12,13)	4.95
Baby Potatoes, Mint Salsa Verde (4)	4.95
Tenderstem Broccoli, Peas & Onion (4)	5.95
Garlic Bread (1A,4)	6.95

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ALLERGENS - 1 Gluten (A-Wheat, B- Spelt C-Khorasan, D-Rye, E-Barley F-Oats), 2 Peanuts, 3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macedemia, H-Walnut), 4 Milk, 5 Crustaceans (A-Crab, B- Lobster, C-Craysh, D-Shrimp), 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur dioxide & sulphites, 14 Lupin

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE
All products/dishes are stored, prepared and handled in an environment where food allergens are used. We have implemented controls to reduce the risk of cross contamination but cannot guarantee the absence of allergen transfer. Please see the table above outlining the direct allergens used in our products/dishes. Please ask our staff should you have additional queries. All our Beef is Irish sourced.

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