

SOPHIE'S

DINNER MENU

STARTERS

Soup of the Day, Soda Bread & Glenilen Butter (1A,1F,9)	7 50
Fresh Water Shrimp & Salmon Croquettes, Smoked Salmon, Horseradish Cream, Watercress Dill (1A,1F,4,7,8,9)	10 50
Honey Glazed Chicken, Cos Leaves, Smoked Streaky Bacon, Granny Smith Apple, Parmesan & Pine Nuts (3,4,7)	11 50
Goats Cheese, Squash, Pumpkin Seeds, Leaves, Red Pesto Salad (4,12,11)	11 50
Crispy Squid & Prawn Salad, Chilli & Red Pepper Aioli (1A,5D,4,6,7)	11 50
Chicken and Jameson Pate, Gem Leaves, Grapes, Relish, Flatbread (13,4,7,1A,1F)	10 50
Crispy Beef Roll, Chorizo and Heirloom Tomato Salad (1A,12,13)	11 50
Antipasti Sharing Board, Cured Meats, Dips, Gordal Olives, Focaccia Bread (1A,4,10,13)	17 95

MAINS

8oz Irish Beef Fillet, Flat Cap Mushroom, Bacon Mash, Broccoli, Pepper Sauce (4,9,13)	32 50
Grilled Hake, Baby Potatoes, Squid, Mussels, Chilli & Lime Dressing (4,5D,8,13)	24 00
8oz Striploin, Flat Cap Mushroom, Bacon Mash, Broccoli, Pepper Sauce (4,9,13)	29 50
Squash Risotto, Red Chard, Tenderstem Broccoli, Pecorino Cheese (9,13)	19 50
Duck Breast, Pumpkin, Tomato & Spinach Gnocchi, Red Pesto (1A,7,9,13)	28 95
Prawn & Chorizo Pappardelle, Chilli & Heirloom Tomato Sauce (4,5D,9,13)	21 50
Lamb Rogan Josh, Rice, Garlic Flatbread (1A,3A,9)	24 00
Gnocchi, Squash, Broccoli, Tomato, Spinach & Goat's Cheese (1A,4,7,13)	19 50

PIZZA

Margherita, Fior di Latte, Fresh Basil (1A,4)	14
New York Pepperoni, Herb Tomato Sauce (1A,4)	16
BBQ Smoked Pork, Pickled Cider Apples, Onion Jam (1A,4,13)	16 50
Arthicoke, Garlic Mushroom, Olives, Basil & Mozzarella (1A,4)	15 50
Buffalo Chicken, Tomato Salsa, Red Onion, Monterey Jack Cheese (1A,4,13)	16 50
Iberico, Arugula & Manchego (1A,4)	16 95

SIDES

Hand Cut Fries	4 95
Truffle Mayo Fries (8)	5 95
Hot Sauce, Garlic Mayo, Dirty Fries (4,7)	5 95
Smoked Bacon Mash (4)	5 50
Buttered Baby Potatoes (4)	4 95
Tenderstem Broccoli & Spinach (4)	5 95
Garlic Bread (1A,4)	6 95

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ALLERGES - 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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