

# SOPHIE'S

## DESSERT MENU

Chocolate Brownie, Pistachio, Vanilla Ice Cream, Chocolate Sauce (1A, 3F, 4, 7)	6.95
Tiramisu, Cherries (1A, 4, 7, 13)	6.95
Caramel Delice, Toasted Hazelnuts, Macerated Strawberries & Lime (1A, 3D)	6.95
Sundae, Vanilla Ice Cream, Toasted Pecan, Chocolate Sauce (3D, 4)	6.95
Selection Of Ice Cream (4)	6.95
Cheese Board, Crozier Blue, Ballylisk Rose Brie, Cavanbert, Cais Na Tire, Black Grapes, chutney, Honeycomb, Crackers (1A, 3D, 4)	14.95

@sophiesrooftop / (01) 091 749210 / sophies.ie

**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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