

# SOPHIE'S

## DINNER MENU

### STARTERS

Split Pea, Bacon, Mint Crème Friche Soup, Soda Bread (1A, 4, 9)	7.95
Seared Scallops, Cauliflower Puree, Roasted Oyster Mushrooms, Smoked Bacon, Herb Oil (4, 6, 13)	14.50
Irish Smoked Salmon, Dressed Crab, Green Apple And Fennel Salad, Citrus & Dill Mayo (4, 5A, 7, 8)	12.95
Charcuterie Board, Cured Meats, Focaccia, House Pickles, Marinated Olives, Hummus, Red Grapes, Toasted Pecans (1A, 3D, 4, 11, 13)	17.50
Smoked Bacon & Gruyere Croquette, Romesco Sauce, Watercress Salad (1A, 4, 7, 9, 10, 13)	9.50
Goat's Cheese In Filo, Spinach, Onion Marmalade, Yellow Pepper Coulis, Toasted Pecan Salad (1A, 3D, 4, 12)	8.95
Tempura Prawn, Grilled Tomato & Mango Salsa, Sambal Aioli (1A, 4, 5D, 7)	14.50

### DINNER

Grilled Marinated Iberico Pork, Potato & Chorizo, Buttered Greens, Chimichurri (1A, 4, 10, 13)	32.00
Lamb Shoulder Roulade, parmesan & truffle potato terrine, carrot & cumin puree, broccolini, lamb jus (4, 9, 12, 13)	27.95
10oz Sirloin, Onion Tempura, Baked Flat Mushroom, Rocket & Parmesan, Hand Cut Fries, Peppercorn Sauce (1A, 4, 13)	34.00
10oz Ribeye, Onion Tempura, Baked Flat Mushroom, Rocket & Parmesan, Hand Cut Fries, Peppercorn Sauce (1A, 4, 13)	40.00
Grilled Seabream, Prawn & Pea Orzo, Bisque, Asparagus (1A, 4, 5B, 5D, 8, 9, 13)	27.95
Pumpkin & Leek Risotto, Toasted Pecan, Crispy Kale, Parsley Oil (3D, 4, 13)	19.00

### PIZZAS

<b>Margarita</b> – Tomato, Mozzarella, Basil (1A, 4)	14.00
<b>Diavola</b> – Salami, Nduja, Tomato, Mozzarella, Basil (1A, 4, 13)	16.50
<b>Bandiera</b> – Olive, Butternut Squash, Ricotta, Cavolo Nero, Cherry Tomato (1A, 4)	16.00
<b>Pistachio</b> – Mortadella, Buffalo Stracciatella, Pistachio (1A, 3F, 4)	16.50
<b>Calzone</b> – Salami, Ricotta, Tomato, Mozzarella, Basil (1A, 4, 13)	16.50

### SIDES

Fries	4.95
Parmesan Fries (4)	5.50
Smoked Bacon Mac & Cheese, Herb Crumb (1A, 4, 12, 13)	5.95
Buttered Broccolini, Toasted Almonds (3A, 4)	5.95
Garlic Roasted Baby Potatoes (4)	4.95
Mini Caesar Salad (1A, 4, 7, 8, 12)	5.50

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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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