

# SOPHIE'S

## SET LUNCH MENU

### STARTERS

Soup of the Day, Housemade herb bread (1A, 9)

Beef Cheek & Burnt Leek Croquettes, Herb Aioli, Red Vine Jus (1A, 4, 7, 9, 12, 13)

Saffron Risotto Primavera, Parmesan, Lemon Zest V (4, 9, 13)

### MAINS

Potato Gnocchi, Sage Butter, Perorino, Iberico Ham, Pine Nuts (1A, 3, 4, 7, 13)

Pan-Fried Sea Bream, Fennel Salad, Broccolini, Black Mussels, Samphire, Miso Sauce (4, 6, 8, 9, 10, 13, 5D)

Chicken Supreme, Nduja Sauce, Orecchiette Pasta, Spinach, Heirloom Tomato and Veal Jus (1A, 4, 7, 9, 13)

### PIZZAS

Margherita (1A, 4)

Pepperoni and Fresh Jalapenos (1A, 4)

Finocchiona, Cavolo Nero, Red Onion & Goats Cheese (1A, 4)

### DESSERTS

Caramel Cheesecake, Chocolate Sauce, Pecans, Whipped Cream (1A, 3D, 4, 7)

Chocolate Délice, Vanilla Ice Cream, Caramel Sauce, Honeycomb (1A, 3B, 4, 7, 10)

**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-Crayfish, 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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@sophiesrooftop / sophies.ie