

# SOPHIE'S

## LUNCH MENU

Soup of the Day, House-made Herb Bread (1A, 9) V	8.50
Roast Pepper Salad, Toscano Salami, Fresh Burrata, Croutons, Cherry Tomato, Oregano Dressing (1A, 4)	14.50
Tempura Prawns, Chili Aioli (1A, 4, 5D, 10, 11)	14.50
Saffron Risotto Primavera, Parmesan, Lemon Zest (4, 9, 13)	16.95
Beef Cheek & Burnt Leek Croquettes, Herb Aioli, Red Wine Jus (1A, 4, 7, 9, 12, 13)	13.00
Marinated Chicken Caesar Salad, Crispy Pancetta, Croutons, Shaved Parmesan (1A, 4, 7, 8, 12, 13)	16.95
Sophie's Burger, Bacon, American Cheddar, Tomato, Lettuce, Pickled Cucumber, House Relish & Fries (1A, 4, 7, 13)	19.95
Potato Gnocchi, Sage Butter, Pecorino, Iberico Ham, Pine Nuts (1A, 3, 4, 7, 13)	18.95
Grilled Asian Salmon Salad, Mixed Leaves & Cabbage, Mandarins, Chili, Onion, Wakame (4, 8, 10, 11, 12, 13)	24.95
8oz Sirloin Of Beef, Aligot Potato, Guanciale, Red Chard, Peppercorn Sauce (1E, 4, 9, 13)	28.95
Pan-Fried Sea Bream, Fennel Salad, Broccoli, Black Mussels, Samphire, Miso Sauce (4, 5D, 6, 8, 9, 10, 13)	21.95
Vegan Rigatoni Alla Puttanesca, Capers, Kalamata Olives, Chili Flakes, Cherry Tomato and Artichoke (1A, 9, 13) V	21.95

## PIZZAS

Margherita (1A, 4) V	14.95
Pepperoni and Fresh Jalapenos (1A, 4)	15.95
Mozzarella, Cherry Tomato, Olives, Artichoke, Fresh Oregano (1A, 4) V	16.50
Mushroom, Prosciutto, Parmesan, Mozzarella, Balsamico and Fresh Rocket Leaves (1A, 4, 13)	17.50
Finocchiona, Cavolo Nero, Red Onion & Goats Cheese (1A, 4)	17.50

## SIDES

Seasonal Greens with Garlic & Onion (1A, 4) V	5.95
Creamy Mash (1A, 4) V	4.95
Skinny Fries (1A) V	4.95
Parmesan & Tarragon Fries (1A, 4, 9) V	5.95
Parmesan & Tarragon Fries, Crispy Pancetta (1A, 4, 9)	5.95
Parmesan & Tarragon Fries, Chorizo Crumble (1A, 4, 9)	5.95
Mac & Cheese (1A, 4, 7, 9, 13) V	5.95

**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=Pecan Nut, E=Brazil Nuts, F=Pistachio, G=Macadamia/Queensland Nuts H=Walnuts 4: Milk 5: Crustaceans: A=Crab, B=Lobster, C=Crayfish, D=Shrimp 6: Molluscs 7: Eggs 8: Fish 9: Celery 10: Soy 11: Sesame Seeds 12: Mustard 13: Sulphur Dioxide & Sulphite 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.