

SOPHIE'S

SET DINNER MENU

STARTERS

Soup of the Day (1A, 9)

Salmon Gravlax, Radish, Pickled Beetroot, Pear and Mustard Chutney, Sourdough (1A, 4, 8, 11, 12, 13)

Roast Pepper Salad, Toscana Salami, Fresh Burrata, Croutons, Cherry Tomato, Oregano Dressing (1A, 4)

Beef Cheeks and Burned Leek Croquettes, Herb Aioli, Red Wine Jus (1A, 4, 7, 9, 12, 13)

MAINS

10oz Sirloin Steak, Aligot Potato, Cured Pork, Chard & Pepper Sauce (€8 Supplement) (4, 9, 13)

Potato Gnocchi, Pumpkin, Mushroom, Pecorino, Mortadella, Pistachio (1A, 3F, 4, 7, 13)

Pan Fried Hake, Jerusalem Artichoke, Broccolini, White Bean Casserole, Venkata Sausage (4, 6, 8, 9, 10, 13)

Chicken Supreme, Ndjua Sauce, Orecchiette Pasta, Spinach, Heirloom Tomato, Red Wine Jus (1E, 4, 9, 12, 13)

Pepperoni Pizza and Fresh Jalapeño (1A, 4)

Mozzarella and Cherry Tomato Pizza, Mixed Olives, Artichoke, Fresh Oregano (1A, 4)

DESSERTS

Pecan Pie, Brandy Custard Ice Cream (1A, 3D, 4, 7)

Homemade Carrot Cake and Ginger Bread Ice Cream (1A, 3H, 4, 7)

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

Mince Pie Ice Cream, Apple and Cinnamon Compote, Crumble (4, 7)

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