

SOPHIE'S

SET LUNCH MENU

STARTERS

Soup of the Day (1A, 9)

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

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

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 Seabream, Jerusalem Artichoke, White Bean Casserole, Veneta Sausage (4, 6, 8, 9, 10, 13)

Pepperoni and Fresh Jalapeño Pizza (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)

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