

SOPHIE'S

DINNER MENU

STARTERS

Soup of the Day, House-made Bread (1A, 9) V	8.50
Roast Pepper Salad, Toscano Salami, Fresh Burrata, Croutons, Cherry Tomato, Oregano Dressing (1A, 4)	14.50
Tempura Prawn, Chili Aioli (1A, 4, 5D, 10, 11)	14.50
Beef Cheek & Burnt Leek Croquettes, Herb Aioli, Red Wine Jus (1A, 4, 7, 9, 12, 13)	13.00
Salmon Gravlox, Radish, Pickled Beetroot, Pear & Mustard Chutney, Sourdough Bread (1A, 4, 8, 11, 12, 13)	14.50
Roast Mediterranean Vegetable Salad, Garlic & Honey Vinegar Dressing (12, 13) V	12.00
Saffron Risotto Primavera with Winter Vegetables (4, 9, 13)	13.50
Antipasti Board - Mortadella, Prosciutto, Milano Salami, Feta Dip, Olives, Homemade Bread (1A, 3F, 4, 12)	17.50

MAINS

10oz Sirloin of Beef, Aligot Potato, Guanciale, Red Chard, Peppercorn Sauce (1E, 4, 9, 13)	34.00
8oz Beef Fillet, Carrot Purée, Truffle & Almond Cauliflower, Mushroom & Pearl Onion Jus (1A, 3A, 4, 9, 13)	38.00
Vegan Rigatoni alla Puttanesca, Capers, Olives, Chili Flakes, Tomato & Artichoke (1A, 9, 13) V	21.95
Pan-Fried Hake, Jerusalem Artichoke, White Bean Casserole, Veneta Sausage (4, 8, 9, 10, 13)	26.00
Seafood Linguine with Prawns, Clams & Organic Black Mussels (1A, 5D, 7, 9, 13)	26.00
Chicken Supreme, 'Nduja Sauce, Orecchiette Pasta, Spinach, Tomato, Black Pudding (1A, 4, 7, 8, 9, 12, 13)	24.95
Potato Gnocchi, Pumpkin, Mushroom, Pecorino, Mortadella, Pistachio (1A, 3F, 4, 13)	22.95

PIZZA

Margherita (1A, 4) V	14.95
Pepperoni and Fresh Jalapenos (1A, 4)	15.95
Finocchiona, Cavolo Nero, Red Onion & Goats Cheese (1A, 4)	17.50
Mozzarella, Cherry Tomato, Mixed Olives, Artichoke, Fresh Oregano (1A, 4) V	16.50
Mushroom, Prosciutto, Parmesan, Mozzarella, Balsamic, Fresh Rocket (1A, 4, 13)	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, 13)	5.95
Parmesan, Tarragon Fries, Crispy Pancetta (1A, 4, 9, 13)	5.95
Parmesan, Tarragon Fries, Chorizo Crumble (1A, 4, 9, 13)	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.