

SOPHIE'S

LUNCH MENU

Soup of the Day, House-made Bread (1A, 9)	8.50
Roast Pepper Salad, Toscano Salami, Fresh Burrata, Croutons, Cherry Tomato, Oregano Dressing (1A, 4)	14.50
Tempura Prawns, Chilli Aioli (1A, 4, 5D, 10, 11)	14.50
Saffron & Summer Vegetable Risotto (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, Parmesan (1A, 4, 7, 8, 12, 13)	16.95
Sophie's Burger, Bacon, American Cheese, Tomato, Lettuce, Pickled Cucumber, House Relish & Fries (1A, 4, 7, 13)	19.95
Potato Gnocchi, Pumpkin, Mushroom, Pecorino, Mortadella, Pistachio (1A, 3F, 4, 13)	18.95
Grilled Asian Salmon Salad, Mixed Leaves, Cabbage, Mandarin, Chilli, 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, Artichoke, White Bean Casserole, Veneta Sausage (4, 8, 9, 10, 13)	21.95
Vegan Rigatoni Alla Puttanesca, Capers, Kalamata Olives, Chilli Flakes, Cherry Tomato & Artichoke (1A, 9, 13)	21.95

PIZZAS

Margherita (1A, 4) V Tomato Sauce, Mozzarella, Extra Virgin Olive Oil, Fresh Basil	14.95
Pepperoni (1A, 4) Tomato Sauce, Mozzarella, Pepperoni	16.95
Diavola (1A, 4) Tomato Sauce, Mozzarella, 'Nduja Sausage, Spicy Venticina Salami, Fresh Basil, Extra Virgin Olive Oil	17.50
Caprese (1A, 4) V Mozzarella, Heirloom Cherry Tomato, Basil Pesto, Bocconcini, Extra Virgin Olive Oil	16.50
Salsiccia (1A, 4) Mozzarella, Salsiccia, Smoked Scamorza Cheese, Mushroom, Truffle Oil, Fresh Basil	17.50
Calzone (1A, 4) Mozzarella, Tomato Sauce, Ricotta Cheese, Cooked Ham, Parmesan, Extra Virgin Olive Oil, Fresh Basil	17.50
Tronchetto (1A, 4) Folded Pizza with Mozzarella, Mushroom, Parma Ham, Parmesan, Cherry Tomato, Rocket Leaves	16.95

SIDES

Seasonal Greens with Garlic (1A, 4) V	5.95
Mash (1A, 4) V	4.95
Skinny Fries (1A) V	4.95
Parmesan & Tarragon Fries (1A, 4, 9) V	5.95
Chipotle Fries with Crispy Onions (1A, 4, 9) V	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.