

# SOPHIE'S

## SET DINNER MENU

### STARTERS

Soup of the Day, House-made Bread (1A, 9)

Salmon Gravlax, Radish, Pickled Beetroot, Pear & 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 (1A, 4)

Margherita (1A, 4) V

### DESSERTS

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

Brownie, Vanilla Bourbon Gelato, Chocolate Sauce (1A, 3D, 4, 7, 10)

Chocolate Délice, Vanilla Ice Cream, Dulce de Leche, Honeycomb (1A, 3B, 4, 7, 10)

Caramel Sundae, Whipped Cream, Walnuts & Honeycomb (1A, 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 Sulphurdioxide & sulphites, 14 Lupin