

# SOPHIE'S

## SET LUNCH MENU

### STARTERS

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

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

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

### MAINS

8oz Sirloin Steak, Aligot Potato, Cured Pork, Chard & Pepper Sauce (€6 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 Pizza (1A, 4)

Margherita Pizza (1A, 4)

### DESSERTS

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

Chocolate Délice, Vanilla Ice Cream, Raspberries (1A, 3B, 4, 7, 10)

Brownie, Vanilla Bourbon Gelato, Chocolate Sauce (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 Sulphur dioxide & sulphites, 14 Lupin