

SOPHIE'S

DINNER MENU

STARTERS

Soup of the Day, Soda Bread & Glenilen Butter (1A,1F,4,9)	8 50
Cured Beef Bresaola, Italian Chicory, Goat's Cheese, Strawberries, Mixed Seed Salad (3,4,11,13)	13 25
Chicken Liver & Jameson Pate, Smoked Red Pepper & Molasses Relish, Sourdough (1A,4,7,13)	13 50
Italian Burrata, Plum Tomato, Basil & Apple Cider Vinegar Dressing (1E,3,4,13)	14 50
Antipasti & Irish Cheese Sharing Platter, Bread & Dips (1A,3,4,11,13)	22 95
Chilli & Garlic Prawns, Sugo Tomato Sauce, Crusty Baked Bread (1A,4,5D,9,13)	14 50
Confit Duck Leg, Gubeen Chorizo & Green Lentil Salad, Chilli, Ginger & Orange Sauce (4,9,13)	15 50
Asparagus, Lemon Zest Crab, Ballycotton Smoked Salmon, Red Pepper Gazpacho (1A,4,5A,7,8)	15 25

MAINS

Roast Pork Belly, Black Pudding, Smoked Onion, Apricot, Potatoes, Carrot & Anise Glaze (1E,1F,4,9,13)	26 95
Seared Chicken Supreme, Chorizo, Tomato, Mushroom, Casarecce Pasta, Pine Nuts (1A,3,4,9,13)	25 95
Aromatic Lamb Rack, Chilli Keralan Sauce, Pak Choy, Sweet Potato, Cashew Nuts, Basmati Rice, Garlic Bread (1A,3A,3C,4,9)	32 95
Grilled Sea Bass, Green Herb Risotto, Bisque Sauce (4,5D,6,8,9,13)	27 95
Surf & Turf Beef Featherblade, Sauteed Potato, Watercress Salad, Pepper Sauce (4,5D,9,13)	36 95
Cod Fillet, Buttered Potatoes, Kale, Brown Shrimp, Champagne Veloute (4,5D,8,9,13)	27 50
Chargrilled 10oz Striploin, Sauteed Onion, Potatoes, Glazed Carrot, Pepper Sauce (4,9,13)	39 50
Tiger Prawn & Chorizo Gnocchi, Red Chard, Peas, Herb Mascarpone (1A,4,5D,9,13)	24 95

PIZZA

Sophie's Margherita (1A,4)	15 50
Press Up Pepperoni (1A,4)	17 50
Vegan Red Pepper Tapenade, Olives, Artichokes, Courgette, Rocket (1A)	16 95
Prime Beef, Chorizo(1A,4)	17 50
Roast Chicken, Bacon, Smoked Onions (1A,4)	17 50
Nduja, Mushroom, Walnuts, Honey (1A,4)	17 50

SIDES

Truffle Mayo Fries (7,8)	6 25
Hand Cut Fries (7)	5 25
Dirty Fries (4,7)	6 25
Sophie's Side Salad, Pickled Veg (12,13)	5 25
BabyPotatoes (4)	4 95
Tenderstem Broccoli & Smoked Onion (4)	6 25
Garlic Bread (1A,4)	6 95
Maple Glazed Carrots, Mixed Seeds (4,11)	5 95
Parmesan & Garlic Fries (4,7)	6 25

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ALLERGES - 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 Molluscs, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur Dioxide & Sulphites, 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.

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