

# SOPHIE'S

## DINNER MENU

### STARTERS

Soup of the Day, House-made Bread (1A, 9) V	8.50
Tempura Prawn, Chili Aioli (1A, 4, 5D, 10, 11)	14.50
Pork Two Ways - Polenta Cake, Pork Belly, Ham Hock Croquette (1A, 4, 7, 9, 10, 12, 13)	14.00
Whipped Brie Cheese, Prosciutto Crudo, Grilled Figs, Red Onion Jam, Candied Walnuts (1A, 2, 3, 4, 11, 13)	15.00
Roast Mediterranean Vegetable Salad, Garlic & Honey Vinegar Dressing (12,13) V	15.00
Wild Mushroom Risotto, Gruyere Foam (4, 9, 13)	14.00
Crab Salad, Crispy Nori Taco, Kohlrabi (1A, 4, 5A, 7, 8, 10)	15.00
Antipasti Board - Mortadella, Prosciutto, Milano Salami, Feta Dip, Olives, Homemade Bread (1A, 3F, 4, 12)	17.50

### MAINS

10oz Sirloin Steak, Gratin Potato, Rocket & Parmesan Salad, Peppercorn Sauce (4, 9, 13)	39.00
8oz Beef Fillet, Carrot Purée, Truffle & Almond Cauliflower, Mushroom & Pearl Onion Jus (1A, 3A, 4, 9, 13)	42.00
Vegan Penne alla Puttanesca, Capers, Olives, Chili Flakes, Tomato & Artichoke (1A, 9, 13) V	22.95
Pan Fried Stone Bass, Smoked Bomba Rice, Mixed Seafood, Crispy Nori (4, 5, 8, 9, 13)	27.00
Seafood Linguine with Prawns, Clams & Organic Black Mussels (1A, 5D, 7, 9, 13)	26.00
Chicken Supreme, Sweet Potato Purée, Parmesan Barley Risotto, Calabrian Sausage, Veal Jus (1E, 4, 9, 13)	25.95
Duck Leg Ragu, Casarecce, Blackberry & Cherry Jus (1A, 4, 7, 9, 12, 13)	26.95
Genovese Pesto Gnocchi, Fresh Buratta, Crispy Ham (1A, 4, 7, 13)	23.95

### PIZZA

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

### SIDES

Seasonal Greens with Garlic & Onion (1A, 4) V	5.95	Skinny Fries (1A, 4) V	4.95
Creamy Mash (1A, 4) V	4.95	Parmesan & Tarragon Fries (1A, 4, 9, 13)	5.95
Mac & Cheese (1A, 4, 7, 9, 13) V	5.95	Chipotle Fries with Crispy Onion (1A, 4, 7, 9)	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.