

SOPHIE'S

DINNER MENU

STARTERS

Irish Featherblade Beef Croquettes , Cauliflower Puree, Pickled Onion, Jus (1A,4,7,9,12,13)	10.50
Rosemary and Sweet Potato Soup , Coconut, Dukka, Brown Soda & Glenilen Butter (1a,3a,3b,4,9,11,13)	8.95
Tempura Prawns , Sambal Aioli, Chilli, and Scallions (1A,5D,7)	14.95
Pan Seared King Scallops , Celeriac, Smoked Pancetta, Clonakilty Black Pudding Soil (1a,4, 6, 8, 9, 13)	15.50
Roasted Candy Beetroot , Brioche, Whipped Goats' Cheese, Berry Compote, Walnuts (1a, 3h, 4, 7)	12.95
Teriyaki Pork Belly , Pickled Red Cabbage, Apple Gel, Sesame (9, 10, 11, 13)	14.50
To Share--Antipasti Board and Selection of Irish Cheese , Crusty bread, Chutney, House Pickles (1a, 4, 12, 13)	22.95

MAINS

10oz Sirloin Steak , Oyster Mushroom, Burnt Shallot Puree, Hand Cut Fries, Café de Paris Butter or Peppercorn Sauce (4,8,9,12,13)	36.95
12-hour Braised Lamb Shoulder , Maple Carrot Puree, Potatoes Pave, Charred Asparagus, Lamb Jus (4,9,12,13)	27.95
Chicken Supreme , Violetta Potato, Parma Ham, Wild Mushroom Brandy Reduction Charred Purple Broccolini (4,9,13)	27.50
North Atlantic Cod Fillet , Prawn and Chorizo Cassoulet. (4, 5d, 8, 9, 13)	26.95
Wild Prawn and Mussel Linguine , Chilli, Sea Asparagus, Garlic, Lemon, Pecorino (1a, 4, 5d, 6,7, 9, 10, 12, 13)	25.95
Butternut Squash and Leek Risotto , Toasted Pecan, Cavolo Nero, Cumin Oil (4, 3d, 9, 13)	23.95

PIZZA

Margherita , Fior di Latte, Pomodoro, Basil (1a,4)	17.00
Diavola , Salami, Nduja, Pomodoro Fior di Latte (1a,4)	17.50
Calzone , Stracciatella, Salami, Basil, Pomodoro, Mozzarella (1a,4)	17.50
Contadina , Rocket, Burrata, Bresaola Parmesan (1a,4)	17.00
Nerano , Cream of Courgette, Crisp Courgette, Parmesan Reduction (1a,4)	17.00
Panouzzo , Sophie's Parmigiana, Mozzarella (1a,4)	16.00
Amatriciana , Cherry Tomato Datterino, Guanciale, Parmesan, Basil (1a,4)	17.00

SIDES

Fine Beans Caramelized Onions, Flaked Almonds (3a, 4, 13)	6.95
New Potatoes , Gubeen Chorizo Butter (4)	6.95
Hand Cut Fries	4.95
Hand cut Fries , Shaved Parmesan, Truffle Mayonnaise. (4, 7)	5.95
Creamed Pomme Puree (4)	4.95
Sophie's House Salad , Pickled Vegetables, Honey Vinaigrette (12, 13)	5.95

ALLERGENS: 1 Gluten (A-Wheat, B-Spell 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-Macadamia, 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
ALL DINERS MUST AVAIL OF ONE MAIN COURSE PER PERSON
IF YOU HAVE DIETARY REQUIREMENTS, PLEASE ASK YOUR SERVER FOR ANY ADDITIONAL REQUESTS
A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE
SOPHIES.IE | @SOPHIESROOFTOP

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10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur dioxide & sulphites, 14 Lupin
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