

SOPHIE'S

AFTER DINNER MENU

DESSERTS

Sticky Toffee Pudding,
Butterscotch Sauce, Vanilla Ice Cream
(1A,4,7) **9.95**

Lemon & Thyme Panna Cotta,
Berry Ice Cream (4,7) **9.95**

Sophie's Eton Mess,
(4,7,13) **9.95**

Apple Crumble,
Oatmeal Crumb, Strawberry Ice Cream
(1A,1F,7,13) **9.95**

**Brownie, Strawberries &
Granola Sundae,** *Peanut Ice Cream*
(1A,1F,2,4,7,10) **9.95**

COFFEE & TEAS

Breakfast Blend 3.50
**Green/ Chamomile/ Mint/ Lemon
& Ginger/ Earl Gray** 2.90
(*all herbal teas may contain nuts)

Espresso 2.90
Double Espresso 3.20

Americano 3.60
Capuccino/ Latte/ Chai (4) 4.10
Flat White/ Macchiato (4) 3.90
Hot Chocolate/ Mocha (4) 4.60

*alternative milks 0.5 extra

MUST HAVE AFTER DINNER

Irish/ Baileys/ French Coffee (4) 8.50
Premium Irish Coffee *Green Spot (4)
16.00

Mayfield Mint
*Vanilla Vodka, White Cacao, Peppermint,
Milk, Cream, Chocolate Bitters*
(4) 14.00

Butter Me Up
*Butterscotch Liqueur, Cinnamon, Absolute
Vodka, Baileys* 14.00

Coconut Espresso Martini
*Absolut Vanilla Vodka, Malibu, Coconut,
Espresso* (10) 14.00

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ALLERGEN: 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

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.

All our Beef is Irish sourced. All our Beef is 100% Irish Origin

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