

SOPHIE'S

SET DINNER MENU

APPETIZERS

Sophie's Signature Soup (1A,1F,4,9)

Warm Confit Duck Salad,
Five Spice Dressing, Cashew
Nuts, Watermelon (3C,12,13)

Salt & Pepper Squid and Prawns,
Chilli Tomato Sauce, Burnt Lime
(1A,4,5D,9,13)

Burrata, Coppa, Smoked Tomato,
Watercress, Pesto, Sourdough
(1A,4,12,13)

THE MAINS

Seared Cod,
Clam Chowder, Tenderstem,
Buttered Seaweed Potatoes
(4,8,9,13)

Feather Blade Beef Casarecce
Pasta Ragout, Watercress,
Parmesan
(1A,4,9,13)

Maple Glazed Pork Chop,
Chorizo and Pork Belly Hash,
Broccoli, Cracked Pepper
Cream Sauce
(4,9,13)

Lemon, Ginger Chicken,
Korma Sauce, Basmati Rice,
Garlic Flatbread, Cashew Crumb
(1A,3C,9,13)

Chargrilled 10oz Striploin Steak,
Carrots, Smoked Tomato, Onion
Rings, Pepper Sauce/Ndjua
Butter, Bearnaise Sauce
(1A,4,7,13)

Steak supplement €8

Vegan/Veggie?
Green Menu available!

DESSERTS

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

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

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

[@sophiesrooftop](https://sophiesrooftop.com) / (021) 234 1205 / sophies.ie

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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