

SOPHIE'S

DINNER MENU

Ciabatta, Nduja Butter (1A,4) 6.00 Ciabatta served with Red Pesto, Hummus, Beet & Onion Marmalade (1A,4) 6.00

APPETIZERS

Salt & Pepper Squid and Prawns,
Chilli Tomato Sauce, Burnt Lime
(1A,4,5D,9,13) 14.95

Burrata Salad, Coppa,
Smoked Tomato, Watercress, Pesto,
Sourdough (1A,4,12,13) 14.95

Warm Confit Duck Salad,
Five Spice Dressing, Cashew Nuts,
Pineapple (3C,12,13) 14.50

Antipasti, Cheese & Meat Sharing
Plate, Served with Hummus, Red Pesto,
Beet & Onion Marmalade Dips,
Garlic Bread (1A,4,11,13) 22.95

Vegan Sharing Plate,
Lentil & Pumpkin Seed Salad,
Beetroot, Falafel, Broccoli, Hummus,
Vegan Halloumi, Kale Pesto, Onion
Marmalade, Grapes, Swedish Crisp
Breads (1A,9,11,12,13) 21.95

Sophie's Signature Soup
(1A,1F,4,9) 7.95

Salmon & Dill Rilette,
Pickled Ginger, Watercress, Capers,
Crackers (1A,4,7,9,13) 14.50

Chicken Liver Pâté,
Apple Jelly Glaze, Brioche,
Onion Marmalade
(1A,4,7,9,13) 13.50

THE MAINS

Seared Cod, Clam Chowder,
Tenderstem, Buttered Seaweed
Potatoes (4,6,8,9,13) 27.95

Feather Blade Beef Cassarecce
Pasta Ragout, Watercress &
Parmesan (1A,4,9,13) 27.95

Maple Glazed Pork Chop,
Chorizo & Pork Belly Hash, Broccoli,
Pepper Cream Sauce (4,9,13) 26.95

Chargrilled 10oz Striploin Steak,
Carrots, Smoked Tomato, Onion Rings,
Choice of Sauce: Nduja Butter, Pepper
or Bearnaise Sauce (1A,4,7,13) 40.50

Chargrilled 8oz Fillet Steak, Carrots,
Smoked Tomato, Onion Rings,
Side of Potatoes, Choice of Sauce:
Nduja Butter, Pepper or Bearnaise
Sauce (1A,4,7,13) 45.00

Roast Duck Breast, Parsnip,
Mushroom & Buckwheat Risotto,
Beef Glaze (4,9,13) 29.95

Ras el Hanout Pork Belly,
Tiger Prawns Gnocchi, Nduja Crumb
(1A,4,7,9,13) 26.50

Lemon & Ginger Chicken, Korma
Sauce, Basmati Rice, Garlic Flatbread,
Cashew Crumb (1A,3C,9,13) 26.50

Vegan/Veggie? Green Menu available!

MUST HAVES

Dirty Fries (4,7) 6.25 Baby Potatoes (4) 5.50 Sophie's Side Salad (12,13) 4.50
Baby Carrots, Broccoli, Bearnaise Sauce, Nduja Butter (4) 6.50 Gordal Olives 5.00
Potatoes, Chorizo Sausage, Tomato Sauce 8.50 Courgette Fritters, Chilli Sauce (1A) 7.50

PIZZA

Sophie's Margherita (1A,4) 15.95

The Spicy Chick,
Roast Chicken, Streaky Bacon,
Jalapenos (1A,4) 16.95

Sophie's Pepperoni (1A,4) 16.95

The Brazen Bull,
Braised Beef, Field Mushroom,
Blue Cheese Mayo (1A,4,7) 16.95

The VegON,
Falafel, Olives, Tomato and Hummus,
Vegan Halloumi, Chilli Flakes
(1A) 16.95

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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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