

SOPHIE'S

SET DINNER MENU

STARTERS

Soup of the Day, House-made Bread (1A, 9, 13)

Wild Mushroom Risotto, Gruyere Foam (4, 9, 13)

Whipped Goats Cheese, Prosciutto Crumble, Onion Marmalade, Honey & Candied Walnuts (1A, 2, 3, 4, 11, 13)

Confit Duck Croquettes, Ginger & Smoked Paprika Aioli, Napa Cabbage & Pomegranate (1A, 4, 7, 9, 10, 12, 13)

MAINS

10oz Sirloin Steak, Gratin Potato, Rocket, Parmesan, Peppercorn Sauce (4, 9, 13)

(€10 Supplement)

Genovese Pesto Gnocchi with Fresh Burrata & Crispy Ham (1A, 2, 4, 13)

Pan Fried Stone Bass, Smoked Bomba Rice, Mixed Seafood, Crispy Nori and Fennel (4, 5, 8, 9, 13)

Ravioli Brasato, Sage Butter and Parmesan Cream (1A, 4, 5, 6, 7, 8, 10, 12)

Grilled Chicken Supreme, Sweet Potato Purée, Parmesan Barley Risotto, Calabrian Sausage, Jus (1E, 4, 9, 13)

Pepperoni Pizza (1A, 4)

Caprese Pizza (1A, 4)

DESSERTS

Caramelised White Chocolate & Coconut Cheesecake (1A, 4, 7, 10)

Orange Chocolate Bar, Custard Ice Cream (1A, 4, 7, 10, 13)

Lemon Tart with Black Berry Sorbet (1A, 4, 7, 10, 13)

Peanut & Brownie Sundae, Salted Carmel Ice Cream (1A, 4, 7, 11, 13)

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-Pecans, E-Brazil, F-Pistachio, G-Macedonia, 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