

SOPHIE'S

DINNER MENU

STARTERS

Soup of the Day, House-made Bread (1A, 9) V	8.50
Tempura Prawn, Chili Aioli (1A, 4, 5D, 10, 11)	14.50
Confit Duck Croquettes, Ginger & Smoked Paprika Aioli, Napa Cabbage & Pomegranate (1A, 4, 7, 9, 10, 12, 13)	14.00
Whipped Goats Cheese, Prosciutto Crumble, Onion Marmalade, Honey & Candied Walnuts (1A, 2, 3, 4, 11, 13)	15.00
Roast Mediterranean Vegetable Salad, Garlic & Honey Vinegar Dressing (12, 13) V	15.00
Wild Mushroom Risotto, Gruyere Foam (4, 9, 13)	14.00
Crab Salad, Crispy Nori Taco, Kohlrabi (1A, 4, 5A, 7, 8, 10)	15.00
Antipasti Board - Mortadella, Prosciutto, Milano Salami, Feta Dip, Olives, Bread (1A, 3F, 4, 12) (serves 2)	17.50

MAINS

10oz Sirloin Steak, Gratin Potato, Rocket & Parmesan Salad, Pepercorn Sauce (4, 9, 13)	39.00
8oz Beef Fillet, Carrot Purée, Truffle & Almond Cauliflower, Mushroom & Pearl Onion Jus (1A, 3A, 4, 9, 13)	42.00
Vegan Penne alla Puttanesca, Capers, Olives, Chili Flakes, Tomato & Artichoke (1A, 9, 13) V	22.95
Pan Fried Stone Bass, Smoked Bomba Rice, Mixed Seafood, Crispy Nori (4, 5, 8, 9, 13)	27.00
Seafood Linguine with Prawns, Clams & Organic Black Mussels (1A, 5D, 7, 9, 13)	26.00
Chicken Supreme, Sweet Potato Purée, Parmesan Barley Risotto, Calabrian Sausage, Veal Jus (1E, 4, 9, 13)	25.95
Ravioli Brasato, Sage Butter and Parmesan Cream (1A, 4, 5, 6, 7, 8, 10, 12)	22.50
Genovese Pesto Gnocchi, Fresh Buratta, Crispy Ham (1A, 4, 7, 13)	23.95

PIZZA

Margherita (1A, 4)	14.95
Pepperoni (1A, 4)	16.95
Diavola (1A, 4)	17.50
Tomato Sauce, Mozzarella, 'Nduja Sausage, Spicy Ventricina Salami, Fresh Basil, Extra Virgin Olive Oil	
Caprese (1A, 4)	16.50
Cherry Tomato, Buffalo Mozzarella, Oregano, Fresh Basil, Extra Virgin Olive Oil	
Vegetariana (1A, 3H, 4)	16.50
Courgette Purée, Mozzarella, Sun-Dried Tomatoes, Provolone, Walnuts, Fresh Basil	
Mortadella (1A, 3F, 4)	17.50
Mortadella, Stracciatella, Mozzarella, Sun-Dried Tomatoes, Pistachio, Fresh Basil	
Truffle & Speck (1A, 4)	18.50
Mozzarella, Truffle Sauce, Speck, Burrata, Parsley, Extra Virgin Olive Oil	

SIDES

Seasonal Greens with Garlic & Onion (1A, 4) V	5.95	Skinny Fries (1A, 4) V	4.95
Creamy Mash (1A, 4)	4.95	Parmesan & Tarragon Fries (1A, 4, 9, 13)	5.95
Mac & Cheese (1A, 4, 7, 9, 13)	5.95	Chipotle Fries with Crispy Onion (1A, 4, 7, 9)	5.95

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=Pecan Nut, E=Brazil Nuts, F=Pistachio, G=Macadamia/Queensland Nuts H=Walnuts 4: Milk 5: Crustaceans: A=Crab, B=Lobster, C=Crayfish, D=Shrimp 6: Molluscs 7: Eggs 8: Fish 9: Celery 10: Soy 11: Sesame Seeds 12: Mustard 13: Sulphur Dioxide & Sulphite 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. Please ask our staff should you have additional queries. All our Beef is Irish sourced.