

SOPHIE'S

LUNCH MENU

Soup of the Day, House-made Bread (1A, 9)	8.50
Whipped Goats Cheese, Prosciutto Crumble, Onion Marmalade, Honey & Candied Walnuts (1A, 2, 3, 4, 11, 13)	15.00
Tempura Prawns, Chilli Aioli (1A, 4, 5D, 10,11)	14.50
Wild Mushroom Risotto, Gruyere Foam (4, 9, 13)	17.50
Confit Duck Croquettes, Ginger & Smoked Paprika Aioli, Napa Cabbage & Pomegranate (1A, 4, 7, 9, 10, 12, 13)	14.00
Marinated Chicken Caesar Salad, Crispy Pancetta, Croutons, Parmesan (1A, 4, 7, 8, 12, 13)	16.95
Sophie's Burger, Bacon, American Cheese, Tomato, Lettuce, Pickled Cucumber, House Relish, Fries (1A, 4, 7, 13)	19.95
Genovese Pesto Gnocchi with Fresh Buratta and Crispy Ham (1A, 4, 7, 13)	21.95
Grilled Asian Salmon Salad, Mixed Leaves, Cabbage, Mandarin, Chilli, Onion, Wakame (4,8,10,11,12,13)	24.95
8oz Sirloin Steak, Gratin Potato, Rocket Salad with Parmesan, Peppercorn Sauce (4, 9, 13)	32.00
Pan Fried Sea Bream, Smoked Bomba Rice, Mixed Seafood, Crispy Nori (4, 5, 8, 9,13)	23.95
Vegan Penne Alla Puttanesca, Capers, Kalamata Olives, Chilli Flakes, Cherry Tomato & Artichoke (1A, 9,13)	22.95

PIZZAS

Margherita (1A, 4) Tomato Sauce, Mozzarella, Extra Virgin Olive Oil, Fresh Basil	14.95
Pepperoni (1A, 4) Tomato Sauce, Mozzarella, Pepperoni, Fresh Basil	17.00
Diavola (1A, 4) Tomato Sauce, Mozzarella, 'Nduja Sausage, Spicy Venticina Salami, Fresh Basil, Extra Virgin Olive Oil	17.50
Caprese (1A, 4) Cherry Tomato, Buffalo Mozzarella, Oregano, Fresh Basil, Extra Virgin Olive Oil	16.50
Vegetariana (1A, 3H, 4) Courgette Purée, Mozzarella, Sun-Dried Tomatoes, Provolone, Walnuts, Fresh Basil	16.50
Mortadella (1A, 3F, 4) Mortadella, Stracciatella, Mozzarella, Sun-Dried Tomatoes, Pistachio, Fresh Basil	17.50
Truffle & Speck (1A, 4) Mozzarella, Truffle Sauce, Speck, Burrata, Parsley, Extra Virgin Olive Oil	18.50

SIDES

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