

SOPHIE'S

BRUNCH MENU

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

Ciabatta, Nduja Butter (1A,4) 6.00

THE DEAN SPECIALS

Beef Burger, Bacon & Red Cheddar,
Fries, Ballymaloe Relish (1A,4,7,9,13)
18.95

Baked Lamb Koftas,
Pepper Stew, Feta, Flat Bread
(1A,4,7,9,13) 15.95

Monk Fish & Prawn Linguini,
Red Chilli, Tomato, Pesto Cream Sauce
(1A,4,7,8,9,13) 18.95

Grilled Chicken Sandwich,
Chorizo, Brie, Tomato, Sourdough,
Pepper Relish, Fries
(1A,4,9,13) 16.95

Crispy El Hanout Pork Belly,
Poached Eggs, Apple Glaze,
Clonakilty Pudding Benedict
(1A,1E,7) 15.95

Irish Lamb Burger, Picked
Ginger, Cucumber Salad, Fries, Relish
(1A,7,12,13) 18.95

Grilled Butchers Sausage, Gubeen
Chorizo, Smoked Red Pepper,
Sourdough, Fried Egg, Nduja Crumb
(1A,7,9,13) 15.95

The Dean Fish & Chips,
Pea Puree, Tartar, Fries
(1A,1F,4,7,9,13) 19.95

New York Smoked Salmon
Bagel Royale, Hollandaise, Fries
(1A,4,7,8,13) 16.95

Belgian Waffles,
Berry Compote, Cream
(1A,4,7) 14.95

American Waffles,
Crispy Bacon, Canadian
Maple Syrup (1A,4,7) 14.95

Crispy Chicken Waffle,
Avocado, Hot Sauce, Canadian
Maple Syrup
(1A,4,7,13) 14.95

HEALTHY OPTIONS

Warm Roast Butternut Squash, Spiced Chickpeas, Seeds, Mixed Leaves, Basil Oil Dressing (11,12,13) 13.95

The Dean Caesar Salad, Crispy Bacon, Grilled Chicken, Nduja Crumb (1A,4,7) 15.95

Beef Tomato, Grilled Tenderstem, Burrata, Rocket, Balsamic (1A,4,12,13) 14.95

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

SIDES

Toast (1A) 2.95 Sausage (1A,13) 4.50 Streaky Bacon 4.50 Fries 5.50 Dirty Fries (4,7) 6.25

Fried/ Poached Egg (7) 4.50 Gordal Olives 5.00 Baby Potatoes (4) 5.50

GREEN MENU AVAILABLE

[@sophiesrooftop](#) / (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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