

SOPHIE'S

DINNER MENU

Ciabatta, Nduja Butter (1A,4) 6.00 | Ciabatta ~ Kale Pesto, Hummus, Beet & Onion Marmalade (1A,4) 7.50

ANTIPASTI ~ TO START

Braised Short Rib Arancini,
Sophie's Signature Ranch Dressing
(1A,4,7,9,12,13) 13.95

Burrata & Wild Boar Bruschetta,
Smoked Tomato, Watercress
(1A,4,12,13) 14.95

Antipasti Cured Meats & Cheese
Sharing Platter with Olives, Dips,
Flatbread (1A,4,10) 24.95

Confit Duck Leg Salad,
5 Spice Dressing, Rocket, Tomato,
Pickled Ginger, Pineapple,
Cashews (3C,10,13) 14.95

Sophie's Buffalo Chicken Salad,
Radicchio, Chorizo, Grapes,
Kale Pesto, Parmesan
(1A,4,7,12) 14.95

Garlic & Chilli Prawns, Charred
Sourdough Bread, Salsa Verde
(1A,4,5D,9,13) 15.95

Beetroot & Citrus Cured Salmon
Gravlax, Citrus Segments, Jalapeño
(8,10,13) 16.95

Sophie's Signature Soup
(1A,1F,4,9) 8.95

PORTATA PRINCIPALE ~ MAIN EVENT

Monkfish & Cod Tempura Bites,
Pea Puree, Fries, Tartare Sauce
(1A,7,8,9,12,13) 27.95

Grilled Pork Chop, Pork Belly, Potatoes,
Tenderstem Broccoli, Pepper Cream
Sauce (4,9,13) 28.95

Roast Chicken, Wild Mushroom Risotto,
Parmesan, Masala Cream Sauce
(1A,1F,4,9,13) 27.95

Seabass, Prawn, Chickpea, Sweet
Potato, Green Curry Crispy Kale Bok
Choy (5D,8,13) 28.50

PASTA

Linguine – Prawn & Chorizo, Basil,
Garlic Cream Sauce (1A,4,5D,7,9,13)
25.95

Gnocchi, Slow Cooked Beef Feather
Blade, Mushroom & Basil Tomato
Sauce (1A, 7, 9, 13) 25.95

DALLA GRIGLIA ~ FROM THE GRILL

Steaks (1 person)

Chargrilled 10oz Striploin Steak 42.00 | Chargrilled 8oz Fillet Steak 45.00

Sharing Steaks (2 person)

Chargrilled 14oz Rib-Eye Steak
25min Cooking Time over medium 50.00

All served with Glazed Maple Carrots, Smoked Tomato, Potatoes
& your choice of Sauce: Peppercorn | Nduja Butter | Mushroom Sauce (1A,4,9,13)

PIZZA

Sophie's Margherita (1A,4) 16.95 | Sophie's Pepperoni (1A,4) 17.50

The Spicy Chick,
Roast Chicken, Streaky
Bacon, Chilli Flakes (1A,4)
17.50

The Brazen Pig,
Ras el Hanout Pork Belly,
Italian Nduja, Sweet Onion
Marmalade (1A,4,9,13) 17.95

The Beefy Boy,
Braised Beef Flatbread, Smoked Gubbeen,
Mushroom, Red Onion, Fries, Garlic Mayo.
(1A,4,7,9,12,13) 23.95

The VEGON,
Falafel, Vegan Halloumi,
Olives, Broccoli, Tomato,
Jalapeños (1A,13) 16.95

MUST HAVES

Sophie's Fries 5.25 | Truffle & Parmesan Fries (4) 6.25 | Dirty Fries (Frank's Hot Sauce & Garlic Mayo) (4,7,12) 6.25
Onion Rings (1A) 6.95 | Charred Broccoli with Ranch Dressing (4,12) 7.95 | Potatoes, Braised Short Rib & Nduja Crumb (1A) 7.95

Vegan/Veggie? Green Menu available!

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.

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.

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE

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