

SOPHIE'S

LUNCH MENU

Ciabatta Bread, Nduja Butter (1A,4) 6.00

Ciabatta bread, Kale Pesto, Hummus, Beet & Onion Marmalade (1A,4) 7.50

APPETIZERS

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

Burratta, Beetroot, Tomato Salad,
Basil Oil, Italian bread Sticks
(1A,4,12,) 12.95

Crispy Pork Belly,
Apple Glaze, Pineapple, Watercress
Salad, Mixed Seeds 13.95

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

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

Antipasti Cured Meats & Cheese
Sharing Platter with Olives, Dips,
Flatbread (1A,4,15) 24.95

Beetroot & Citrus Cured Salmon
Gravlax, Citrus Segments, Jalapeño
(8,10,12,13) 16.95

THE MAINS

The Dean Fish & Chips, Pea Puree,
Tartar, Fries (1A,1F,4,8,9,13) 19.95

Seabass, Pickled Vegetable Taco,
Franks Hot Sauce, Crispy Kale Chilli
Spiced Potatoes (1A,4,8,13) 15.95

Garlic & Chilli Prawns, Rice,
Flatbread (1A,4,5D,9,13) 17.95

Chicken, Bacon, Brie, Tomato Relish,
Sourdough Sandwich with Spiced
Potato Salad (1A,4,9,13) 18.95

Wild Mushroom Chicken,
Chorizo Linguini, Nduja Crumb
topped with Rocket & Parmesan
(1A,4,9,13) 18.95

Irish lamb burger, Brioche Bun, Fries,
Garlic Mayo (1A,4,7,9,12,13) 18.95

Keralan Red Duck Leg Curry,
Rice, Garlic Bread (1A,5,9) 18.95

Irish Beef Burger,
Tomato & Onion Relish, Lettuce, Fries
(1A,4,7,9,12,13) 18.95

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-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.

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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