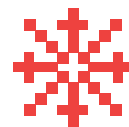




SOPHIE'S



DINNER MENU

Ciabatta, Nduja Butter (1A,4) 6.00 Ciabatta, Soda Bread ~ Kale Red Pesto, Hummus (1A,4,10) 8.00
Garlic Flat Bread ~ Kale Red Pesto, Hummus (1A,4) 8.00

ANTIPASTI ~ TO START

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| <p>Apple & Honey Glazed Pork Belly, Grilled Prawns (5D,10) 14.95</p> <p>Duck Leg Salad, Soya & Sweet Chillis, Tomato, Pineapple, Pickled Ginger, Cashew Nuts (3C,10,13) 14.95</p> <p>Ardsallagh Goats Cheese, Beetroot, Lentils, Squash & Beet Glaze Salad (1A,4,9,10) 24.95</p> | <p>Chicken Liver Pate, Cranberry Jelly, Red Onion Relish, Brioche Toast (1A,4,7,9,12,13) 14.50</p> <p>Antipasti Cured Meat Sharing Platter, Gordal Olives, Grapes, Artichokes, Cantaloupe Melon, Flat Bread, Sophies Dips (1A,4,10,13) 23.95</p> | <p>Jacobs Ladder Braised Beef & Wild Mushroom Arancini, Chimichurri Aioli (1A,4,7,9,10,12,13) 14.95</p> <p>Beetroot & Maple Cured Salmon, Grapefruit, Jalapenos, Sweet Soya Dressing (8,10) 14.95</p> <p>Sophie's Signature Soup (1A,1F,4,9) 8.95</p> |
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PORTATA PRINCIPALE ~ MAIN EVENT

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| <p>Roast Chicken, Orange & Apricot Stuffing, Creamed Savoy Cabbage & Bacon, Confit Potato (1A,4,9,13) 26.95</p> <p>Duck Breast, Cherry Tomato & Red Pepper Stew, Crispy Diced Potato, Broccoli, Orange Glaze (4,9,13) 28.95</p> <p>Roast Cod, Lemon, Squash & Pea Risotto, Crayfish Ravioli, Basil Oil (1A,4,5C,7,8,9,12,13) 27.95</p> | <p>Seabass, Monkfish, Prawns, Ginger, Lemongrass, Bok Choy, Yellow Curry Sauce, Steamed Rice (5D,8,9,13) 28.50</p> <p>Tiger Prawn, Spinach, Peas, Red Chilli, Rigatoni Pasta, Nduja Crumb (1A,4,5d,7,9,13) 25.95</p> <p>18 Hour Braised Featherblade, Potatoes, Mushroom, Onion & Chorizo Marmalade, Tenderstem Broccoli, Pepper Sauce (4,9,13) 26.95</p> | <p>Chargrilled 8oz Fillet, Potatoes, Carrots, Broccoli, Pepper Sauce or Nduja Butter (4,9,13) 45.00</p> <p>10 oz Striploin, Potatoes, Carrots, Broccoli, Pepper Sauce or Nduja Butter (4,9,13) 42.00</p> <p>Grilled Pork Chop, Pork Belly, Black Pudding, Broccoli & Apple Glaze, Side of Potatoes (1A,4,9,13) 28.95</p> |
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PIZZA

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| <p>Sophie's Margherita (1A,4) 16.95</p> <p>The Irish, Black Pudding, Pork Sausage, Sweet Onion (1A,4,9,13) 17.95</p> | <p>Sophie's Pepperoni (1A,4) 17.50</p> <p>The Vegan, Halloumi, Olives, Red Pepper, Onion, Courgette (1A) 16.95</p> | <p>The Beefy Boy, Braised Beef and Mushroom (1A,4,9) 17.95</p> | <p>The Cuban, Cajun Chicken, Red Pepper, Courgette, Chilli Flakes (1A,4) 17.95</p> |
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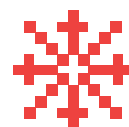
MUST HAVES

Sophie's Fries 5.50 Truffle & Parmesan Fries (4) 6.25 Chimichurri Aioli Fries (4,12) 6.25
 Broccoli & Carrots (4,9) 7.95 Potatoes With Short Rib, Pepper Sauce & Nduja Crumb (4,9,13) 7.95
 Side Salad, Basil Oil Dressing (12,13) 5.95

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



SOPHIE'S



[@sophiesrooftop](#) / (021) 234 1205 / [sophies.ie](#)