



SOPHIE'S



LUNCH MENU

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

Ciabatta bread, Kale Pesto, Hummus (1A,4) 7.50

APPETIZERS

Ardsallagh Goats Cheese, Beetroot, Lentils, Leaves, Beet Glaze (1A,4,9,13) 13.95

Chicken Liver Pate, Red Onion Marmalade, Brioche Toast (1A,4,7,9,13) 14.50

Chilli & Garlic Prawns, Lemon, Grilled Sourdough (1A,4,5D,9,13) 14.95

Crispy Pork Belly, Pickled Ginger Salad, Mixed Seeds, Soya Dressing (1A,4,10,13) 23.95

Confit Duck Leg Salad, Sweet Chilli & Soya Dressing, Pineapple, Pickled Ginger, Cashew Nuts (3C,10,13) 14.95

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

THE MAINS

Thai Chicken Curry, Rice, Garlic Flatbread (1A,9) 17.95
Chicken, Bacon & Cheese Sandwich, Brioche Bun, Fries, Smoked Paprika Aioli (1A,4,7,9,12,13) 17.95
Irish Beef Burger, Tomato, Bacon & Red Cheddar, Relish, Fries (1A,4,7,9,12,13) 18.95

Garlic & Chilli Prawn Rigatoni, Cream, Chorizo Crumb (1A,4,5D,7,9,13) 21.95

Roast Turkey, Stuffing, Streaky Bacon, Cheese, Cranberry Flatbread, Fries (1A,4,9,13) 19.95

Braised Beef Feather Blade, Mushrooms, Potatoes, Broccoli, Pepper sauce (4,9,13) 23.95

Grilled Sea Bass, Gubeen Chorizo & Herb Gnocchi (1A,4,7,8,9,13) 23.95

The Dean Fish & Chips, Crushed Peas, Tartar, Fries (1A,1F,7,8,9,12,13) 19.95

PIZZA

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

The Irish, Black Pudding, Pork Sausage, Sweet Onion (1A,4,9,13) 17.95

The Vegan, Halloumi, Olives, Red Pepper, Onion, Courgette (1A) 16.95

The Beefy Boy, Braised Beef and Mushroom (1A,4,9) 17.95

The Cuban, Cajun Chicken, Red Pepper, Courgette, Chilli Flakes (1A,4) 17.95

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.

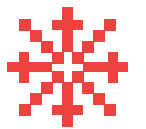
All products/dishes are stored, prepared and handled in an environment where food allergens are used. We have implemented controls to reduce the risk of cross contamination but cannot guarantee the absence of allergen transfer. Please see the table above outlining the direct allergens used in our products/dishes. 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



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