

SOPHIE'S

DINNER MENU

STARTERS

| | |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| Ham Hock & Gruyere Cheese Croquettes , Root Vegetable Puree, Pickled Red Onions (1a,4,7,9,12,13) | 11.25 |
| Carrot Ginger Soup , Coriander Salsa, Brown Soda Bread, Glenilen Butter (1a,4,9,13) | 8.95 |
| Tempura Prawns , Sambal Aioli, Chilli, and Scallions (1a,5d,7,13) | 14.95 |
| Pan Seared King Scallops , Smoked Black Pudding Puree, Piccalilli, Crispy Pancetta (1f,4,6,8,9,12,13) | 16.00 |
| Burrata & Roast Fig Bruschetta , Rocket, Pumpkin Seeds, Ciabatta, Aged Balsamic Dressing (1a,4,13) | 13.95 |
| Shredded Duck Noodle Salad , Red Cabbage, Vermicelli, Thia Basil, Lemongrass, Toasted Sesame Seeds, Chili Lime Dressing (8, 10,11, 12) | 14.50 |
| <u>To Share</u> ~ Antipasti Board & Selection of Irish Cheese , Cold Meats, Crusty bread, Chutney, House Pickles (1a,4,12,13) | 23.95 |
| <u>To Share</u> ~ Sophies Garlic Bread , Made with Our 24hr Fermentation Dough, Garlic & Parsley Choose... Mozzarella <u>or</u> Pomodoro (1a,4) | 13.95 |

MAINS

| | |
|-------------------------------------------------------------------------------------------------------------------------------------|-------|
| Grilled 10oz Striploin Steak , Roast Vine Tomatoes, Rocket, Hand Cut Fries, Chimichurri <u>or</u> Cafe De Paris (4,8,12,13) | 39.95 |
| Braised Beef Feather Blade , Roast Baby Root Vegetables, Pomme Puree, Red Wine Reduction (4,9,13) | 28.95 |
| Roast Corn-Fed Chicken , Black Truffle Parmesan Gratin, Tender Stem Broccoli, Shallot Puree, Madeira Shallot Sauce (4,9, 13) | 28.00 |
| Pan Seared Seabass , Mussels, Crushed Baby Potatoes, Lemon, Olive Oil, Grilled Baby Gem, Salsa Verde (6,8,12,13) | 27.95 |
| Lemon Cream Seafood Linguine , Clams, Mussels, Prawns, Chorizo, Chillis & Cherry Tomatoes (1a,4,5d,6,7,8,13) | 26.95 |
| Butternut Squash and Leek Risotto , Toasted Pecan, Cavolo Nero, Cumin Oil (4,3d,9,13) | 23.95 |

PIZZA

| | |
|------------------------------------------------------------------------------------------------|-------|
| Margherita , Fior di Latte, Pomodoro, Basil (1a,4) | 18.00 |
| Diavola , Salami, Nduja, Pomodoro Fior di Latte (1a,4) | 18.50 |
| Calzone , Mozzarella, Mushroom, Prosciutto (1a,4) | 18.50 |
| Contadina , Rocket, Burrata, Bresaola Parmesan (1a,4) | 18.50 |
| Caprese , Tomato base, Mixed Cherry Tomatoes, Mozzarella, Smoked Scamorza, Pesto (1a,4) | 18.50 |
| Sophies Chick , Marinated Cajun Chicken, Champion Mushrooms, Mozzarella (1a,4) | 18.50 |

SIDES

| | |
|------------------------------------------------------------------------------|------|
| Fine Beans Caramelized Onions, Flaked Almonds (3a,4,13) | 6.95 |
| New Potatoes , Gubeen Chorizo Butter (4) | 6.95 |
| Hand Cut Fries | 5.95 |
| Hand cut Fries , Shaved Parmesan, Truffle Mayonnaise. (4, 7) | 6.45 |
| Creamed Pomme Puree (4) | 5.95 |
| Sophie's House Salad , Pickled Vegetables, Honey Vinaigrette (12, 13) | 5.95 |

ALLERGENS: 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-Macadamia, 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 DINERS MUST AVAIL OF ONE MAIN COURSE PER PERSON
IF YOU HAVE DIETARY REQUIREMENTS, PLEASE ASK YOUR SERVER FOR ANY ADDITIONAL REQUESTS
A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE

SOPHIES.IE | @SOPHIESROOFTOP