

SOPHIE'S

LUNCH MENU

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
Shredded Duck Noodle Salad , Red Cabbage, Vermicelli, Thia Basil, Lemongrass, Toasted Sesame Seeds, Chili Lime Dressing (8, 10,11, 12)	14.50
Marinated Chicken Caesar Salad , Gem, Crostini, Parmesan, Smoked Bacon (1a,5,7,8,13)	16.95
To Share--Antipasti Board and Selection of Irish Cheese , Cold Meats, Crusty bread, Chutney, House Pickles (1a,4,12,13)	23.95
To Share ~ Sophies Garlic Bread , Made with Our 24hr Fermentation Dough, Garlic & Parsley <i>Choose... Mozzarella (1a,4) or Pomodoro (1a)</i>	13.95
Grilled Boz Striploin Steak , Roast Vine Tomatoes, Rocket, Hand Cut Fries, Chimichurri (12)	32.00
Braised Beef Feather Blade , Roast Baby Root Vegetables, Pomme Puree, Red Wine Reduction (4,9,13)	27.95
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