



SOPHIE'S





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SET DINNER MENU

STARTERS

Ham Hock & Gruyere Cheese Croquettes, Root Vegetable Puree, Pickled Red Onions

(1a,4,7,9,12,13)

Carrot Ginger Soup, Coriander Salsa, Brown Soda Bread, Glenilen Butter (1a,4,9,13)

Tempura Prawns, Sambal Aioli, Chilli, and Scallions (1a,5d,7,13)

Burrata & Roast Fig Bruschetta, Rocket, Pumpkin Seeds. Ciabatta. Aged Balsamic Dressing (1a,4,13)

MAINS

Grilled 8oz Striploin Steak, Roast Vine Tomatoes, Rocket, Hand Cut Fries, Chimichurri (12)

Roast Corn-Fed Chicken, Black Truffle Parmesan Gratin, Tender Stem Broccoli, Shallot Puree,

Madeira Shallot Sauce (4,9,13)

Braised Beef Feather Blade, Roast Baby Root Vegetables, Pomme Puree, Red Wine Reduction (4,9,13)

Pan Seared Seabass, Mussels, Crushed Baby Potatoes, Lemon, Olive Oil, Grilled Baby Gem, Salsa Verde

(6,8,12,13)

Butternut Squash and Leek Risotto, Toasted Pecan, Cavolo Nero, Cumin Oil (4,3d,9,13)

DESSERTS

Chocolate Brownie, Chocolate Sauce, Salted Caramel Ice Cream (1a, 4, 7)

Sophie's Toffee Pudding, Caramel Sauce, Raspberry Coulis, Cream (1a, 4, 7)

Selection of Ice Cream (4, 7)



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-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

