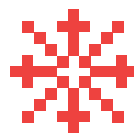


**SOPHIE'S**



# SOPHIE'S

## DINNER MENU

### STARTERS

Lentil, Parsnip and Apple Soup, House Made Bread (1A, 9) V	9.50
Tempura Prawn, Chili Aioli (1A, 4, 5D, 10, 11)	15.50
Confit Duck Croquettes, Herb Mayonnaise, Kimchi Cucumber (1A, 4, 7, 9, 10, 12, 13)	15.00
Whipped Goats Cheese, Prosciutto Crumble, Onion Marmalade, Honey & Candied Walnuts (1A, 2, 3, 4, 11, 13)	16.00
Winter Salad - Roasted Butternut Squash, Kale, Red Onion, Radicchio, Brussels Sprout, Cranberries, Kumquat & Candied Walnuts, Orange Dressing (3H, 13) Vg	16.00
Hokkaido Pumpkin Risotto, Kale, Paris Brown Mushroom, Tahini Foam (4, 9, 11, 13)	15.00
Crab Meat Salad, Compressed Watermelon, Daikon & Radish, Ponzu Dressing (1A, 4, 5A, 7, 8, 10)	16.00
Antipasti Board - Mortadella, Prosciutto, Milano Salami, Feta Dip, Olives, Bread (1A, 3F, 4, 12) (serves 2)	18.50

### MAINS

10oz Ribeye Steak, Thyme & Garlic Roast Baby Potato, Grilled Mushroom, Creamy Peppercorn Sauce (4, 9, 13)	42.00
8oz Beef Fillet, Carrot Purée, Truffle & Almond Cauliflower, Mushroom & Pearl Onion Jus (1A, 3A, 4, 9, 13)	44.00
Vegan Penne Sundried Tomatoes, Spinach, Roasted Pine Nuts, Golden Beetroot & Vegan Cheese (1A, 3, 9, 13) Vg	23.95
Grilled Seabass, Green Pea Purée, Edamame, Shallots and Enoki Mushroom, Chilli Oil (4, 8, 9, 13)	28.50
Seafood Linguine with Prawns, Clams & Organic Black Mussels (1A, 5D, 7, 9, 13)	27.50
Corn Fed Chicken, 'Nduja Polenta, Cavolo Nero, Red Wine Jus (1A, 4, 9, 13)	27.50
Ravioli Brasato, Sage Butter and Parmesan Cream (1A, 4, 5, 6, 7, 8, 10, 12)	23.50
Genovese Pesto Gnocchi, Fresh Burrata, Crispy Ham (1A, 4, 7, 13)	24.95

### PIZZA

Margherita	14.95
Pepperoni	16.95
Diavola	17.50
Tomato Sauce, Mozzarella, 'Nduja Sausage, Spicy Ventricina Salami, Fresh Basil, Extra Virgin Olive Oil (1A, 4)	
Caprese	16.50
Cherry Tomato, Buffalo Mozzarella, Oregano, Fresh Basil, Extra Virgin Olive Oil (1A, 4)	
Vegetariana	16.50
Courgette Purée, Mozzarella, Sun-Dried Tomatoes, Provolone, Walnuts, Fresh Basil (1A, 3H, 4)	
Mortadella	17.50
Mortadella, Stracciatella, Mozzarella, Sun-Dried Tomatoes, Pistachio, Fresh Basil (1A, 3F, 4)	
Truffle & Speck	18.50
Mozzarella, Truffle Sauce, Speck, Burrata, Parsley, Extra Virgin Olive Oil (1A, 4)	

### SIDES

Seasonal Greens with Garlic & Onion (1A, 4) V	6.50	Skinny Fries (1A, 4) V	5.50
Creamy Mash (1A, 4) V	6.00	Parmesan & Tarragon Fries (1A, 4, 9, 13)	6.50
Mac & Cheese (1A, 4, 7, 9, 13)	6.50	Chipotle Fries with Crispy Onion (1A, 4, 7, 9)	6.50

**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=Pecan Nut, E=Brazil Nuts, F=Pistachio, G=Macadamia/Queensland Nuts H=Walnuts 4: Milk 5: Crustaceans: A=Crab, B=Lobster, C=Crayfish, D=Shrimp 6: Molluscs 7: Eggs 8: Fish 9: Celery 10: Soy 11: Sesame Seeds 12: Mustard 13: Sulphur Dioxide & Sulphite 14: Lupin

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE

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. Please ask our staff should you have additional queries. All our Beef is Irish sourced.