

SOPHIE'S

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LUNCH MENU

Soup of the Day, House-made Bread (1A, 9) V	9.50
Whipped Goats Cheese, Prosciutto Crumble, Onion Marmalade, Honey & Candied Walnuts (1A, 2, 3, 4, 11, 13)	15.00
Tempura Prawns, Chilli Aioli (1A, 4, 5D, 10, 11)	14.50
Hokkaido Pumpkin Risotto, Kale, Paris Brown Mushroom, Tahini Foam (4, 9, 11, 13)	18.50
Confit Duck Croquettes, Herb Mayonnaise, Kimchi Cucumber (1A, 4, 7, 9, 10, 12, 13)	14.00
Marinated Chicken Caesar Salad, Crispy Pancetta, Croutons, Parmesan (1A, 4, 7, 8, 12, 13)	16.95
Sophie's Beef Burger, Bacon, Cheese, Tomato, Lettuce, Pickled Cucumber, Relish, Fries (1A, 4, 7, 13)	19.95
Genovese Pesto Gnocchi, Creamy Buratta and Crispy Ham (1A, 4, 7, 13)	21.95
Asian Grilled Salmon Salad, Mixed Leaves, Cabbage, Mandarin, Chilli, Onion, Wakame (4, 8, 10, 11, 12, 13)	24.95
8oz Sirloin Steak, Garlic & Thyme Roasted Baby Potatoes, Grilled Mushrooms, Creamy Pepper Sauce (4, 9, 13)	32.00
Pan-Fried Sea Bream, Green Pea Purée, Edamame, Shallots & Mushroom, Chilli Oil (4, 8, 9, 13)	23.95
Vegan Penne Pasta, Sun-dried Tomatoes, Spinach, Pine Nuts, Golden Beetroot & Vegan Cheese (1A, 9, 13) Vg	22.95

PIZZAS

Margherita (1A, 4) V	14.95
Pepperoni (1A, 4)	17.00
Diavola	17.50
'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) V	
Vegetariana	16.50
Courgette Purée, Mozzarella, Sun-Dried Tomatoes, Provolone, Walnuts, Fresh Basil (1A, 3H, 4) V	
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 (1A, 4) V	5.95
Mash (1A, 4) V	4.95
Skinny Fries (1A) V	4.95
Parmesan & Tarragon Fries (1A, 4, 9)	5.95
Chipotle Fries with Crispy Onions (1A, 4, 9)	5.95
Mac & Cheese (1A, 4, 7, 9, 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-Macedemia, H-Walnut), 4 Milk, 5 Crustaceans (A-Crab, B-Lobster, C-Cray fish, D-Shrimp), 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur dioxide & sulphites, 14 Lupin

A discretionary service charge of 12.5% is added to groups of 6 diners or more. All our beef is 100% Irish. All dishes are prepared in an environment where food allergens are used. We have strict controls, but cannot guarantee against cross-transfer.