

SOPHIE'S

LUNCH MENU

Ciabatta Bread, Nduja Butter (1A,4) 6.00

Ciabatta bread, Soda Bread, Kale Pesto, Hummus (1A,4) 7.00

APPETIZERS

Chicken Caesar Salad, Crispy Bacon, Nduja Crumb (1A,7,10,12) 14.95

Irish Feta Cheese Salad, Cucumber, Barley, Mixed Leaves, Beetroot Glaze (1A,4,9,10,13) 13.95

Chilli and Garlic Prawns, With Sourdough (1A,4,5D9,13) 14.95

Sophies Signature Soup, Oatmeal Soda Bread & Butter (1A,1F,4,9) 8.95

Confit Duck Leg Salad, Sweet Chilli and Soya Dressing, Pineapple, Pickled Ginger, Roast Almonds (3A,10,13) 14.95

THE MAINS

Chicken, Bacon and Cheese Burger, Tomato, Hot Sauce & Fries (1A,4,7,9,12,13) 17.95

Irish Beef Burger, Tomato, Bacon and Cheese, Relish & Fries (1A,4,7,9,12,13) 18.95

Prawn & Chorizo Herb Mascarpone Cream Gnocchi (1A,4,5D,7,9,13) 21.95

BLT On Sourdough, Maple Mayo & Fries (1A,4,7,10,12,13) 15.95

16 Hour Cooked Beef Feather Blade, Mushrooms, Potatoes, Broccoli, Pepper sauce (4,9,13) 23.95

The Dean Fish & Chips, Crushed Peas, Tartar, Fries (1A,4,9,12,13) 19.95

PIZZA

Sophie's Margherita (1A,4) 16.95

Sophie's Pepperoni (1A,4) 17.50

The Irish, Black Pudding, Pork Sausage, Sweet Onion (1A,4,9,13) 17.95

The Vegan, Halloumi, Olives, Red Pepper, Onion, Courgette (1A) 16.95

Braised Beef and Mushroom (1A,4) 17.95

The Cuban, Cajun Chicken, Red Pepper, Courgette, Chilli Flakes (1A,4) 17.95

MUST HAVES

Sophie's Fries, Garlic Mayo (4,10) 6.00 Truffle & Parmesan Fries (4) 6.00 Dirty Fries, Hot Sauce & Bacon (4,7,13) 6.00

Onion Rings, Hot Sauce (1A,4,9,13) 6.00 Grilled Broccoli Tender Stem & Almond Flakes (3A,4) 6.00

Pulled beef, Baby Potatoes, Nduja Crumb (4,1A,9,14) 7.95 Cauliflower Cheese (4,9) 6.00

Macaroni & Cheese (1A,4,9) 6.00 Buttered Baby Potatoes (4) 6.00 Side Salad, Pesto, Basil Oil (12,13) 6.00

Vegan/Veggie? Green Menu available!

ALLERGEN: 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-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 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. All our Beef is Irish sourced. All our Beef is 100% Irish Origin.

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

SOPHIE'S