

SOPHIE'S

SET DINNER MENU

ANTIPASTI ~ TO START

Apple & Maple Glazed Pork
Belly, Grilled Prawns (5D, 10)

Gem Salad, Grilled Chicken,
Smoked Bacon, Spinach Mayo,
Parmesan Cheese, Croutons
(1A, 4, 10)

Irish Feta, Cherry & Sun-dried
Tomato, Beetroot, Grilled
Sourdough, Rocket (1A, 4, 13)

Warm Mackerel Salad, Baby
Potatoes, Tomato, Water cress,
Horseradish Cream (4, 8)

Sophie's Signature Soup, Oatmeal
Soda Bread & Butter (1A, 1F, 4, 9)

PORTATA PRINCIPALE ~ MAIN EVENT

Grilled Blackened Cajun
Chicken, Bell Pepper, Nduja
Butter, Tender Stem, Baby
Potatoes (4)

Tiger Prawns, West Cork Chorizo,
Rigatoni, Spinach Mascarpone,
Nduja Crumb (1A, 4, 5D, 7, 9, 13)

Roast Cod, Smoked
Salmon, Asparagus & Pea Risotto,
Rocket & Basil Oil
(4, 8, 9, 12, 13)

Charred Pork Chop, Savoy Cabbage,
Bacon And Hanleys Black Pudding
(1A, 4, 9, 13)

Braised Irish Feather Blade Of
Beef, Broccoli, Onion Rings,
Mushroom, Pepper Sauce
(1A, 4, 9, 13)

PIZZA

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

The Beefy Boy
Braised Beef and Mushroom (1A, 4, 9)

Vegan/Veggie? Green Menu available!

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
Cauliflower Cheese (4, 9) 6.00 Buttered Baby Potatoes (4) 6.00 Side Salad, Pesto, Basil Oil (12, 13) 6.00

DESSERTS

Warm Chocolate Brownie, Vanilla
Custard, Strawberry Ice-cream.
(1A, 4, 7, 10)

Apple & Winter Berry Crumble,
Vanilla Custard, Strawberry
Ice cream (1A, 1F, 4, 7)

The Dean lemon & Berry Eton Mess
(4, 7)

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-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.

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

