

SOPHIE'S

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STARTERS

Soup of the Day, House Made Bread (1A, 9)V

Confit Duck Croquettes, Herb Mayonnaise, Kimchi Cucumber (1A, 4, 7, 9, 10, 12, 13)

Hokkaido Pumpkin Risotto, Kale, Paris Brown Mushroom, Tahini Foam (4, 9, 11, 13)

Whipped Goats Cheese, Prosciutto Crumble, Onion Marmalade, Honey & Candied Walnuts (1A, 2, 3, 4, 11, 13)

MAINS

8oz Sirloin Steak, Thyme & Garlic Roast Baby Potato, Grilled Mushroom & Creamy Peppercorn Sauce (4, 9, 13)

(€10 Supplement)

Genovese Pesto Gnocchi with Fresh Burrata & Crispy Ham (1A, 4, 7, 13)

Grilled Seabream, Green Pea Purée, Edamame, Shallots and Mushroom, Chilli Oil (4, 8, 9, 13)

Sophie's Chicken Burger, Bacon, Cheese, Tomato, Lettuce, Pickled Cucumber, Relish, Fries (1A, 4, 7, 13)

Pepperoni Pizza - Tomato Sauce, Mozzarella,, Pepperoni, Fresh Basil (1A, 4)

Vegetariana Pizza - Courgette Purée, Mozzarella, Sun-dried Tomatoes, Provolone, Walnuts (1A, 3H, 4)

DESSERTS

Bailey's Cheesecake, Berry Coulis (1A, 4, 7, 10)

Pear & Almond Tart, Bourbon Vanilla Ice Cream (1A, 4, 7, 10, 13)

Peanut & Brownie Sundae, Salted Carmel Ice Cream (1A, 4, 7, 11, 13)

Sticky Toffee Pudding, Coconut Ice Cream (1A, 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-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. All our beef is 100% Irish.