

# SOPHIE'S

## DINNER MENU

Ciabatta & Dips (1A,4,10) 6.00 Garlic Flatbread & Hummus (1A,10) 7.00 Gordal Olives 6.00

### ANTIPASTI ~ TO START

The Dean Chicken Wings, Natural  
Yogurt hot Sauce, Cashel blue  
Mayo (4,9,12,13) 13.95

Sharing Meat & Irish Cheese  
Board, Flatbread & Bread Sticks  
(1A,4,9,10,13) 24.95

Gem Salad, Grilled Chicken,  
Smoked Bacon, Spinach Mayo,  
Parmesan Cheese, Croutons  
(1A,4,10) 13.95

Duck Leg Salad,  
Soya & Sweet Chili, Pineapple,  
Pickled Ginger, Toasted Almonds  
(3A,10,13) 14.95

Heritage Carrots, Barley, Feta,  
Beetroot Dressing (1A,4,12,13)  
13.95

Warm Mackerel Salad, Orange,  
Baby Potatoes, Mixed Seeds,  
Water cress, Horseradish Cream  
(4,8,11,12,13) 13.95

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

### PORTATA PRINCIPALE ~ MAIN EVENT

Grilled Cajun Chicken, Bell Pepper &  
Bean Cassole, Tender Stem Broccoli,  
Baby Potatoes (4,9,13) 26.95

Braised Irish Pork Belly, Black Pudding,  
Carrots, Fondant Potatoes, Apple Glaze  
(1A,1F,4,9,13) 25.95

Grilled Salmon, Prawns, Red chili,  
Cream Sauce Rigatoni, Nduja Crumb.  
(1A,4,7,8,9,13) 26.95

Braised Feather blade of Beef, Tender  
stem, Mushroom, Potatoes, Pepper sauce  
(4,9,13) 26.95

Tempura Cod, Mint Peas, Capers, Dill &  
Lemon Creme Fraiche, Home Cut Fries  
(1A,4,8,9,12,13) 25.95

Irish Beef Rib & Marrow Burger, Cheese,  
Bacon, Tomato, Gem, Relish, Apple  
Vinegar Slaw Salad, Fries, Aioli  
(1A,4,7,9,12,13) 25.95

10oz Striploin Steak, Pepper Sauce  
(4,9,13) 37.00

10oz Ribeye, Pepper Sauce  
(4,9,13) 35.00

8oz Fillet (4,9,13) 40.00

**All Beef comes with baby  
Potatoes, Mushrooms & Tenderstem  
Broccoli**

### MUST HAVES

Truffle & Parmesan Fries (4) 6.00 Dirty Fries, Hot Sauce & Bacon (4,7,13) 6.00  
Onion Rings, Chimichurri Aioli (1A,4,7,12) 6.00 Grilled Broccoli & Carrots, Toasted Almond (3A,4) 6.00  
Pulled beef & Pepper Sauce Baby Potatoes (4,9,13) 7.95  
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-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**

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