

# SOPHIE'S

## SET DINNER MENU

### ANTIPASTI ~ TO START

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

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

The Dean Chicken  
Wings, Natural Yoghurt  
hot Sauce, Cashel Blue  
Mayo  
(4,9,12,13)

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

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

### PORTATA PRINCIPALE ~ MAIN EVENT

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

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

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

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

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

**Vegan/Veggie? Green Menu available!**

### MUST HAVES

Truffle & Parmesan Fries (4) 6.00  
Dirty Fries, Hot Sauce & Bacon (4,7,13) 6.00 Onion Rings, Aioli (1A,4,7,12) 6.00  
Grilled Broccoli Tender stem & Carrots, Almond Flakes (3A,4) 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**

