

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 Featherblade of Beef,
Tenderstem, Mushroom, Fondant Potato,
Pepper sauce (4,9,13) 26.95

Grilled Cod, Crushed chorizo Potato,
Broccoli, Cream Sauce
(4,8,9,12,13) 27.95

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, Tenderstem
Pepper Sauce
(4,9,13) 42.00

10oz Ribeye, Tenderstem
Broccoli, Pepper Sauce
(4,9,13) 39.00

8oz Fillet, Tenderstem Broccoli,
Pepper Sauce
(4,9,13) 45.00

All Beef is served 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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