

# SOPHIE'S

## DINNER MENU

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

### ANTIPASTI ~ TO START

Burrata with Rhubarb Compote,  
Black Pepper & Basil  
(1A,4) **18.00**

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 V**

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

Heirloom Tomatoes, Sweet Onion,  
Pistachio, Red Wine Vinaigrette, Basil  
(3F,13) **14.00 V**

Green Asparagus & Avocado  
Salad, Toasted Crushed  
Pistachios, Pecorino Fresco,  
Lime & Lovage (3F,4) **15.00 V**

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**

Faroe Island Salmon Crusted with  
Herbs, Fragrant Lemon-chili  
Emulsion, Caramelized Fennel, Baby  
Potatoes (1A,3G,7,8,13) **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**

Fresh Casarecce Pasta, Tender Summer  
Beans, Cherry Tomatoes, Basil-pistachio  
Pesto (1A,3F,4,7) **24.00 V**

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

Dirty Fries, Hot Sauce & Bacon (4,7,13) **6.00**  
Grilled Broccoli & Carrots, Toasted Almond (3A,4) **6.00** Buttered Baby Potatoes (4) **6.00**  
Side Salad, Pesto, Basil Oil (12,13) **6.00**

**\*V- Can be made Vegan- Please ask for more info**

**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-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. 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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