

# SOPHIE'S

## AFTER DINNER MENU

### DESSERTS

Caramel Doughnut, *Vanilla Ice cream*  
(1A,4,7,13) 9.95

Apple & Winter Berry Crumble,  
*Vanilla Custard, Strawberry Ice Cream*  
(1A,1F 4,7,13) 9.95

Creme brulee, *Berry Compote* (4,7,13)  
9.95

Warm Chocolate Brownie, *Vanilla Custard, Strawberry Ice Cream*  
(1A,4,7,10) 9.95

Sticky Toffee Pudding,  
*Butterscotch Sauce, Vanilla Ice Cream*  
(1A,4,7) 9.95

### COFFEE & TEAS

Breakfast Blend 3.50

Selection of Herbal Teas  
Green/ Chamomile/ Mint/ Lemon  
& Ginger/ Earl Gray 2.90  
*(all herbal teas may contain nuts)*

Espresso 2.90

Double Espresso 3.20

Americano 3.60

Capuccino/ Latte/ Chai (4) 4.10

Flat White/ Macchiato(4) 3.90

Hot Chocolate/ Mocha (4) 4.60

*alternative milks 0.5 extra*

### MUST HAVE AFTER DINNER

Irish / Five Farms / French Coffee (4) 8.50

Premium Irish Coffee,

Green Spot Whiskey (4) 16.00

#### Into the Whest

*Five Farms Cream Liqueur, Kahlua,*

*Frangelico* (3,4) 14.00

#### Coconut Espresso Martini

*Absolut Vanilla Vodka, Malibu,*

*Coconut, Espresso* (10) 14.00

**@sophiesrooftop / (021) 234 1205 / sophies.ie**

**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.

**A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE**

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.

# SOPHIE'S