

SOPHIE'S

SOPHIE'S

DINNER MENU

STARTERS

Soup of the Day, House-made Bread (1A, 9) V	10.00
Tempura Prawn, Chili Aioli (1A, 4, 5D, 10, 11)	16.50
Confit Duck Croquettes, Herb Mayonnaise, Kimchi Cucumber (1A, 4, 7, 9, 10, 12, 13)	16.00
Whipped Goats Cheese, Prosciutto Crumble, Onion Marmalade, Honey & Candied Walnuts (1A, 2, 3, 4, 11, 13)	17.00
Summer Salad - Cantaloupe, Cucumber, Red Currant, Pumpkin Seeds, Fresh Mint & Coriander, Balsamic Vinaigrette (13) Vg	17.00
Sundried Tomato Risotto, Kalamata Olives, Green Pea & Olive Oil Foam (4, 13)	16.00
Crab Meat Salad, Compressed Watermelon, Daikon & Radish, Ponzu Dressing (1A, 4, 5A, 7, 8, 10)	17.00
Antipasti Board - Mortadella, Prosciutto, Milano Salami, Feta Dip, Olives, Bread (1A, 3F, 4, 12) (serves 2)	19.50

MAINS

10oz Ribeye Steak, Thyme & Garlic Roast Baby Potato, Grilled Padron Peppers, Peppercorn Sauce (4, 9, 13)	44.00
8oz Beef Fillet, Herb Roasted Potato Fondant, Cherry Tomato, Mushroom & Shallot Jus (4, 9, 13)	46.00
Vegan Penne Sundried Tomatoes, Spinach, Roasted Pine Nuts, Golden Beetroot & Vegan Cheese (1A, 3, 9, 13) Vg	24.95
Grilled Seabass, Romesco Sauce, Baby Roast Vegetables, Capers, Herb Oil (4, 5D, 8, 9, 13)	30.00
Seafood Linguine with Prawns, Clams & Organic Black Mussels (1A, 5D, 7, 9, 13)	29.00
Chicken Supreme, 'Nduja Polenta, Cavolo Nero, Red Wine Jus (1A, 4, 9, 13)	29.00
Ravioli Brasato, Sage Butter and Parmesan Cream (1A, 4, 5, 6, 7, 8, 10, 12)	24.50
Gnocchetti, Red Pesto, Bocconcini (1A, 2, 3, 4, 10, 12)	25.95

PIZZA

Margherita	15.45
Pepperoni	18.00
Diavola	18.50
Tomato Sauce, Mozzarella, 'Nduja Sausage, Spicy Ventricina Salami, Fresh Basil, Extra Virgin Olive Oil (1A, 4)	
Caprese	17.50
Cherry Tomato, Buffalo Mozzarella, Oregano, Fresh Basil, Extra Virgin Olive Oil (1A, 4)	
Vegetariana	17.50
Mozzarella, Mushroom, Aubergine, Roasted Peppers, Watercress, Balsamic (1A, 4)	
Pastrami	18.50
Pastrami, Courgette, Lemon Ricotta, Crispy Rocket (1A, 4)	
Salsiccia Veneto	19.50
Veneto Sausage, Friarielli, Smoked Scamorza Cheese (1A, 4)	

SIDES

Seasonal Greens with Garlic & Onion (1A, 4) V	6.00	Skinny Fries (1A, 4) V	6.00
Creamy Mash (1A, 4) V	6.50	Parmesan & Tarragon Fries (1A, 4, 9, 13)	7.00
Mac & Cheese (1A, 4, 7, 9, 13)	7.00	Chipotle Fries with Crispy Onion (1A, 4, 7, 9)	7.00

ALLERGENS: 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=Pecan Nut, E=Brazil Nuts, F=Pistachio, G=Macadamia/Queensland Nuts H=Walnuts 4: Milk 5: Crustaceans: A=Crab, B=Lobster, C=Crayfish, D=Shrimp 6: Molluscs 7: Eggs 8: Fish 9: Celery 10: Soy 11: Sesame Seeds 12: Mustard 13: Sulphur Dioxide & Sulphite 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. Please ask our staff should you have additional queries. All our Beef is Irish sourced.