

SOPHIE'S

GROUP DINNER MENU

STARTERS

Soup of the Day, House Made Bread (1A, 9) v Sun Dried Tomato Risotto, Kalamata Olives, Green Pea & Olive Oil Foam (4, 13) Confit Duck Croquettes, Herb Mayonnaise, Kimchi Cucumber (1A, 4, 7, 9, 10, 12, 13) Crab Meat Salad, Compressed Watermelon, Daikon & Radish, Ponzu Dressing (1A, 4, 5A, 7, 8, 10) Summer Salad - Cantaloupe, Cucumber, Red Currant, Pumpkin Seeds, Fresh Mint and Coriander, Balsamic Vinaigrette (13) Vg

MAINS

10oz Ribeye Steak, Thyme & Garlic Roast Baby Potato, Grilled Padron Peppers, Peppercorn Sauce (4, 9, 13) €10 Supplement Grilled Seabass, Romesco Sauce, Baby Roast Vegetables, Capers, Herb Oil (4, 5D, 8, 9,13) Chicken Supreme, 'Nduja Polenta, Cavolo Nero, Red Wine Jus (1A, 4, 9, 13) Gnocchetti, Red Pesto, Bocconcini (1A, 2, 3, 4, 10, 12) Vegan Penne Pasta, Sun-dried Tomatoes, Spinach, Pine Nuts, Golden Beetroot & Vegan Cheese (1A, 9, 13) vg Diavola Pizza - 'Nduja Sausage, Spicy Ventricina Salami, Fresh Basil, Extra Virgin Olive Oil (1A, 4) Vegetariana Pizza - Mozzarella, Mushroom, Aubergine, Roasted Peppers, Watercress, Balsamic (1A, 4) V

DESSERTS

Bailey's Cheesecake, Berry Coulis (1A, 10, 13) Pear & Almond Tart, Bourbon Vanilla Ice Cream (1A, 3, 4, 7, 13) Sticky Toffee Pudding, Coconut Ice Cream (1A, 4, 7, 10, 13) Peanut & Brownie Sundae, Salted Caramel Ice Cream (1A, 4, 7, 11, 13)

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-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 crosscontamination but cannot guarantee the absence of allergen transfer. All our beef is 100% Irish.