

SOPHIE'S

BRUNCH MENU

Paddy O's Granola , Natural Yoghurt, Mixed Berry Compote, Seeds & Sultanas. (1d, 1e, 1f, 4)	8.95
Porridge My Way... <i>Choose yours...</i>	7.95
- Plain (1f)	
- Honey & Berry Compote (1f)	
- Pecans & Maple Syrup (1f, 3d)	
Sophies Full Irish , Sausages, Smoked Bacon, Clonakilty Black Pudding, White Pudding, Roast Tomato, Fried Egg, Crushed Potatoes (1a, 1f, 4, 7, 12, 13)	16.95
Rooftop Sunrise , Poached Eggs, Smashed Avocado, Cherry Tomato Salsa, Sophies Sourdough, Balsamic Reduction (1a, 4, 7, 13)	15.95
Classic Benedict , Honey Glazed Ham, Sophies Sourdough Toast, Poached Eggs & Lashings of Hollandaise (1a, 4, 7, 13)	13.95
Grilled Chicken Salad , Baby Gem, Caesar Dressing, Anchovies, Garlic And Parmesan Croute. (1a, 4, 7, 8, 12)	16.95
Brioche French Toast , Fresh Berries, Vanilla Cream, Raspberry Puree (1a, 4, 7)	15.95
Green Asparagus & Avocado Salad , Toasted Crushed Pistachios, Pecorino, Lime & Lovage (3f, 4)	16.00
Burrata , With Rhubarb Compote, Black Pepper & Basil (1a, 4)	16.00
Lumache Pasta , Atlantic Prawn, Spicy Tomato Sauce (1a, 5d, 7, 13)	29.00
Parmesan Risotto , Wild Mushroom & Herbs (4, 13)	24.00
Faroe Island Salmon , Crusted With Herbs, Fragrant Lemon – Chili Emulsion, Caramelized Fennel (1a, 3g, 7, 8, 12, 13)	28.00
Crispy Fried Chicken Ciabatta , Calabrian Chili Mayo & Yuzu Pickles (1a, 7, 12, 13)	16.00

PIZZA

Margherita , For Di Latte, Pomodoro Basil (1a, 4)	18.00
Diavola , Salami, Nduja, Pomodoro, For Di Latte, (1a, 4)	18.50
Caprese , Tomato Base, Cherry Tomatoes, Fior Di Latte, Smoked Scamorza, Pesto (1a, 4)	18.50
Sophies Chick , Marinated Cajun Chicken, Chestnut Mushroom, Fior Di Latte (1a, 4)	18.50
Calzone , Mozzarella, Mushroom, Prosciutto (1a, 4)	18.50

SIDES

Sausage (1a, 13)	4.00
Bacon	3.50
Toast (1a, 4)	2.50
Fine Beans , Caramelized Onions, Flaked Almonds (3a, 4, 13)	7.00
Hand Cut Fries	6.00
Hand Cut Fries , Shaved Parmesan, Truffle Mayonnaise (4, 7, 12)	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-Pecans, E-Brazil, F-Pistachio, G-Macadamia, 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 DINERS MUST AVAIL OF ONE MAIN COURSE PER PERSON

IF YOU HAVE DIETARY REQUIREMENTS, PLEASE ASK YOUR SERVER FOR ANY ADDITIONAL REQUESTS
A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE

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