

SOPHIE'S

DINNER MENU

STARTERS

Sweet Pea Soup , Parmesan Foam, Sourdough Crouton (1a, 4, 9, 13)	10.00
Cacio Pepe Arancini , Truffle Mayonnaise, Rocket & Parmesan (1a, 4, 7, 12, 13)	12.00
Tempura Prawns , Sambal Aioli, Chilli, and Scallions (1a, 5d, 7, 13)	16.00
Pan Seared King Scallops , Smoked Black Pudding Puree, Piccalilli, Crispy Pancetta (1f, 4, 6, 8, 9, 12, 13)	17.00
Burrata , With Rhubarb Compote, Black Pepper & Basil (1a, 4)	16.00
Green Asparagus & Avocado Salad , Toasted Crushed Pistachios, Pecorino, Lime & Lovage (3f, 4)	16.00
Heirloom Tomatoes , Sweet Onion, Pistachio, Red Wine Vinaigrette, Basil (3f, 13)	15.00
<i>To Share ~</i> Antipasti Board & Selection of Irish Cheese , Cold Meats, Crusty bread, Chutney, House Pickles (1a, 4, 12, 13)	24.00

MAINS

Grilled 10oz Striploin Steak , Roast Vine Tomatoes, Rocket, Hand Cut Fries, Chimichurri or Cafe De Paris (4, 8, 12, 13)	42.00
Braised Beef Feather Blade , Roast Baby Root Vegetables, Pomme Puree, Red Wine Reduction (4, 9, 13)	28.95
Parmesan Corn-Fed Chicken Breast , Sprouting Broccoli, Burnt Lemon Jus (1a, 4, 7, 13)	29.00
Caserrechi Pasta , Tender Summer Beans, Cherry Tomatoes, Basil – Pistachio Pesto (1a, 3f, 4, 7)	22.00
Faroe Island Salmon , Crusted With Herbs, Fragrant Lemon – Chili Emulsion, Caramelized Fennel (1a, 3g, 7, 8, 12, 13)	28.00
Lumache Pasta , Atlantic Prawn, Spicy Tomato Sauce (1a, 5d, 7, 13)	29.00
Parmesan Risotto , Wild Mushroom & Herbs (4, 13)	24.00

PIZZA

Margherita , Fior di Latte, Pomodoro, Basil (1a, 4)	18.00
Diavola , Salami, Nduja, Pomodoro Fior di Latte (1a, 4)	18.50
Contadina , Rocket, Burrata, Bresaola Parmesan (1a, 4)	18.50
Caprese , Tomato base, Mixed Cherry Tomatoes, Mozzarella, Smoked Scamorza, Pesto (1a, 4)	18.50
Sophies Chick , Marinated Cajun Chicken, Champion Mushrooms, Mozzarella (1a, 4)	18.50

SIDES

Fine Beans Caramelized Onions, Flaked Almonds (3a, 4, 13)	7.00
New Potatoes , Gubeen Chorizo Butter (4)	7.00
Hand Cut Fries	6.00
Hand Cut Fries , Shaved Parmesan, Truffle Mayonnaise (4, 7)	7.00
Creamed Pomme Puree (4)	7.00
Sophie's House Salad , Pickled Vegetables, Honey Vinaigrette (12, 13)	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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