

SOPHIE'S

DINNER MENU

Ciabatta & Dips (1A,4,10) 6.00 Garlic Flatbread & Hummus (1A,10) 7.00 Gordal Olives 6.00

ANTIPASTI ~ TO START

Beetroot, Burrata,
Pinenut Crumble
(1A,4,12,13) 18.00

Sharing Meat & Irish Cheese
Board, Flatbread & Bread Sticks
(1A,4,9,10,13) 24.95

Gem Salad, Grilled Chicken,
Smoked Bacon, Spinach Mayo,
Parmesan Cheese, Croutons
(1A,4,7,10,12) 13.95

Confit Duck Leg, Spiced Cherry
Sauce, Cabbage, Jalapeno & Herb
Slaw, Chardonnay Vinaigrette
(12,13) 17.00

Endive & Radicchio Salad, Truffle
Dressing, Gorgonzola
(1A,3B,4,10,13) 15.00

Sophie's Signature Soup,
Oatmeal Soda
Bread & Butter
(1A,1F,4,9) 8.95

Leek Risotto, Marinated
Porcini Mushrooms, Leek
Salad, Crispy Garlic
(4,13) 16.00

PORTATA PRINCIPALE ~ MAIN EVENT

Organic Chicken, Autumn
Vegetables, Light Mustard Glaze
(4,7,12) 27.00

Pancetta Wrapped Pork Chop,
Caramelised Cabbage, Crushed
Apple Compote & Horseradish
(4,13) 28.00

Roasted Atlantic Salmon, Maitake
Mushrooms, Sprouting Broccoli,
Miso Mustard Sauce
(1A,4,7,8,10,12) 27.00

Braised Featherblade of Beef,
Seasonal Veg, Mushroom,
Fondant Potato, Pepper sauce
(4,9,13) 26.95

Roasted Cod, West Cork
Clams, Gnocchetti, Tomato
Stew
(1A,6,8,9,10,12) 28.00

Linguine Cacio e Pepe
with Corn & Sprouts
(1A,4,10,12,14) 22.00

10oz Striploin Steak,
(4,9,13) 42.00

10oz Rib eye,
(4,9,13) 39.00

8oz Fillet ,
(4,9,13) 45.00

**All Beef is served with Baby
Potatoes, Mushroom,
Seasonal Veg & Pepper Sauce**

MUST HAVES

Dirty Fries, Hot Sauce & Bacon (4,7,13) 6.00
Grilled Seasonal Veg, Toasted Almond (3A,4) 6.00
Buttered Baby Potatoes (4) 6.00
Side Salad, Pesto, Basil Oil (12,13) 6.00

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.

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.

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

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