

SOPHIE'S SEASONAL SET LUNCH MENU

55pp

72hr Sourdough Focaccia, rosemary & extra virgin
olive oil to share for the table ^{1a,4}

STARTERS

Arancini Truffle, rocket, parmesan ^{1a,4,7,13}

Beef Carpaccio, truffle, rocket, parmesan & pickled mushrooms ^{4,7,12,13}

Herb-Crusted Calamari, Spicy Tomato Sauce & Grainy Mustard Aioli ^{1a,4,7,8,12,13}

Wild Mushroom Risotto, Crispy Garlic & Parsley ^{4,13}

Endive & Radicchio Salad, Truffle Dressing, Gorgonzola, Hazelnuts ^{3h,4,13}

MAIN COURSE

Sophie's Chicken Parmigiana crispy chicken, tomato, fiori di latte, basil ^{1a,4,13}

Rigatoni, guanciale, sausage, spicy tomato, carbonara sauce ^{1a,4,7}

Aged 10oz Sirloin +8pp, garlic cannellini beans, creamy parmesan polenta, jus ^{1a,4,9,12,13}

Grilled Seabass, lemon, chili & caper butter, garlic potato, rocket salad ^{4,8,13}

Spaghetti Puttanesca, Norcelara olives, capers, basil ^{1a,4,13}

ENJOY A SELECTION OF SEASONAL SIDES SENT TO THE TABLE WITH MAINS

PLEASE NOTE OUR SIRLOIN STEAK WILL INCLUDE AN +8 SUPPLEMENT

CHARGE

DESSERTS

Tiramisu ^{1a,3b,4,7}

Chocolate Mousse & olive oil with salted caramel ^{1a,3b,4,7}

Limoncello Meringue Pie ^{1a,3a,3b,4,7,13}

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-Macedonia, 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. All our beef is 100% Irish.

A 12.5% service charge will be added to parties of 6 or more.

SOPHIE'S