

SOPHIE'S

DINNER MENU

72hr Sourdough Focaccia, Rosemary & Extra Virgin Olive Oil (1A,4) **7.00**

ANTIPASTI ~ TO START

Beef Carpaccio, Truffle,
Rocket, Parmesan & pickled
Mushroom (4,7,12,13) **17.00**

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

Arancini Truffle, Rocket,
Parmesan
(1A,4,7,13) **14.00**

Herb-Crusted Calamari, Spicy
Tomato Sauce & Grainy Mustard
Aioli (1A,4,6,7,12,13) **17.00**

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

Sophie's Signature Soup,
Oatmeal Soda
Bread & Butter
(1A,1F,4,9) **12.00**

Wild Mushroom Risotto,
Crispy Garlic & Parsley
(4,13) **17.00**

PORTATA PRINCIPALE ~ MAIN EVENT

Sophie's Chicken Parmigiana,
Crispy Chicken, Tomato, Fior di
latte, Basil (1A,4,13) **27.00**

Rigatoni, Guanciale, Sausage,
Spicy Tomato, Carbonara
Sauce (1A,4,7) **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**

Grilled Seabass, Lemon,
Chilli & Caper Butter, Garlic
Potato, Rocket Salad
(4,8,13) **32.00**

Spaghetti Puttanesca, Nocellara
Olives, Capers, Basil
(1A,4,13) **22.00**

Aged 10oz Sirloin Steak,
Garlic Cannellini Beans,
Creamy Parmesan Polenta,
Jus (1A,4,9,12,13) **45.00**

10oz Rib eye, Baby Potatoes,
Mushroom Seasonal Veg,
Pepper Sauce
(4,9,13) **39.00**

8oz Fillet, Baby Potatoes,
Mushroom Seasonal Veg,
Pepper Sauce (4,9,13) **45.00**

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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