

SOPHIE'S

AFTER DINNER MENU

DESSERTS

Tiramisu (1A,3B,4, 7) **11.00**

Apple & Winter Berry Crumble,
Vanilla Custard, Strawberry Ice
Cream (1A,1F 4,7, 13) **10.00**

Chocolate Mousse & Olive Oil
with Salted Caramel
(1A,3B,4,7, 10) **12.00**

Warm Chocolate Brownie,
Vanilla Custard,
Strawberry Ice Cream
(1A,4,7, 10) **10.00**

Limoncello Meringue Pie
(1A,3A,3B,4,7, 13) **11.00**

COFFEE & TEAS

Breakfast Blend **3.50**

Selection of Herbal Teas
Green/ Chamomile/ Mint/
Lemon & Ginger/ Earl Gray
3.50

(all herbal teas may contain nuts)

Espresso **3.20** Double Espresso **3.50**

Americano **3.80**

Capuccino/ Latte/ (4) **4.30**

Flat White (4) **4.10**

Hot Chocolate/ Mocha (4) **4.60**

alternative milks 0.5 extra

MUST HAVE AFTER DINNER

Irish / Five Farms /
Calypso/ French Coffee (4) **9.00**
Hot Whiskey **8.00**

Into the Whest
Five Farms Cream Liqueur,
Kahlua, Frangelico (3,4) **14.50**

Coconut Espresso Martini
Absolut Vanilla Vodka, Malibu,
Coconut, Espresso (10) **14.50**

@sophiesrooftop / (021) 234 1205 / sophies.ie

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.

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

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.

SOPHIE'S