

SOPHIE'S

SOPHIE'S

DINNER MENU

STARTERS

Soup of the Day, House-made Bread (1A, 9) V	12.00
Tempura Prawn, Chilli Aioli (1A, 4, 5D, 10, 11)	18.00
Beef Carpaccio, Truffle, Rocket, Parmesan & Pickled Mushrooms (4, 7, 12, 13)	17.00
Arancini Truffle, Rocket, Parmesan (1A, 4, 7, 13) V	14.00
Endive & Radicchio Salad. Truffle Dressing, Gorgonzola, Hazelnut (3B, 4, 13) V	13.00
Wild Mushroom Risotto, Crispy Garlic & Parsley (4, 13) V	17.00
Herb-crusted Calamari, Spicy Tomato Sauce & Grainy Mustard Aioli (1A, 4, 7, 8, 12, 13)	17.00
Antipasti Board - Mortadella, Prosciutto, Milano Salami, Feta Dip, Olives, Bread (1A, 3F, 4, 12) (serves 2)	19.50

MAINS

Aged 10oz Sirloin Steak, Garlic Cannellini Beans, Creamy Parmesan Polenta, Jus (1A, 4, 9, 12, 13)	45.00
8oz Beef Fillet, Herb Roasted Potato Fondant, Cherry Tomato, Mushroom & Shallot Jus (4, 9, 13)	46.00
Spaghetti Puttanesca, Norcelera Olives, Capers, Basil (1A, 4, 10, 13) V	22.00
Grilled Seabass, Lemon, Chilli & Caper Butter, Garlic Potato, Rocket (4, 8, 13)	32.00
Seafood Linguine with Prawns, Clams & Organic Black Mussels (1A, 5D, 7, 9, 13)	30.00
Sophie's Chicken Parmigiana, Crispy Chicken, Tomato, Flori di Latte, Basil (1A, 4, 13)	29.00
Rigatoni, Guanciale, Sausage, Spicy Tomato, Carbonara Sauce (1A, 4, 7)	28.00
Gnocchetti, Red Pesto, Bocconcini (1A, 2, 3, 4, 10, 12) V	25.95

PIZZA

Margherita V	16.00
Pepperoni	19.00
Diavola	21.00
Tomato Sauce, Mozzarella, 'Nduja Sausage, Spicy Ventricina Salami, Fresh Basil, Extra Virgin Olive Oil (1A, 4)	
Quattro Formaggi	18.50
Mozzarella Base, Goat Cheese, Parmesan, Gorgonzola. Fresh Mint (1A, 4) V	
Vegetariana	17.50
Mozzarella, Mushroom, Aubergine, Roasted Peppers, Watercress, Balsamic (1A, 4) V	
Smoked Pancetta	20.00
Pepper Cream Sauce, Base Ricotta, Mozzarella, Smoked Pancetta, Yellow Tomatoes, Roasted Courgettes (1A, 4)	
Salsiccia Veneta	19.50
Veneto Sausage, Friarielli, Smoked Scamorza Cheese (1A, 4)	

SIDES

Seasonal Greens with Garlic & Onion (1A, 4) V	7.00	Skinny Fries (1A, 4) V	6.00
Creamy Mash (1A, 4) V	6.50	Parmesan & Tarragon Fries (1A, 4, 9, 13)	7.00
Mac & Cheese (1A, 4, 7, 9, 13)	7.00	Chipotle Fries with Crispy Onion (1A, 4, 7, 9)	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=Pecan Nut, E=Brazil Nuts, F=Pistachio, G=Macadamia/Queensland Nuts H=Walnuts 4: Milk 5: Crustaceans: A=Crab, B=Lobster, C=Crayfish, D=Shrimp 6: Molluscs 7: Eggs 8: Fish 9: Celery 10: Soy 11: Sesame Seeds 12: Mustard 13: Sulphur Dioxide & Sulphite 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. Please ask our staff should you have additional queries. All our Beef is Irish sourced.