

SOPHIE'S

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LUNCH MENU

Soup of the Day, House-made Bread (1A, 9) V	12.00
Endive & Radicchio Salad, Truffle Dressing, Gorgonzola, Hazelnut (3B, 4, 13) V	13.00
Tempura Prawns, Chilli Aioli (1A, 4, 5D, 10, 11)	18.00
Wild Mushroom Risotto, Crispy Garlic & Parsley (4, 13) V	19.00
Arancini Truffle, Rocket, Parmesan (1A, 4, 7, 13) V	14.00
Marinated Chicken Caesar Salad, Crispy Pancetta, Croutons, Parmesan (1A, 4, 7, 8, 12, 13)	18.00
Sophie's Beef Burger, Bacon, Cheese, Tomato, Lettuce, Pickled Cucumber, Relish, Fries (1A, 4, 7, 13)	20.95
Gnocchetti, Red Pesto, Bocconcini (1A, 2, 3, 4, 10, 12) V	22.95
Asian Grilled Salmon Salad, Mixed Leaves, Cabbage, Mandarin, Chilli, Onion, Wakame (4, 8, 10, 11, 12, 13)	27.00
Aged 10 oz Sirloin Steak, Garlic Cannellini Beans, Creamy Parmesan Polenta, Jus (4, 8, 13)	45.00
Grilled Seabass, Lemon, Chilli & Caper Butter, Garlic Potato, Rocket (4, 8, 13)	30.00
Spaghetti Puttanesca, Nocellara Olives, Capers, Basil (1A, 4, 10, 13)	22.00

PIZZA

Margherita (1A, 4) V	16.00
Pepperoni (1A, 4)	19.00
Diavola	21.00
'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)	
Vegetariana	17.50
Mozzarella, Mushroom, Aubergine, Roasted Peppers, Watercress, Balsamic (1A, 4) V	
Smoked Pancetta	20.00
Ricotta Base, Pepper Cream Sauce, Mozzarella, Smoked Pancetta, Yellow Cherry Tomatoes, Roasted Courgettes (1A, 4)	
Salsiccia Veneta	19.50
Veneto Sausage, Fiarielli, Smoked Scamorza Cheese (1A, 4)	

SIDES

Seasonal Greens with Garlic (1A, 4) V	7.00
Mash (1A, 4) V	6.50
Skinny Fries (1A) V	6.00
Parmesan & Tarragon Fries (1A, 4, 9)	7.00
Chipotle Fries with Crispy Onions (1A, 4, 9)	7.00
Mac & Cheese (1A, 4, 7, 9, 13)	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-Pecans, E-Brazil, F-Pistachio, G-Macadamia, H-Walnut), 4 Milk, 5 Crustaceans (A-Crab, B-Lobster, C-Cray Fish, D-Shrimp), 6 Mollusk, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur dioxide & sulphites, 14 Lupin

A discretionary service charge of 12.5% is added to groups of 6 diners or more. All our beef is 100% Irish. All dishes are prepared in an environment where food allergens are used. We have strict controls but cannot guarantee against cross-transfer.