



SOPHIE'S

VALENTINES SET DINNER MENU

Glass of Prosecco on arrival
Warm Focaccia to Start with Chilli & Garlic Oil (1A)

STARTERS

Yellowfin Tuna Crudo, Yuzu Dressing ⁽⁸⁾
Buffalo Burrata, Green Goddess, Fresh Peas ⁽⁴⁾
Antipasti to share - Prosciutto, Pistachio Mortadella, Toscano Salami, Sundried Tomato & Goat Cheese Dip ^(1A,3F,4,12,13)
Arancini Truffle Rocket Parmesan ^(1A,4,7,13)

MAIN COURSE

Cacio e Pepe with Braised Beef Cheek & Pangrattato ^(1A,4,7,9,12,13)
Grilled Seabass, Lemon, Chilli & Garlic Potato, Rocket Lettuce ^(4,8,13)
Spaghetti Puttanesca, Nocellara Olives, Capers, Basil ^(1A,4,9,10,13)
Sophie's Chicken Parmigiana, Crispy Chicken, Tomato, Fiori di Latte, Basil ^(1A,4,9,13)
Margherita Pizza ^(1A,4)
Pepperoni Pizza ^(1A,4)

DESSERTS

Chocolate Mousse & olive oil with salted caramel ^(1a,3b,4,7)
Limoncello Meringue Pie ^(1a,3a,3b,4,7,13)
Tiramisu ^(1a,2,3,4,7,10,13)

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

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.