

# SOPHIE'S

## SET LUNCH MENU

72hr Sourdough Focaccia, rosemary & extra virgin  
olive oil to share for the table 1a,4

### STARTERS

**Arancini Truffle**, rocket, parmesan 1a,4,7,13

**Beef Carpaccio**, truffle, rocket, parmesan & pickled mushrooms 4,7,12,13

**Herb -Crusted Calamari**, spicy tomato sauce & grainy mustard aioli 1a,4,6,7,12,13

**Wild Mushroom Risotto**, crispy garlic & parsley 4,13

**Endive & Radicchio Salad**, truffle dressing, gorgonzola, hazelnuts 1a,3b,4,10,13

### MAIN COURSE

**Sophie's Chicken Parmigiana** crispy chicken, tomato, fiori di latte, basil 1a,4,13

**Rigatoni**, guanciale, sausage, spicy tomato, carbonara sauce 1a,4,7

**Aged 10oz Sirloin +8pp**, garlic cannellini beans, creamy parmesan polenta, jus 1a,4,9,12,13

**Grilled Seabass**, lemon, chili & caper butter, garlic potato, rocket salad 4,8,13

**Spaghetti Puttanesca**, Nocarella olives, capers, basil 1a,4,13

ENJOY A SELECTION OF SEASONAL SIDES SENT TO THE TABLE WITH MAINS

PLEASE NOTE OUR SIRLOIN STEAK WILL INCLUDE AN +8 SUPPLEMENT

CHARGE

### DESSERTS

**Tiramisu** 1a,3b,4,7,10

**Chocolate Mousse & olive oil with salted caramel** 1a,3b,4,7

**Limoncello Meringue Pie** 1a,3a,3b,4,7,13

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.

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

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