

SOPHIE'S

SET DINNER 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, fior di latte, basil 1a,4,13

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

Aged 10oz Sirloin Steak, 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, Nocallera olives, capers, basil 1a,4,13

DESSERTS

Tiramisu 1a,3b,4,7

Chocolate Mousse & olive oil with salted caramel 1a,3b,4,7,10

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-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.

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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