



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,4,7)

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-Macademia, 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.

SOPHIE'S