

# SOPHIE'S

A contemporary New York Italian Style kitchen

## BRUNCH MENU

72hr Sourdough focaccia, rosemary & extra virgin olive oil to share for the table <sup>(1a,4,7)</sup> 7

**Chia bowl**, Coconut Milk,  
Dates, Cocoa, Brazil Nuts,  
Seasonal Fruits  
<sup>(3E,10)</sup>  
15

### HEALTHY OPTIONS

**Kale caesar salad**, Lemon,  
Green Chili, Cantabrian  
Anchovies  
<sup>(1A, 4, 5D, 7, 12, 13)</sup>  
14  
Add Chicken +8  
Add Atlantic Grilled Prawns <sup>(8)</sup> +10

**Buffalo Burrata**, Green  
Goddess, Fresh Peas  
<sup>(4)</sup>  
14  
Add Parma Ham +6

### MAIN EVENT

**Eggs Benedict**, Ham,  
Poached Eggs, Hollandaise  
Sauce Crispy Potatoes,  
Tomato Basil, English Muffin  
<sup>(1A, 4, 7, 13)</sup>  
16

**Pancakes**, Banana Whipped  
Cream, Maple Syrup  
<sup>GF (3A, 4, 7, 13)</sup>  
17

**Cacio e Pepe** with Braised  
Beef Cheek and Pangrattato  
<sup>(1A, 4, 7, 9, 13)</sup>  
26

**Irish breakfast**, Sausage,  
Bacon, White & Black  
Pudding, Crispy Potato,  
Tomato, Mushroom, Baked  
Beans, Sourdough Toast,  
*Eggs of your Choice*  
<sup>(1A, 1E, 1F, 4, 7, 12, 13)</sup>  
21

**French Toast**, Strawberries,  
Maple Syrup  
<sup>(1A, 4, 7)</sup>  
17

**Chicken Parmigiana**,  
Crispy Chicken, Tomato, Fior di  
Latte, Basil  
<sup>(1A, 4, 7, 9, 13)</sup>  
28

**Steak and Eggs** 5oz Sirloin  
Steak, Eggs, Crispy Potato  
and Cherry Tomato,  
*Eggs of your Choice*  
<sup>(4, 7, 13)</sup>  
26

**Wild Mushroom Risotto**,  
Crispy Garlic & Parsley  
<sup>(4, 9, 13)</sup>  
28

**Italian Sausage Burger**,  
Lettuce, Tomato, Fior di  
Latte, Nduja Mayo, Chips  
and Salad  
<sup>(1A, 4, 7, 13)</sup>  
21

**Spaghetti Puttanesca**,  
Nocellara Olives, Capers,  
Basil  
<sup>(1A, 4, 9, 13)</sup>  
22

**ALLERGEN:** 1-Gluten (A-Wheat, B-Spelt, C-Khorasan, D-Rye, E-Barley, F-Oats), 2-Peanuts, 3-Nuts (A-Almonds, B-Hazelnuts, C-Cashews, 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.

## PIZZA

### Margherita

Tomato Base, Fresh Basil,  
Mozzarella, Extra Virgin  
Oil

(1A,4,10)

17

### Diavola

Tomato base, Mozzarella Fior  
di Latte, Ventricina Salame,  
Nduja

(1A,4,10)

21

### Mortadella

Pistachio Pesto Base, Creamy  
Straciatella Cheese, Pistachio  
Mortadella, Arugula, Mozzarella,  
Grana Padano

(1A, 3F, 4, 10)

21

### Truffle

Truffle & Mushroom Pesto  
Base, Grilled Fontina Cheese,  
Crisp Frisee

(1A,4,10)

21

### Pepperoni

Tomato Base, Fresh Basil,  
Serrano Jalapenos, Red Onion,  
Mozzarella

(1A,4,10,13)

19

## CONTORNI ~ FOR THE TABLE

Grilled broccoli,  
Ranch Sauce &  
Almond Crumb

(3A, 4, 7, 13)

7

Grilled tomato

4

White & black pudding

(1A,1E,1F,7,10)

5

Sausage

(1A,12,13)

5

Bacon

5

Crispy potato

4

Fries

5

Truffle & Parmesan Fries

(1A, 4)

7

**ALLERGEN:** 1-Gluten (A-Wheat, B-Spelt, C-Khorasan, D-Rye, E-Barley, F-Oats), 2-Peanuts, 3-Nuts (A-Almonds, B-Hazelnuts, C-Cashews, 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. Please see the table above outlining the direct allergens used in our products/dishes.

All our Beef is Irish sourced. All our Beef is 100% Irish Origin.

**A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE**