

# SOPHIE'S

A contemporary New York Italian Style kitchen

## BRUNCH MENU

### ANTIPASTI ~ TO START

72hr Sourdough Focaccia,  
Rosemary & Extra Virgin  
Olive Oil  
*(1A, 4, 7)*

5

Classic Benedict, Honey Glazed  
Ham, Sophies Sourdough Toast,  
Poached Eggs & Lashings of  
Hollandaise  
*(1A, 4, 7, 13)*

13.95

Arancini, Truffle, Rocket,  
Parmesan  
*(1A, 4, 7, 9, 10, 13)*

10

Brioche French Toast,  
Berries & Vanilla Cream  
*(1A, 4, 7)*

15.95

Herb-Crusted Calamari, Spicy  
Tomato Sauce & Grainy  
Mustard Aioli  
*(1A, 4, 6, 7, 12, 13)*

14

Sophie's Full Irish Egg,  
Sausage, Bacon, Black and  
White Pudding, Baby  
Potatoes, Grilled Tomato  
*(1A, 1F, 4, 7, 13)*

16.95

### HEALTHY OPTIONS

Kale Caesar Salad, Lemon,  
Green Chili, Cantabrian,  
Anchovies  
*(1A, 4, 7, 8, 12, 13)*

14

Add Chicken +8  
Add Atlantic Grilled Prawns <sup>(P)</sup> +10

Buffalo Burrata, Green  
Goddess, Fresh Peas  
*(4)*

14

Add Parma Ham +6

### MAIN EVENT

Spaghetti Puttanesca,  
Nocellara Olives, Capers,  
Basil  
*(1A, 4, 9, 13)*

22

Wild Mushroom Risotto,  
Crispy Garlic & Parsley  
*(4, 9, 13)*

28

"Sophie's" Chicken Parmigiana,  
Crispy Chicken, Tomato, Fiori di  
Latte, Basil  
*(1A, 4, 7, 9, 13)*

28

Cacio e Pepe with Braised  
Beef Cheek and Pangrattato  
*(1A, 4, 7, 9, 13)*

26

10 oz Aged Sirloin Steak,  
Cannellini Beans, Creamy  
Parmesan Polenta, Jus  
*(4, 9, 13)*

45

**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.

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## BRUNCH MENU

### PIZZA

Margherita, Tomato Base,  
Fresh Basil, Mozzarella,  
Extra Virgin Oil

(1A,4,10)

17

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

(1A,4,10)

19

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

(1A, 3F, 4, 10)

21

Diavola, Tomato base,  
Mozzarella Fior Di Latte,  
Ventricina Salame, Nduja

(1A,4,10)

21

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

(1A,4,10)

21

### CONTORNI ~ FOR THE TABLE

Crispy Garlic Potato

(4)

6

Grilled Broccoli, Ranch Sauce  
& Almond Crumb

(3A, 4, 7, 13)

7

Heirloom Tomato Salad,  
Buffalo Mozzarella,  
Pistachio & Basil

(3F, 4, 13)

10

Aged parmesan Mashed  
Potato

(1A, 4)

6

Fries 5

Truffle & Parmesan

(4)

7

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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