

# SOPHIE'S

## DINNER MENU

### STARTERS

Today's Soup, Homemade Soda Bread & Glenilen Butter (1A,1F,4,9)	7.50
Castletownbere Crab & Crayfish tail Croquettes, Dill & Nori Crème Fraiche (1A,4,7,5A,5B)	13.50
Burrata, Heirloom Tomatoes, Basil Oil, White Balsamic (4)	11.95
Baby Gem, Confit Garlic, Spinach & Parmesan Dressing, Grilled Chicken & Crisp Bacon (4,7,12)	10.95
Crispy Squid & Prawn Salad, Chili & Red Pepper Aioli (1A,5D,4,6,7)	11.50
Charcuterie Board, Basil Pesto, Rosemary Focaccia & Gordal Olives (1A,4,10)	17.95
Organic Duck Tasting Plate (4,7,13)	11.95

### MAINS

8oz Irish Fillet Steak, Smoked Bacon Mash, Pepper Sauce (4,9,13)	32
Roast Hake with Herb Gnocchi, Mussel & Nduja White Wine Cream Sauce (1A,7,4,6,8,13)	24
Free Range Chicken & Gubeen Chorizo, White Bean Cassoulet (4,9,13)	24.95
Wild Mushroom & Watercress Risotto (4,9,13)	19.50
Burrata Tagliatelle, Vine Tomatoes & Asparagus, Confit Red Pesto (1A,4,7)	21.50
8oz Striploin, Braised Featherblade, Smoked Bacon Mash, Broccoli, Pepper Sauce (4,9,13)	29.50
Courgette Spaghetti, Chilli, Basil, Vine Tomato, Baby Spinach & Asparagus, Olive Oil	19
Chargrilled Pork Rack, Black Pudding, Hispi Cabbage, Duck Fat Rooster, Cider Jus (1F,4,9,13)	22.50

### PIZZA

Margherita, Fior di Latte, Fresh Basil (1A,4)	14
New York Pepperoni, Herb Tomato Sauce (1A,4)	16
BBQ Smoked Pork, Pickled Cider Apples, Onion Jam (1A,4,13)	16.50
Arthicoke, Garlic Mushroom, Olives, Basil & Mozzarella (1A,4)	15.50
Buffalo Chicken, Spicy Tomato Salsa, Red Onion, Monterey Jack Cheese (1A,4,13)	16.50
Iberico, Arugula & Manchego (1A,4)	16.95

### SIDES

Hand Cut Fries	4.95
Truffle Mayo Fries (8)	5.95
Smoked Bacon Mash (4)	5.50
Garlic Roasted Mushrooms, Sherry Cream Sauce (4,13)	6.00
Seasonal Greens & Chargrilled Vegetables	5.95

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ALLERGES - 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-Craysh, D-Shrimp), 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur dioxide & sulphites, 14 Lupin

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

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. Please ask our staff should you have additional queries. All our Beef is Irish sourced.

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