



# M E N U

## Brunch

available all day

**Granola Bowl** £6.50  
Natural yoghurt, granola, berries, honey and compote.

**Porridge Bowl** £5.50  
Porridge, cinnamon, honey and coconut shavings. (add fresh berries or banana for £1.50)

**Spiced Cinnamon & Raisin Bagel** £4.00  
Toasted bagel, jam and butter.

**Fruity Teacake** £3.75  
Toasted teacake, jam and butter.

**Toasted Banana Loaf** £7.00  
Two slices, topped with banana, coconut shavings and your choice of peanut butter or maple syrup.

**Bakeri Baltzersen Pastry** from £3.80  
(ask for today's fresh selection)

**Açai Bowl** £7.50  
A healthy, build-your-own, goodness bowl made with organic premium Açai berries. Includes 4 toppings of your choice, see below:  
Peanut Butter, Honey, Coconut Shavings, Milled Flaxseed, Chia Seeds, Pumpkin Seeds, Sunflower Seeds, Banana, Berries, Granola (additional toppings £1.50 each)

**Three Pancake Stack** £9.00  
Includes three toppings of your choice, see below:  
Fresh berries, red berry compote, natural yoghurt, ice cream (strawberry, chocolate, vanilla) maple syrup, honey, mixed nuts, banana, Nutella, Biscoff sauce, coconut, squirty cream, chocolate honey-comb pieces, marshmallows (additional toppings £1.50 each)

**Super Berry Smoothie** £4.95  
Mixed berries, honey, vanilla.

**Warm Ham & Cheddar Cheese Croissant** £5.00

## Lunch

available all day

**Sharing Deli Board** £19.00  
An assortment of the finest Charcuterie including Serrano Ham, Milano Salami, Chorizo, cheddar cheese, mixed olives, sun-dried tomato salad, caramelised onion chutney & ciabatta bread.  
-add mozzarella £3.00

**Sharing Cheese Board** £21.00  
A selection of three local cheeses, mixed olives, sun-dried tomato salad, caramelised onion chutney, chilli jam, walnuts, grapes, cheese biscuits and breadsticks.  
-add ciabatta bread £3.00  
-add Italian meat selection £5.00

**Toasted Salami Melt** £8.50  
Toasted ciabatta bread, salami, chorizo, pesto, salad leaves topped with melted cheddar cheese served with crisps. (swap cheddar cheese for blue cheese for £1.00)

**Toasted Brie and Cranberry Melt** £8.50  
Toasted ciabatta bread, cranberry sauce, melted brie, salad leaves, served with crisps.

**Toasted Ham and Cheddar Melt** £8.50  
Toasted ciabatta bread, pesto, ham, melted cheddar cheese, salad leaves, served with crisps

**Soup of the Day** £7.50  
With ciabatta bread.

**The Chutney Ciabatta** £8.00  
Cheddar cheese, caramelised onion chutney, salad leaves, served with crisps.

**The Salami Ciabatta** £8.00  
Salami meats, mozzarella, pesto, salad leaves, served with crisps.

**Roast Turkey and Cranberry Ciabatta** £8.00  
Sliced turkey, cranberry sauce, salad leaves, served with crisps.

all of the above can be served in a wrap, toasted pitta, or Gluten Free toasted pitta.

**Mediterranean Vegan Wrap** £7.50  
Olives, spinach, salad leaves, baby peppers, sun-dried tomatoes, cucumber, hummus, served with crisps.

## Snacks

Mixed Olives £3.80  
Ciabatta bread with oil and balsamic £5.50  
Pretzels or crisps £2.50  
Hummus & Pitta Bread £5.00

## Cakes / Sweet Treats

**Cake Slice** £3.50  
ask for today's fresh selection (vegan/GF available)

**Fruit Scone** £3.75  
available with butter, clotted cream & strawberry preserve.

## Luxury Milkshakes

Strawberry Milkshake £4.50  
Chocolate Milkshake £4.50  
Vanilla Milkshake £4.50  
Oreo Milkshake £4.95  
Salted Caramel Chocolate Milkshake £4.95  
Kinder Bueno Milkshake £4.95  
Chocolate Orange Milkshake £4.95  
Vegan Luxury Milkshake £5.20  
Choose from Chocolate, Strawberry or Vanilla.  
Topped with vegan cream and vegan chocolate.

## Hot Drinks

Yorkshire Tea £3.25  
Twinings Fruit Tea £3.50  
Americano £3.25  
Latte £3.50  
Cappuccino £3.50  
Flat White £3.70  
Mocha £3.70  
SOPHiE Speciality Mocha £4.50  
(choose milk or dark chocolate & sea salt)  
Latte Macchiato £3.70  
Iced Coffee £3.50  
Pistachio Latte with whipped cream £4.00  
(also available iced)  
Pumpkin Spiced Latte £4.00  
with whipped cream & cinnamon (also available iced)  
Gingerbread Latte with whipped cream & cinnamon £4.00  
(also available iced)  
Hot Chocolate £3.70  
See our Hot Chocolate menu for more

Syrup shot - 30p  
Alternative Milk - 50p

## Cosy Luxury Hot Chocs

**Luxury Hot Chocolate** £4.75  
Topped with whipped cream, marshmallows and a flake.  
**Bueno Hot Chocolate** £4.75  
Topped with whipped cream, marshmallows Bueno sauce and Kinder Bueno pieces.  
**Nutella Hot Chocolate** £4.75  
Topped with whipped cream, marshmallows, Nutella sauce and Nutella biscuits.  
**Chocolate Orange Hot Chocolate** £4.75  
Topped with whipped cream, marshmallows and chocolate orange pieces.  
**Dark Chocolate and Hazelnut Hot Chocolate** £4.75  
with whipped cream, hazelnut sauce, marshmallows and chocolate.  
**Midnight Mint Hot Chocolate** £4.75  
with whipped cream, marshmallows and mint chocolate.

## Soft Drinks & Mixers

Mixers 200ml £3.50  
Premium Indian Tonic, Refreshingly Light Tonic, Ginger Ale, Blood Orange Soda, Soda Water, Elderflower.  
Coca Cola 330ml £3.50  
Diet Coke 330ml £3.50  
Fentimans Rose Lemonade £4.00  
Fentimans Ginger Beer £4.00  
San Pellegrino Lemon 330ml £3.50  
San Pellegrino Orange 330ml £3.50  
Frobishers Apple Juice £3.50  
Frobishers Orange Juice £3.50  
Harrogate Spa Still Water 330ml £2.20  
Harrogate Spa Sparkling Water 330ml £2.20

For our selection of wine, beer, cocktails, local gins & spirits & liqueurs - please turn over for additional menu

# SOPHiE

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Skeldergate Bridge · York

**Allergies**  
If you have a food allergy or special requirement, please inform a member of our team.

A discretionary 5% service charge is automatically added to your bill. This can be deducted if you wish.

# & DRINKS COCKTAILS

## From the bottle

### Bottles

Peroni 330ml	£4.90
Estrella 330ml	£4.90
Corona 330ml	£4.90
Kopparberg Strawberry & Lime 500ml	£5.25
Kopparberg Mixed Fruit 500ml	£5.25
Alcohol-free beer	£4.90
Brew York Time Travelling Taxi IPA	£5.20
Brew York Lupu Lion APA (GF)	£5.20

On Draught	half pint	pint
Birra Moretti Sale Di Mare	£3.00	£6.00
Inches Cider	£3.00	£5.95
Brixton IPA	£3.00	£6.00

### Prosecco

La Fornarina Prosecco 75cl	£29.00
La Fornarina Pinot Rose Brut 75cl	£29.00
One 4 One Prosecco 20cl	£9.00

### White Wine (also available in 125ml)

San Giorgio Pinot Grigio 75cl	£28.00
175ml - £7.25    250ml - £9.50	

Neptune Point Sauvignon Blanc 75cl	£29.50
175ml - £7.50    250ml - £9.75	

### Rose Wine (also available in 125ml)

San Giorgio Pinot Grigio Rose 75cl	£28.00
175ml - £7.25    250ml - £9.50	

Whispering Angel 75cl	£49.00
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### Red Wine (also available in 125ml)

Peregrino Merlot 75cl	£28.00
175ml - £7.25    250ml - £9.50	

Old Station Malbec 75cl	£29.50
175ml - £7.50    250ml - £9.75	

### Champagne

Moet & Chandon Imperial 75cl	£70.00
House Champagne 75cl	£50.00

### Allergies

Please ask a member of our team for more information before ordering

A discretionary 5% service charge is automatically added to your bill. This can be deducted if you wish.

## Local Gins

### York Gin London Dry

Nine botanicals used for over 300 years form a complex and satisfying classic. Paired with Indian tonic. Garnished with orange.

### York Gin Outlaw

Favoured by whisky drinkers and lovers of more intense flavours, this Navy Strength gin has a high ABV of 57%. Paired with Indian tonic. Garnished with orange.

### York Gin Roman Fruit

A juniper-led full-strength dry gin, infused with fruits associated with ancient Rome including strawberry raspberry and apple. Paired with blood orange soda. Garnished with berries

### Whitby Gin Original

Foraged with sugar kelp, heather and honey for a bold yet balanced flavour. Paired with refreshingly light tonic. Garnished with orange.

### Rarebird Rhubarb and Ginger

Rare Bird Dry Gin infused with fresh rhubarb and shavings of ginger. Elegant, flavoursome and deliciously nostalgic. Paired with ginger ale. Garnished with lime.

### Rarebird Vanilla Spice

Rarebird Vanilla Spice Gin combines star anise and allspice to an original botanical mix. Offering hints of warming spice and vanilla sweetness. Paired with ginger ale. Garnished with lime.

Add £3.00 to make any of the above a double

### York Gin Sharing Board

Choose from York Gin London Dry or York Gin Roman Fruit, select 4 of your favourite mixers and share a bottle of your very own gin. Served with ice and fruits.

## Spirits & Liqueurs

Martini Dry 50ml	£3.90
Grouse Whisky 25ml	£4.50
Jameson Irish Whisky 25ml	£4.50
Jack Daniels 25ml	£4.50
Southern Comfort 25ml	£4.50
Smirnoff Vodka 25ml	£4.00
Bacardi 25ml	£4.40
Dark Rum 25ml	£4.40
Courvoisier Cognac 25ml	£4.90
Amaretto Disaronno 25ml	£4.20
Baileys Irish Cream 50ml	£4.75
Cointreau 25ml	£4.00
Tia Maria 25ml	£4.00

Gin 25ml                      from £8.00  
(various from the bar including mixer)

£9.00

£9.50

£9.00

£9.00

£9.00

£9.00

£50.00

## Cocktails

### Gingerbread Martini

Vanilla Vodka, Baileys, Kahlúa, gingerbread syrup, cinnamon

£10.00

### Salted Caramel Espresso Martini

Vanilla Vodka, Kahlúa, caramel syrup, espresso coffee

£10.00

### Snowball

Advocaat, lime juice, lemonade, glacé cherry

£9.50

### Skeldergate Bridge Fizz

Prosecco, Crème de Cassis, berries

£9.50

### Gin Bramble

Gin, lemon juice, sugar syrup, Crème de Cassis

£10.00

### Old Fashioned

Whisky, Bitters, sugar

£9.50

### Iced Limoncello Spritz

Limoncello, Prosecco, lemon juice, soda water

£10.00

### Spiced Winter Marg

Tequila, Cointreau, lime juice, sugar syrup, cranberry juice, jalapeños

£10.00

### Winter Berry No-jito (non-alcoholic)

Winter berries, mint, lime juice, blackberry, soda

£6.00

## Winter Warmers

### Liqueur Coffee

choose from Brandy, Irish Whiskey, Rum, Cointreau, Disaronno, Baileys Latte - served with cream

£8.00

### Mulled Wine

served with fresh orange and cinnamon  
75ml £6.50 / 250ml £8.50

### York Gin Hot Bramble

York Gin Outlaw, blackberry, lemon juice, hot apple juice

£9.00

### York Gin Roman Fruit Hot Toddy

York Gin Roman Fruit, sugar syrup, lemon juice

£9.00

After a  
classic  
cocktail?  
Just ask  
your server

SOPHIE  
EST. 2021

SKELDERGATE  
BRIDGE

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