



THE SIDELINE
— B I S T R O —

appetisers

homemade soup of the day 6.50

classic caesar salad, crisp baby gem, garlic croutons, pancetta & creamy dressing 8.95

oak smoked salmon, brown bread, caper berries,
red onion & horseradish crème fraîche* 9.50

galia melon & mint syrup* 7.95

baked field mushrooms, spinach & blue cheese* 6.95

mains

tender braised lamb in red wine jus, colcannon & buttered green beans 18.50

baked salmon fillet, fennel & spring onion risotto, lemon oil dressing* 16.50

grilled pork chop, roasted seasonal vegetables & red wine jus 16.50

potato gnocchi, roast butternut squash in a creamy sauce, pesto dressing,
rocket salad & fresh parmesan cheese* 14.50

corn fed chicken breast, cassoulet of cannellini beans & smoked bacon, creamy mash 16.95

char grilled 8 oz sirloin of irish beef

grilled flat mushroom, herb roasted plum tomatoes, crisp watercress, fries,
served with your choice of peppercorn or saffron scented mayonnaise 24.50

side orders 3.50

fries*

fresh cut chunky spicy wedges*

whipped potatoes*

caesar side

green beans in butter sauce*

rocket and parmesan, balsamic reduction*

desserts

baileys cheesecake* 6.95

fresh fruit salad, whipped cream* 6.95

profiteroles & chocolate sauce* 6.95

pear and almond tart* 6.95

irish cheeses platter* - cooleeny, ardrahan, cashel blue, tomato chutney,
celery, grape, biscuits & wheat free cracker 8.50

If you have a food allergy and need advice on our menu, please ask when placing your order.
Dishes marked with * are suitable for non-meat eaters; the dish may contain fish or dairy products.
All our beef is of Irish origin, sourced from Irish suppliers under the feile bia assurance scheme.

head chef

john sheridan