



THE **SIDELINE**
— B I S T R O —

Winter 2011

As it begins to get colder the days shorten and evenings lengthen. Indeed as we near the festivities of Christmas the colder and darker the days get, the brighter the lights seem to shine.

When compiling our menus I concentrated my efforts on using the best ingredients this cold, but festive time of the year has to offer. Where possible I chose Irish ingredients and have sourced only the best of Irish suppliers and producers.

All our beef complies with the feile bia assurance scheme. I have also indicated on the menu specific dietary requirements that you may have. If there is anything we can do to accommodate a request you may have, please feel free to ask your server.

John Sheridan - Head Chef

appetisers

winter parsnip soup   **5.95**

lightly spiced parsnip soup (we never use flour or starches to thicken our soups, just vegetables, stock and seasoning), served with traditional wheaten loaf, made from wholemeal and buttermilk (gluten free bread available on request)

blue haven seafood chowder  **8.50**

based in kinsale the blue haven food company produce some of Ireland's finest traditional foods for both retail and local farmers markets

mussels in white wine cream   **9.50**

only eat mussels when there is an "r" in the month!

450g (or 1lb in old weight) of steamed west coast mussels in white wine, shallots, garlic and cream

venison terrine with spicy apple chutney **6.95**

a course terrine of seasonal game served with spiced apple chutney

goats cheese salad with pear and walnut   **8.50**

glazed slice of tipperary goat's cheese on mixed dressed salad leaves with toasted walnuts and pear

chicken yakatori **8.50**

skewered chicken with sweet chilli glaze and soy dressed cucumber

squash and puy lentil salad   **7.50**

roasted butternut squash, puy lentils and wild rocket salad with balsamic dressing and toasted seeds



mains

traditional turkey and ham 16.50

roast turkey and baked ham with sage and onion stuffing, duck fat roasted potatoes, buttered sprouts, glazed chestnuts, gravy and fresh cranberry sauce

roast corn-fed chicken breast with colcannon 16.50

thyme and rosemary marinated corn-fed chicken breast served with traditional colcannon (mash potato with chopped cabbage, onion and chive) meat jus and crispy bacon

braised lamb shank with honey roast root vegetables 18.50

tender braised lamb shank in a rich red wine jus, served with roasted carrot, parsnip, celeriac and creamy mash potatoes

sea bass with creamed leeks and spanish chorizo 18.50

pan-fried sea bass fillet with steamed leeks in a white wine sauce, sauté potatoes and chorizo

deep-fried salmon fishcakes with chunky chips 14.50

fish cakes served with lemon wedges, sea salt, chunky chips, homemade tartar sauce, and salad garnish

beef 'n' Guinness 14.95

tender beef cubes, cooked with carrots, celery, onions and Guinness. served with steamed potatoes

baked mushroom lasagne with basil and cream 14.50

chestnut and porcini mushrooms with layers of lasagne and cream sauce served with your choice of sides

from the grill

8oz (228g) strip loin steak 19.50

8oz (228g) rib eye steak 18.50

Pork chop 18.50


all served with grilled flat mushrooms, herb roasted tomato, chunky chips and creamy peppercorn sauce

We cook our steak -
rare: very red, cool center
medium rare: red, warm center
medium: warm, pink center
medium well: slightly pink
well done: cooked through

sides 3.50

fries	rocket and parmesan salad
seasonal vegetable	caesar salad
mash potato	spicy wedges

The winter months hold some beautiful gifts. Greens such as cabbage, brussel sprouts, spinach and leeks are all at their best. The ground is fairly bare with only the hardy herbal favourites like rosemary and sage able to stick out the colder months. Autumn's best like apples and pears are all still good. The shortage of fresh fruits during the cold spell is compensated by the rich flavours of preserved fruit used in fruit puddings and chutneys.

 : are suitable for non-meat eaters; the dish may contain fish or dairy products

 : are suitable for gluten free diet