



THE
SIDELINE

DAYTIME MENU

LIGHT BITES

- Today's soup, *soda bread* 1A, 7C €8.50
Seafood chowder, *Guinness bread* 2, 4, 7B, 14, 9, 12 €12
Wrights of Marino salmon and cod croquettes, *shichimi togarashi mayo* 1A, 4, 7A, 7B, 12 €14
Gochujang chicken 1A, 6, 11, 12 €14
Charred pepper hummus, *corn tortilla* (V) 11 €8.50
Bravas potatoes, *aioli, Pimiento del Padrón* (V) 3, 12 €8.50
Green Summer Smoothie, *apple, pear, spinach, banana, kiwi, lemon* €8.50

BRUNCH 12:00PM - 3:00PM

- Eggs Benedict, *Quigley's bacon, Nest Box organic poached eggs, Hollandaise sauce served on sourdough bread* 3, 7C, 12, 1A €13
Eggs Royale, *Wrights of Marino smoked salmon, Nest Box organic poached eggs, Hollandaise sauce served on sourdough bread* 3, 4, 7C, 12, 1A €14
Eggs Florentine, *spinach, Nest Box organic poached eggs, Hollandaise sauce served on sourdough bread* (V) 3, 7C, 12, 1A €12
Shakshuka, *Nest Box organic eggs baked in an Arabian spiced tomato sauce, khubz bread* (V) 1A, 3 €13
Buttermilk fried chicken, *Belgian waffles, cayenne pepper hot sauce, honey butter glaze* 1A, 1D, 3, 6, 7C, 7D €16

MAINS

- Poke bowl, *rice, bean sprouts, cucumber, avocado, mango, scallions, radish* €16
ADD Seared Atlantic salmon 4, 6, 11 €8 OR Marinated tofu (VE) 6, 11 €6
Goan chicken curry, *buttered garlic naan, basmati rice, cucumber raita* 1A, 7A, 7C, 9, 12 €23
Sapphire battered cod & chips, *pea purée, tartar sauce* 4, 3, 12, 10 €21
Beef burger, *tomato, bacon, cheddar, chips* 1A, 3, 6, 7A, 7E, 12 €21

SALADS & SANDWICHES

- Caesar salad, *baby gem lettuce, Quigley's bacon, Parmesan, croutons, Caesar dressing* 3, 1A, 4, 7E €13.50
ADD Chicken OR Tiger prawns 2 OR Poached egg 3 €5
Superfood salad, *quinoa, beetroot, pomegranate, kale, tender stem broccoli, vegan feta, mixed seeds* (VE) 12 €13
ADD Chicken OR Tiger prawns 2 OR Poached egg 3 €5
Croque Madame, *baked ham, Gruyère, Nest Box organic fried egg, sourdough bread* 7A, 3, 7E, 1A, 12 €12
Club sandwich - CHOOSE FROM BROWN OR WHITE SOURDOUGH BREAD
Quigley's bacon, lettuce, tomato, chicken, Nest Box organic fried egg, served with skinny fries 1A, 3, 12, 7C, 10 €17
John Stone 6oz dry-aged steak sandwich, *ciabatta, onion, chimichurri, chips* 1A, 7A, 7C, 12, 10 €29
Wrights of Marino smoked salmon, *Guinness bread, crème fraîche* 4, 12, 1A, 7B, 10 €15

SIDES

- Creamed potatoes 7B, 7C €6
Chunky chips €6
Skinny fries €6
Organic mixed leaf salad 10 €6
Pimiento del Padrón €6

DESSERTS

- Apple crumble, *Crème Anglaise* (V) 1C, 5, 6A, 6B, 14 €10
Eton mess, *strawberries, cream, meringue* (V) 3, 7B €10
Tiramisu, *almond biscotti* (V) 1A, 3, 7A, 8A €10
Selection of Scúp gelato 3, 7A (V)
and sorbet 1A (VE) €10

CONDIMENTS Mayonnaise 3 Ketchup NONE Mint sauce NONE Brown sauce NONE Horseradish NONE BBQ sauce 1D
Sweet chilli sauce NONE Tabasco sauce NONE

ALLERGENS 1D Barley 4 Fish 7B Cream 8A Almonds 8E Pecan 8I Pinenuts 12 Sulphur dioxide/
1A Wheat 1E Malt 5 Peanuts 7C Butter 8B Hazelnuts 8F Brazil nut 9 Celery Sulphites
1B Oat 2 Crustaceans 6 Soyabean 7D Buttermilk 8C Walnuts 8G Pistachio 10 Mustard 13 Lupin
1C Rye wheat 3 Eggs 7A Milk 7E Cheese 8D Cashew 8H Macadamia 11 Sesame seeds 14 Molluscs

We strive to source all our fish from sustainable sources. We are delighted to source our produce and ingredients seasonally from an array of local suppliers including John Stone Butchers, Quigley Meats, Wrights of Marino, Condrens Fruit and Vegetables and Keelings. This menu is printed on 100% recycled paper and will in turn be recycled. Bain taitneamh as do bhéile.

DENZIL FERNANDES - EXECUTIVE CHEF