THE SIDELINE
EVENING MENU

NIBBLES
Marinated olives and hickory-smoked salted almonds (VE) 8A €5

SMALL PLATES
Wrights of Marino salmon and cod croquettes €14
shichimi togarashi mayo 1A, 4, 7A, 7B, 12
Gochujang chicken €14
Chinese cabbage, pimentos, sesame seeds, lemon dressing 1A, 6, 11, 12
Charred pepper hummus €8.50
corn tortilla (V) 11
Bravas potatoes €8.50
aioli, Pimiento del Padrón (V) 3, 12
Wild mushroom arancini €8.50
black garlic aioli (V) 1A, 7E, 3
Grilled cheese toastie €12
tomato relish, skinny fries (V) 1A, 7E
Wrights of Marino smoked salmon €15
Guinness bread, crème fraîche 4, 12, 1A, 7B, 10

MAINS
Goan chicken curry €23
buttered garlic naan, basmati rice, cucumber raita 1A, 7A, 7C, 9, 12
Samphire battered cod & chips €23
pea purée, tartar sauce 4, 3, 12, 10
Beef burger €23
tomato, bacon, cheddar, chips 1A, 3, 6, 7A, 7E, 12
John Stone 6oz dry-aged steak sandwich €28
ciabatta, onion, chimichurri, chips 1A, 7A, 7C, 12, 10
Caesar salad, baby gem lettuce €14.50
Quigley’s bacon, Parmesan, croutons, Caesar dressing 3, 1A, 4, 7E
ADD Chicken or Tiger Prawns 2 €5
EVENING MENU

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

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.

KEITH CORMACK - EXECUTIVE CHEF