



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

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 €21

pea purée, tartar sauce 4, 3, 12, 10

Beef burger €21

tomato, bacon, cheddar, chips 1A, 3, 6, 7A, 7E, 12

John Stone 6oz dry-aged steak sandwich €29

ciabatta, onion, chimichurri, chips 1A, 7A, 7C, 12, 10

Caesar salad, baby gem lettuce €13.50

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 , <i>Crème Anglaise</i> (V) 1C, 5, 6A, 6B, 14	€10
Eton mess , <i>strawberries, cream, meringue</i> (V) 3, 7B	€10
Tiramisu , <i>almond biscotti</i> (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	2 Crustaceans	7B Cream	8C Walnuts	8I Pinenuts	13 Lupin
1A Wheat	3 Eggs	7C Butter	8D Cashew	9 Celery	14 Molluscs
1B Oat	4 Fish	7D Buttermilk	8E Pecan	10 Mustard	
1C Rye wheat	5 Peanuts	7E Cheese	8F Brazil nut	11 Sesame seeds	
1D Barley	6 Soyabean	8A Almonds	8G Pistachio	12 Sulphur dioxide/ Sulphites	
1E Malt	7A Milk	8B Hazelnuts	8H Macadamia		

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