



THE
SIDELINE

EVENING MENU

NIBBLES

Olives and almonds ^{8a} €5

SMALL PLATES

Today's soup €9

fresh baguette 1A, 7C, 9

Seafood chowder €12

Guinness bread 4, 7B, 7C, 9, 12, 14

Crispy cauliflower bites €11

homemade hot sauce, celery sticks, Crozier Blue cheese dip (V) 1A, 3, 7E, 9, 12

Crispy Chicken wings €14

homemade hot sauce, Crozier blue cheese dip 3, 7C, 7E, 9, 12

Roasted onion hummus (V) €10.5

1A, 11

JJ Young's pulled pork tacos €14

apple gel, pickled red cabbage, Pico de Gallo, feta 1A, 7E, 12

Wrights of Marino salmon and haddock croquettes €14

lime dill mayo 1A, 3, 4, 6, 7A, 7B, 12

Wild mushroom arancini *mushroom puree and Parmesan* €12.5

1A, 3, 7A, 7C, 7E, 9, 12

MAINS

Beer battered Irish haddock & chunky chips €23

peas puree, tartar sauce 1A, 3, 4, 7C, 10, 12

Caesar salad, baby gem lettuce €14.50

JJ Young's bacon, Parmesan, croutons, caesar dressing 1A, 3, 4, 7E, 10

add Chicken or Tiger Prawns ² €5

Grilled cajun chicken burger €21

sriracha mayo, avocado puree, red cabbage slaw, skinny fries 1A, 3, 7A, 7C, 11, 12

JJ Young's slow roasted beef shoulder & Guinness pie €21

creamed potatoes 1A, 3, 6, 7A, 7C, 9, 10, 12 (PLEASE ALLOW 20 MINUTES)

JJ Young's 6oz dry-aged steak sandwich €29

ciabatta, caramelised onion, wholegrain mustard mayo, peppercorn sauce, chunky chips

1A, 7A, 7C, 9, 10, 12

Roaring Water Bay mussels €19

white wine sauce, char grilled ciabatta, skinny fries 1A, 2, 7B, 9, 12, 14

The Sideline beef burger €23

JJ Youngs black angus burger, tomato, streaky bacon, caramelised onions, Dubliner cheddar, chunky chips 1A, 3, 6, 7A, 7E, 11, 12

Thai red curry

poppadom, basmati rice, cucumber & mint riata 1A, 7A, 9

choose from **Roast Vegetable** ^v €21 or **Chicken** €23 or **Tiger Prawn** ² €23

SIDES

Mashed potatoes (V) ^{7B, 7C} €7

Chunky chips (VE) €7

Mac & cheese, Dubliner cheddar 1A, 3, 7A, 7B, 7E, 12 €8

Skinny fries (VE) €7

Organic leaf side salad (VE) €6

Tenderstem broccoli, Chili & garlic oil (VE) €7

DESSERTS

Apple Crumble, Scúp gelato vanilla (V) 1A, 3, 7A, 12 €10

Chocolate brownie €10

chocolate sauce, candied walnuts, Scúp gelato chocolate (V) 1A, 3, 7A, 8C

White chocolate & raspberry cheesecake (V) €10

1A, 7A, 7B, 7E

Selection of Scúp gelato ^{3, 7A (V)} and **sorbet** ^{1A (VE)} €10

The Croke Park Sundae *peanut butter Scúp gelato, vanilla Scúp gelato, chocolate brownie, Chantilly* 1A, 7A, 8I €10

CONDIMENTS Mayonnaise ³ Ketchup ¹² Mint sauce NONE Brown sauce NONE
Horseradish NONE BBQ sauce ^{1D} Sweet chilli sauce ¹² 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	VE Vegan
1C Rye wheat	5 Peanuts	7E Cheese	8F Brazil nut	11 Sesame seeds	V Vegetarian
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 JJ Young's 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. KEITH CORMACK - EXECUTIVE CHEF