

EVENING MENU

NIBBLES

- Olives & Almonds €6 *8A*
- Bread Selection, *olive oil, basil pesto* €7 *1A, 7A, 7C, 7D, 8I*
- Beetroot Hummus **V** €11 *1A, 6, 11*
- Grazing Board (serves 2) €30
- Baked Camembert Irish Cheese, Prosciutto, chorizo, salami, blue cheese* *1A, 7A, 7C, 7E, 10, 12*

SMALL PLATES

- Today's Soup, *fresh baguette* **VE** €10 *1A, 7C, 9*
- The Doyle Collection Seafood Chowder, *Guinness bread* €15 *2, 4, 7B, 7C, 9, 12, 14*
- Crispy Cauliflower Bites, *homemade hot sauce, celery sticks, Crozier blue cheese dip* **V** €13 *1A, 3, 7C, 7E, 9, 12*
- Crispy Chicken Wings, *homemade hot sauce, Crozier blue cheese dip* €15 *3, 7C, 7E, 9, 12*
- Prawn Bruschetta, *chilli, pickled ginger, garlic, spinach, herb oil* €16 *1A, 2, 12*
- JJ Young's Pulled Pork Tacos, *apple gel, pickled red cabbage, Pico de Gallo, feta* €15 *1A, 7E, 12*
- Wights of Marino Salmon & Cod Fishcakes, *chili, crème fraîche, coriander* €14 *1A, 3, 4, 7B*

SALADS

- Caesar Salad €15
- Baby gem lettuce, JJ Young's bacon, Parmesan, croutons, Caesar dressing* *1A, 3, 4, 7E, 10*
add Chicken €5 | Tiger prawn €6 *2*
- Goats Cheese & Fig Salad €15
- Candid pecans, mix leaves, balsamic reduction* *7E, 12*

MAINS

- Pan Seared Salmon €26
- Fondant potatoes, asparagus, butternut squash purée, hollandaise sauce* *3, 7C, 12*
- Pan Fried Chicken Milanese €25
- Caper berries, rocket, Parmesan, skinny fries* *1A, 3, 7A, 7C, 7E, 12*
- Beer Battered Irish Haddock €24
- Skinny fries, pea purée, tartar sauce* *1A, 3, 4, 12 (GF available on request)*
- Thai Red Curry
- Poppadom, basmati rice, cucumber & mint raita* *7A, 9*
choose from Roast vegetable **VE** €21 | Chicken €23 | Tiger prawn €25 *2*
- JJ Young's Slow Roasted Beef Shoulder & Guinness Pie €26
- Creamed potatoes* *1A, 3, 7B, 7C, 9, 12 (Please allow 20 minutes)*
- JJ Young's 8oz Sirloin Steak €36
- Confit shallot, green beans, peppercorn sauce, skinny fries* *7B, 7C, 12*
- The Sideline Beef Burger €25
- JJ Young's black Angus beef burger, tomato, streaky bacon, caramelised onions, Dubliner cheddar, skinny fries* *1A, 3, 7A, 7E, 11, 12*
- JJ Young's Dry-Aged Steak Sandwich €29
- Ciabatta, wholegrain mustard mayo, baby rocket, peppercorn sauce, skinny fries* *1A, 3, 7B, 12*
- Gnocchi **V** €22
- Butternut squash, basil & chive pesto, pumpkin seeds* *1A, 7E, 8I, 10, 12 (GF available on request)*

SIDES

- Mashed Potatoes €7 *7B, 7C* | Mac & Cheese, *Dubliner cheddar* €11 *1A, 3, 7A, 7B, 7E, 12*
- Skinny Fries €7 | Organic Leaf Side Salad **VE** €6 | Mixed Greens **VE** €7

THE SIDELINE

CONDIMENTS | Mayonnaise **3** | Ketchup **12** | Mint sauce **none** | Brown sauce **none**
Horseradish **none** | BBQ sauce **1D** | Sweet chilli sauce **12** | Tabasco sauce **none**

ALLERGENS

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

V Vegetarian | **VE** Vegan | **NGCI** Non-Gluten Containing Ingredient

While we take great care to avoid cross-contamination, we cannot guarantee that any dish is completely allergen-free. Where possible, we work with local suppliers and focus on responsible and ethical sourcing.

Please note a discretionary 12.5% service charge will be added to your bill. All prices include VAT.

KEITH CORMACK - EXECUTIVE CHEF