EVENING MENU

NIBBLES

Olives & Almonds €6 *8A*

Bread Selection, *olive oil, basil pesto* €8 *1A, 7A, 7C, 7D, 7E, 8I, 12*

Butternut Squash Hummus **VE** €11 *1A, 11*

Grazing Board (serves 2) €30
Baked Camembert Irish Cheese, Prosciutto, chorizo, salami, blue cheese, homemade focaccia 1A, 7C, 7E, 8I

SMALL PLATES

Today's Soup, *fresh baguette* **VE** €10 *1A, 7C, 9*

The Doyle Collection Seafood Chowder, *Guinness bread* €16 *1A, 2, 4, 7B, 7C, 9, 12, 14*

Crispy Cauliflower Bites, *homemade hot sauce, celery sticks, Crozier blue cheese dip* **V** €14 *1A, 3, 7C, 7E, 9, 12*

Crispy Chicken Wings, *homemade hot sauce, Crozier blue cheese dip* €15 *3, 7C, 7E, 9*

Prawn Bruschetta, *chilli, pickled ginger, garlic, spinach, herb oil* €16 *1A, 2, 12*

JJ Young's Pulled Pork Bao Bun, *pickled red cabbage, pico de gallo* €15 *1A, 9, 12*

Wrights of Marino Salmon & Cod Fishcakes, *chilli, crème fraîche, coriander* €15 *1A, 3, 4, 7A, 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 & Beetroot Salad, *candied pecans, mix leaves, balsamic reduction* €15 *7E, 8E, 12*

MAINS

Pan Seared Salmon €26
Cauliflower & carrot purée, Fondant potato, purple cauliflower, Romanesco, chive hollandaise 3, 4, 7C, 12

Golden Crumbed Chicken Breast €27
Chorizo & mozzarella filling, mashed potatoes, rainbow carrots, red wine jus
1A, 3, 7A, 7B, 7C, 7E, 9, 12 (Please allow 20 minutes)

Beer Battered Irish Haddock €24
Skinny fries, pea purée, tartar sauce 1A, 3, 4, 12

Thai Red Curry
Poppadom, basmati rice served with 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, 9, 12

The Sideline Beef Burger €25
JJ Young's black Angus beef burger, tomato, lettuce, streaky bacon, caramelised onions, cheddar cheese, burger sauce, skinny fries 1A, 3, 7A, 7C, 7E, 11, 12

JJ Young's Dry-Aged Steak Sandwich €29
Ciabatta, wholegrain mustard mayo, baby rocket, peppercorn sauce, skinny fries 1A, 3, 7B, 10, 12

Gnocchi **V** €22
Butternut squash, sundried tomato pesto, pumpkin seeds 1A, 7E, 8I

SIDES

Mashed Potatoes €7 *7B, 7C* | Mac & Cheese, *cheddar cheese* €12 *1A, 7A, 7B, 7C, 7E*

Skinny Fries €7 | Organic Leaf Side Salad **VE** €6 | Roasted Seasonal Vegetables **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.

All prices include VAT.

KEITH CORMACK - EXECUTIVE CHEF