

EVENING MENU

NIBBLES

Olives & Almonds €5 8A

Bread Selection, *olive oil, basil pesto* €6 1A, 3, 7A, 7C, 7D, 8I

Roasted Onion Hummus **V** €10.5 1A, 1I

Grazing Board €22

Prosciutto, chorizo, salami, Cashel Blue cheese, goats' cheese pearls, Dubliner cheddar 1A, 3, 7C, 7E, 10, 12

SMALL PLATES

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

Seafood Chowder, *Guinness bread* €14 4, 7B, 7C, 9, 12, 14

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

Crispy Chicken Wings, *homemade hot sauce, Crozier blue cheese dip* €15 3, 7C, 7E, 9, 12

Langoustines, *Gubbeen chorizo, tomato, white wine, toasted sourdough* €16 1A, 2, 12

JJ Young's Pulled Pork Tacos, *apple gel, pickled red cabbage, Pico de Gallo, feta* €15 1A, 7E, 12

Braised Irish Beef Cheek Croquettes, *spiced parsnip purée, Parmesan* €14.5 1A, 3, 7A, 9, 10, 12

Wights of Marino Salmon & Cod Fishcakes, *chili, crème fraîche, coriander* €13 1A, 3, 4, 7E, 10

SALADS

Caesar Salad, *baby gem lettuce, JJ Young's bacon, Parmesan, croutons, Caesar dressing* €15 1A, 3, 4, 7E, 10 | add Chicken €5 | Tiger prawn €6 2

Golden Beetroot, *goats' cheese pearls, candied pecans, rocket, balsamic reduction* €14 1A, 3, 4, 7A, 10

MAINS

Roaring Water Bay Mussels, *white wine sauce, char-grilled ciabatta, skinny fries* €21 1A, 2, 7B, 9, 12, 14

Pan Fried Seabass, *sautéed potatoes, samphire, curry broth* €23 3, 12

Beer Battered Irish Haddock, *skinny fries, pea purée, tartar sauce* €24 1A, 3, 4, 7C, 10, 12

Thai Red Curry

Poppadom, basmati rice, cucumber & mint raita 1A, 7A, 9

choose from Roast vegetable **V** €21 | Chicken €23 | Tiger prawn €25 2

Chicken Milanese, *rocket, Parmesan, skinny fries* €25 1A, 7C, 7E, 12

JJ Young's Slow Roasted Beef Shoulder & Guinness Pie €24

Creamed potatoes 1A, 3, 6, 7A, 7C, 9, 10, 12 (Please allow 20 minutes)

JJ Young's Dry-Aged Steak Sandwich €29

Ciabatta, caramelised onion, wholegrain mustard mayo, peppercorn sauce, skinny fries 1A, 7A, 7C, 9, 10, 12

JJ Young's 8oz Sirloin Steak €34

Confit shallot, vine tomato, peppercorn sauce, skinny fries 7B, 7C, 12

The Sideline Beef Burger €24

JJ Young's black Angus beef burger, tomato, streaky bacon, caramelised onions, Dubliner cheddar, skinny fries 1A, 3, 6, 7A, 7E, 11, 12

Gnocchi, *butternut squash, basil & chive pesto* **VE** €20 1A, 6, 10, 12

Traditional Turkey & Ham €25

Roasted potatoes, roast seasonal vegetables, sage & onion stuffing, gravy 1A, 3, 7C, 12

Christmas Pudding, *brandy Anglaise* €10 1A, 1D, 3, 8A, 12

SIDES

Mashed Potatoes €7 7B, 7C | Mac & Cheese, *Dubliner cheddar* €10 1A, 3, 7A, 7B, 7E, 12

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

THE SIDELINE

V Vegetarian | VE Vegan

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

KEITH CORMACK - EXECUTIVE CHEF

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 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.