



THE
SIDELINE

EVENING MENU

NIBBLES

Marinated olives and hickory-smoked salted almonds (VE) 8A €5

SMALL PLATES

Today's soup €9

soda bread 1A, 7C, 9

Seafood chowder €12

Guinness bread 2, 4, 7B, 7C, 14, 9, 12

Beer battered cauliflower bites €11

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

Gochujang chicken €14

Chinese cabbage, pimentos, sesame seeds, lemon dressing 1A, 6, 11, 12

Roast onion hummus, €8.50

garlic confit, salt-baked beetroot, crispy shallots, sumac, chargrilled ciabatta (V) 1A, 11

Slow cooked Irish beef tacos € 14

pickled jalapeno, guacamole, Pico de Gallo, feta 1A, 7A, 7E, 9, 10, 12

Toasted honey glazed ham sandwich €12.5

Hegarty's cheddar, red cabbage slaw, rocket, onion, mustard mayo, Ballymaloe relish 1A, 3, 6, 7E, 10, 12

Wrights of Marino salmon and cod croquettes €14

shichimi togarashi mayo 1A, 3, 4, 6, 7A, 7B, 12

Wrights of Marino smoked salmon tiger prawns sandwich €16

Guinness bread, mascarpone, herbs, pickled shallot, rocket 1A, 2, 4, 7B, 10, 12

Add small bowl of soup or skinny fries to all sandwiches & salads for €4

MAINS

Beer battered Irish haddock & chunky chips €23

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

Blackened miso Irish salmon, €24

baby pak choy & pickled shimeji mushrooms, chili & scallion dashi , 6, 9, 11, 12

Caesar salad, baby gem lettuce €14.50

Quigley'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

Honey & soy Quigley's pork ribs €19

ginger & soy glaze, red cabbage slaw, skinny fries 3, 6, 10, 12

Quigleys slow roasted beef shoulder & Guinness pie €21

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

Quigley's 6oz dry-aged steak sandwich €29

ciabatta, caramelised onion, chimichurri, peppercorn sauce, chunky chips 1A, 7A, 7C, 12, 10

The Sideline beef burger €23

Quigley's Rib eye burger, tomato, bacon, caramelised onions,

Dubliner cheddar, chunky chips 1A, 3, 6, 7A, 7E, 11, 12

Traditional Goan curry

poppadom, basmati rice, mango chutney 1A, 7A, 7C, 9, 12

Roast Vegetable €21 OR Chicken €23 OR Tiger Prawn 2 €23

SIDES

Creamed potatoes 7B, 7C €6

Chunky chips €6

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

Rocket salad, golden beetroot, Granny Smith apple & pumpkin seeds (VE) 10, 12 €6

Skinny fries €6

Tender stem broccoli, chili dressing (VE) €6

DESSERTS

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

Chocolate brownie €10

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

Raspberry & white chocolate cheesecake €10

berry compote, raspberry sorbet 1A, 7B, 7C, 7E, 8A

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

Homemade chocolate truffles €9

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. KEITH CORMACK - EXECUTIVE CHEF