



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

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 (V) €8.50

garlic confit, salt-baked beetroot, crispy shallots, sumac, chargrilled ciabatta 1A,7C,11

Slow cooked Irish beef tacos €14

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

Wrights of Marino salmon and cod croquettes €14

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

MAINS

Beer battered Irish haddock & chunky chips €23

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

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

Quigleys slow roasted beef shoulder & Guinness pie €21

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

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

ciabatta, caramelised onion, chimichurri, peppercorn sauce, chunky chips 1A,7A,7C,9,10,12

The Sideline beef burger €23

Quigley's Rib eye burger, tomato, streaky 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

choose from **Roast Vegetable (VE) €21** or **Chicken €23** or **Tiger Prawn 2 €23**

SIDES

Creamed potatoes (V) 7B,7C €7

Chunky chips (VE) €7

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

Skinny fries (VE) €7

Tender stem broccoli, chili dressing (VE) €6

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

Wexford strawberries (VE) €10

Lemon & basil Scúp sorbet 1A

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

The Croke Park Sundae peanut butter Scúp gelato, vanilla Scúp gelato, €10

chocolate brownie, Chantilly 1A,7A,8I

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 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