THE SIDELINE BISTRO



DUBLIN

TO SHARE

Charcuterie Plate €18

Selection of Spanish cured meats, pâté, olives & crusty bread

Seafood Platter €22

Grilled gambas, smoked salmon, West Cork crab & brown soda bread

STARTERS

Today's Soup €7 Homemade soda bread Seafood Chowder €9 Cod, salmon, smoked haddock flakes, creamy broth & Guinness bread Cured Duck Breast €12

Baby leaves & tamarind dressing

Tempura of Soft Shell Crab €12 Peppered pineapple salsa Salt & Pepper Squid €11 Crispy fried baby squid & Szechuan pepper

Grilled Chicken Salad €12 / €18

Guacamole, sweet piquillo peppers, baby gem & coriander

Superfood Salad €9 / €14 Quinoa, kale, mixed grill

vegetables, hummus & hazelnuts

MAINS

Pan-Fried Cod €18 Quinoa & sautéed greens Organic Salmon Fillet €21 Soy mirin glaze, courgette cream, roast Bok choy Seafood Linguine €21 Pan-fried scallops, Palourde clams, chilli, garlic & rocket

Free-Range Chicken Breast €22 Cauliflower & pomegranate risotto Vegetable Pho €16 Vietnamese broth, rice noodles, sesame & almond tofu

Rack of Lamb €24

Hasselback potato, peas & smoked pancetta 10oz Rib Eye Steak €29 or 8oz Fillet Steak €32 Caramelized onions, grilled flat cap mushroom, fries, béarnaise or pepper sauce Duck Breast €24 Confit potatoes, celeriac puree & black kale

SIDES €4

Skinny Fries Chunky Chips Creamy Mash Sweet Potato Fries Macaroni & Cheese Seasonal Greens Steamed Spinach Rocket & Parmesan Mixed Salad

Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens please ask your server for a copy of our allergens menu, which contains a full listing of our dishes and itemises the allergenic ingredients of each, where applicable.

Chicory

Salad €9 / €14 Crozier Blue cheese, pickled pear, walnuts & honey