

Sandwiches

Soup or Chowder Combo

Your choice of freshly made Sandwich served with a Side of Fries

Soup of the Day €11.50

(1a,6,7,9,12)

Seafood Chowder €13.50

(1a,4,6,7,9,12,14)

Freshly Made Sandwich Section €9.50

Egg Mayonnaise (3,10,12), Cheddar Cheese (7)
Tomato, Baked Ham, Roast Chicken (3,10,12)
Served on a choice of wrap (1a) brown (1a,1b,6)
white (1a,6,11) or gluten-free bread (3,7)

Hot Sandwiches

Steak Sandwich €17.90

On a Grilled Ciabatta with Fried Onions and Mushrooms (1a,6,7,10,12)

Posh Fish Finger Sandwich €16.90

Battered Mini Fish Fillets Served On A Grilled Ciabatta With Tartar Sauce (1a,3,4,6,7,10,12)

Open-Faced Actons Beetroot Cured Salmon Sandwich €16.50

Topped with rocket (1a,1b,3,4,10,12)

Toasted Special €11.50

Filled with Baked Ham, Tomato, Onion & Cheddar Cheese (1a,6,7,11)

Club Sandwich €16.50

Filled with Chicken, Mayonnaise, Lettuce, Bacon, Tomato & Cheese (1a,3,6,10,12)

All sandwiches are served with salad garnish and a side of fries (1a,3,6,7,10,11)

Starters & Salads

Soup of the Day with Homemade Bread €6.50

Please ask your server for our Soup of the Day (1a,1b,3,6,7,9,12)

Creamy Seafood Chowder €9.50

Smoked Paprika, Parsley & Cream served with Homemade Bread (1a 1b,3,4,6,7,9,12,14)

Caesar Salad Starter €9.00
Main Course €12.50

Baby Gem Lettuce, Crispy Bacon, Croutons & Parmesan Shavings (1a,3,4,7,10,12,13)

Add Chicken

Starter €13.00 | Main Course €16.50

(1a,3,4,7,10,12,13)

Add Tiger Prawns Cooked In Garlic Butter

Starter €14.00 | Main Course €17.50

(1a,2,3,4,7,10,12,13)

Charcuterie Board €14.90

Smoked and Cured Meats, Artisan Cheese served with Assorted Dips, Olives & Rustic Bread (1a,1b,3,7,10,12) *Gluten Free Available*

Spicy Sticky Chicken Wings Starter €11.50
Main Course €15.50

A Blue Cheese Dip & Greens

(1c,3,6,7,10,11,12)

West Cork Gin & Beetroot Cured Salmon €14.50

Served with Smashed Avocado Bruschetta, Seaweed & Sesame Salad, Lime & Orange Dressing (1a,3,4,10,12)

Cajun Sauteed Prawns Starter €13.90
Main Course €21.50

Olive Oil & Cajun Spice, Pineapple Salsa & Rustic Sour Dough. Main course is served with chips.

(1a,2,7,10,12)

Main Course

8oz Irish Hereford Sirloin Steak €29.90

Red Onion Confit, Roast Cherry Tomatoes, Honey Roasted Vegetables served with Chips (1a,7,10,12)

Traditional Beer Battered Fish & Chips €18.90

Served with Tartar Sauce & Garden

Pea Mint Puree

(1a,3,4,6,7,10,12)

Sidney's Burger €18.95

Prime Irish Beef Burger, West Cork Bacon, Irish Cheddar, Baby Gem, Beef Tomato, Burger Sauce, Beer Battered Onion Rings served with Chips (1a,3,7,9,10,12)

Lemon Pepper Crusted Salmon Fillet €23.90

Served on a bed of Mashed Potato, Parmesan Baked Tender-stem Broccoli & Garlic Soy Aioli (3,4,6,7,10,12)

Kinsale Pale Ale Brined Irish Chicken Supreme €21.50

On West Cork Bacon & Potato Hash, Garden Herb & Garlic Oil & Garlic Butter (1a,1c,6,7,10,12)

Pan-fried Fillet of Hake €23.50

Roast Pepper Confit on Mash Potatoes, Wilted Baby Spinach, Cream Fraiche & Balsamic Glaze (4,7,8,9,10,12)

Sidney's Authentic South Indian Curry

Served with Basmati Rice or Chips, Poppadom & Mango Chutney

Vegetable (1a,6,9) €16.00

Chicken (1a,6,9) €18.50

Tiger Prawns (1a,2,6,9) €21.50

Jacob's Ladder €24.50

Slow Cooked Prime Irish Beef Rib Marinated in Spice & Herbs, Sticky Korean BBQ Glaze, Bacon & Apple Jam, with Mash Potatoes & Seasonal Vegetables (1c,6,7,9,10,12)

Seasonal Seafood Linguini €22.50

With Creamy Saffron Cream, Herb Oil, Garlic Toast and topped with Rocket (1a,2,3,4,7,12)

Vegetarian & Vegan

Homemade Chickpea & Quinoa Burger €18.90

Beetroot Burger Bun, Vegan Cheddar, Baby Gem, Vegan Mayo, Smashed Avocado, Salsa served with Chips (1a,6,9,10,11,12)

Tofu, Vegetables & Bean Chilli

Homemade Chilli served with Pita Bread, Crispy Onions & Guacamole (1a,9,12)

Starter €15.50

Main Course €18.50

Roast Spiced Cauliflower Steak €18.50

Mix Bean & Tomato Ragu, Sundried Tomato Hummus & Rocket (10,11,12)

Allergy Information:

- 1.Cereals (a. Wheat b. Oats c. Barley)
- 2.Crustaceans
- 3.Eggs
- 4.Fish
- 5.Peanuts
- 6.Soybeans
- 7.Milk
- 8.Nuts (a. Almonds b. Hazelnuts c. Cashew
- d. Pecan e. Brazil f. Pistachio g. Macadamia)
- 9.Celery
- 10.Mustard
- 11.Sesame
- 12.Sulphites
- 13.Lupin
- 14.Molluscs