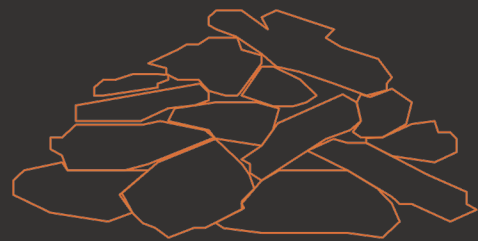


coal

CELLAR KITCHEN COCKTAILS

À LA CARTE MENU



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WELCOME TO COAL RESTAURANT

Following HSE guidelines, we are providing a laminate menu for now, which is sanitised after every use. We would appreciate if you could remain at your table for the duration of your visit (obviously except for using the bathroom). Our staff will bring you everything that you need. Many thanks for your custom and we hope you enjoy your meal!

STARTERS

- Panko crumbed deep fried brie** €9.00
Pesto dressed rocket, red onion and roast red pepper salad, mixed berry compote.
- Battered Salt & Chilli Prawns** €11.00
Sweet chilli dipping sauce.
- Portobello Mushroom Fritters in Panko Breadcrumbs** €9.50
Grated parmesan cheese, Garlic aioli and truffle oil.
- Parmesan & Pea Risotto** €10.50
Pea velouté, serrano ham crisps.
- Duck Spring Rolls** €9.50
Fennel and orange salad, hoi sin sauce.
- Goats Cheese & Beetroot salad** €9.50
Candied walnuts, poached pear, pesto dressing and balsamic reduction.
- Quinoa, Chickpea and Beetroot Salad** €9.00
Lemon and mint dressing.
- Chicken Wings** €9.50
In hot sauce with blue cheese dip or Teeling whiskey glazed with Coca-Cola and lime dressing.

- Chicken Liver Paté** €10.00
Toasted sourdough, citrus fruit segments, quince jelly.
- Inch House Black Pudding** €10.50
Poached egg, charred asparagus, bernaise sauce.

SALADS

- Cajun Chicken Caesar Salad** €18.50
Cos lettuce, smoked bacon, homemade garlic & herb croutons, caesar dressing, parmesan cheese.
- Goats Cheese & Beetroot Salad** €17.00
Candied walnuts, poached pear, roast red pepper, red onion, cherry tomatoes, pesto dressing, balsamic reduction.
- Superfood Salad** €17.00
Mixed leaves, quinoa, roast butternut squash, roast sweet potato, tender stem broccoli, beetroot, asparagus, toasted seeds, asian style dressing.

SIDES ALL €5.00

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| Honey Roast Carrots | Chunky Chips |
| Tender stem broccoli with toasted smoked almonds | Gratin Potato |
| Onion Rings | Side Salad |

MAIN COURSES

- 6oz Char Grilled Beef Burger** €18.50
Smoked streaky bacon, smoked applewood cheddar, shredded lettuce, homemade burger sauce, toasted brioche bun, onion rings and chunky chips.
- Confit Duck Leg** €24.50
Smoked bacon & spring onion potato cake, honey & thyme roasted carrot, carrot puree, savoy cabbage and berry compote.
- Cajun Marinated Breast of Chicken** €20.00
Pilaf rice, creamy Cajun sauce.
- Vegetarian/ Vegan Burger** €18.50
Roast sweet potato and chickpea burger with Moroccan spices in a sesame coating. Served on a toasted brioche bun with pesto dressed rocket, roast red pepper, sliced beetroot and a raita (vegan option without the raita) with a choice of side.
- Pan Roasted Cod & Prawns** €26.00
Pea velouté, serrano ham crisps, green beans, baby potatoes, chive butter.
- Corn Fed Breast of Chicken** €24.50
Inch House Black Pudding, charred asparagus, gratin potato, carrot puree, red wine & thyme jus.
- Pan Fried Fillet of Seabass** €28.50
With prawns cooked with chorizo, cherry tomato, garlic and lemon butter, tender stem broccoli, gratin potato.
- Penne Pasta** €20.00
Chicken, chorizo and black olive with tomato sauce, grated parmesan & toasted garlic sourdough.
- Chicken or Aubergine Katsu Curry** €20.00
Panko crumbed, butterflied breast of chicken, basmati rice, curry sauce. Sesame & soy dressed mixed leaves, mango chutney.
- Battered Haddock Fillet** €18.50
Chunky chips, mushy peas and tartar sauce.

STEAKS

Coal steaks are handpicked from grass fed, prime Irish Hereford Cattle, aged for 28 days and cooked to your liking. Grass fed means the steak is filled with flavour, excellent quality and delicious to taste. If you like your meat, a Coal steak should be your main course! All of our steaks are char-grilled over our coals & served with onion rings, a choice of side order plus choice of Pepper sauce or Garlic butter.

- 8oz 28 Day Dry Aged Sirloin Steak** €25.00
- 9oz 28 Day Dry Aged Fillet Steak** €31.00
- Add pan fried gambas cooked in garlic butter to any steak** €7.50



A discretionary service charge of 10% applies to parties of 8 or more. Ask your server about our new 'Cook at Home' range!