



01 205 6655

**2 COURSES €35 | 3 COURSES €42**

**Add a glass of prosecco frizzante €5**

## STARTERS

### **Risotto - vegan option available**

Mushroom risotto, truffle oil, Grana Padano and toasted hazelnuts

### **Johnny's Croquettes**

Chicken and chorizo croquettes with parsley, lime and garlic aioli

### **Inch House Black Pudding**

Grilled Inch House black pudding, mixed leaves, poached pear, red onion, raspberry vinaigrette and croutons topped with poached egg

### **Korean Prawns**

Battered Korean prawns, baby gem lettuce, pickled red onion, Asian dressing, dry roasted peanuts

### **Brie**

Panko crumbed wedge of brie, apricot and apple chutney, tamarind infused honey and roasted hazelnuts

### **Wings**

With your choice of: Hot sauce with a blue cheese dip or Teeling whiskey glazed with a Coca-cola & lime dip

## MAINS

### **Roast supreme of corn-fed chicken**

Mushroom risotto, grilled tenderstem broccoli, truffle oil, grated Grana Padano and roasted hazelnuts

### **Confit Duck Leg**

Celeriac puree, mashed potato, braised red cabbage with apple red wine and maraschino cherry jus

### **Turkey and Ham**

Roast turkey and ham, homemade stuffing, mixed veg, mashed potato, gravy and a cranberry sauce

### **Pan-roasted fillet of cod**

Roasted fillet of cod, sauteed prawns, ratatouille, tenderstem broccoli

### **Penne Pasta -Add chicken & smoked bacon**

Broccoli, spinach and parmesan in a white wine cream sauce with toasted garlic ciabatta

### **Korean Tofu Salad**

Diced warm tofu, tossed in our Korean barbeque sauce with Bok Choi, tenderstem broccoli, mange tout, baby sweetcorn, mixed leaves, pickled daikon and red onion, Asian dressing and crushed dry roast peanuts

## STEAKS

Coal steaks are handpicked from grass fed, prime Irish Hereford Cattle, aged 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 our steaks are Char-Grilled over our coals and served with onion rings and a choice of side order plus choice of pepper sauce or garlic butter

### **8oz 28 Day Dry Aged Sirloin Steak**

€8 Supplement

### **90z 28 Day Dry Aged Fillet Steak**

Garnished with celeriac puree, mushrooms sauteed in garlic, thyme and butter

€15 Supplement

**Add sautéed prawns cooked in garlic butter to any steak**

€9 supplement

## DESSERTS

### **Christmas Pudding**

Brandy cream, brandy anglaise vanilla ice-cream and red currant berries

### **Thiago's Homemade Crumble**

Stewed apples with whiskey-soaked raisins topped with an oat and nut crumble and salted caramel ice cream

### **Coal Mess**

Broken meringue, cream, chocolate brownie chunks, blackberries, red currant berries, raspberry coulis and mango sorbet

### **Brownie**

Dark chocolate sauce, candied hazelnuts, Nutella and roasted hazelnut ice cream, blackberries

### **Selection of ice cream (Choose 3)**

Served in a brandy snap basket with mixed berries  
Vanilla, Chocolate, Strawberry, Nutella and roasted hazelnuts, Salted caramel or Pistachio

eat@coalblackrock.ie

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