



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

01 205 6655

