



**Mid-week Special**  
**Wednesday and Thursday only**  
**Available all evening from 5pm!**

**2 Course Set Menu €26/ 3 Course Set Menu €31**



**01 205 6655**

**STARTERS**

**Wings**

With your choice of: Hot sauce with a blue cheese dip or Teeling whiskey glazed with a Coca-cola and lime dip  
Available as a main course served with skinny chips

**Korean Prawns- €4 Supplement**

Battered Korean Prawns, baby gem lettuce, pickled red onion, Asian dressing, dry roasted peanuts and black pepper-lemon dip

**Brie**

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

**Johnny's Croquettes**

Chicken, cheese & chorizo croquettes with parsley, lime and garlic aioli

**Dips**

Selection of Humus and smoked aubergine dips served with, carrot, celery sticks and flatbread.

**MAINS**

**Chargrilled 6oz Beef burger**

Smoked streaky bacon, mature red cheddar, baby gem lettuce, tomato and jalapeno jam, crispy onions and chunky chips

**Cajun marinated breast of chicken**

Savoury rice, tenderstem broccoli, creamy Cajun sauce

**Korean Tofu Salad- available as a starter**

Diced Warm Tofu, tossed in our Korean barbeque sauce with Bok Choi, tenderstem broccoli, mangetout, baby sweetcorn, mixed leaves, pickled daikon and red onion, Asian dressing and crushed dry roasted peanuts and flatbread

**Fish and Chips**

Battered cod fillet, chunky chips, mushy peas and tartare sauce

**Vegan Curry- Add Chicken €5**

Roasted butternut squash, mangetout, pak choi, aubergine, onion, courgette and peppers in curry sauce with basmati rice, mango chutney, toasted almonds and poppadom

**Confit Duck Leg s/w**

Parmesan, chive and thyme potato cake, celeriac puree, Savoy Cabbage, red wine and Maraschino cherry reduction

**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. A Coal steak should be your main course if you like your meat. All our steaks are Char-Grilled over our coals and served with a choice of side order, onion rings plus a choice of pepper sauce, whiskey-mushroom sauce or garlic butter

**8oz 28 Day Dry Aged Sirloin Steak**  
**€8 Supplement**

**90z 28 Day Dry Aged Fillet Steak**  
**€15 Supplement**

**Add sautéed prawns cooked in garlic butter to any steak**  
**€9 supplement**

**SIDES**

KOREAN STYLE BROCCOLI, DRY ROASTED PEANUTS	€7	ONION RINGS
SASONAL VEG SELECTION	€6	PARMESAN AND TRUFFLE FRIES
GRATTIN POTATO	€6	CHUNKY CHIPS
SKINNY CHIPS	€5.5	CAESAR SALAD

**DESSERTS**

**Coal Mess**

Broken meringue, cream, chocolate brownie chunks, blackberries red currant berries, raspberry coulis and strawberry ice-cream

**Thiago's Homemade Crumble**

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

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

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

**Brownie**

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

**Affogato**

Double Espresso s/w 2 scoops of ice-cream and short bread biscuit