

THE  
**COBURG**

## SHELLFISH

### OYSTERS

*Mignonette, Tabasco, Lemon*

Dozen €28.00 Half dozen €14.00 Each €2.50

### ROARING BAY ROPE MUSSELS

*Garlic, white wine cream sauce*

€9.50 / €15.50

## MARKET FISH OF THE DAY

€19.50

## WAFFLES & PANCAKES

### WAFFLE EGGS BENEDICT / FLORENTINE

*Savoury homemade waffle, with your choice of ham or*

*spinach, two poached eggs and hollandaise sauce.....€12.50*

### WAFFLE LOBSTER EGGS BENEDICT

*Savoury homemade waffle, with Donegal lobster, two*

*poached eggs and hollandaise sauce.....€15.00*

### BELGIAN WAFFLES

*Fresh berries, maple syrup, clotted cream.....€9.50*

### AMERICAN STYLE PANCAKES

*Homemade blueberry compote, orange cream & maple syrup*

Short stack (3 pancakes) .....€6.00

Large stack (6 pancakes).....€9.00

Add maple glazed smoked streaky bacon .....€3.50

## BRUNCH

### GARDEN PEA AND GLEN OF AHERLOW SMOKED HAM HOCK SOUP

*With poached hen's egg.....€8.50*

### AVOCADO MULTIGRAIN BAGEL

*Low-fat cottage cheese, avocado, chia seeds.....€8.00*

### CHILLI AND GINGER TIGER PRAWNS

*With garlic bread.....€12.50*

### CHORIZO CRUSHED BABY POTATO

*With spinach and fried egg.....€11.50*

### STEAK AND EGGS

*35 day dry-aged Irish rib eye steak, sautéed baby potatoes, grilled tomato and two fried eggs.....€24.00*

### COBURG CLUB SANDWICH

*Rotisserie chicken, fried egg, wild rocket, beef tomato, crispy pancetta, lemon, herb aioli and toasted sourdough.....€13.50*

### COBURG BREAKFAST

*Maple glazed smoked bacon, grilled Toulouse sausage, sautéed baby potato, grilled tomato, Portobello mushroom and two fried eggs.....€17.00*

### SILVER HILL DUCK SALAD

*Warm crispy duck, toasted cashews, watermelon, bean sprouts, coriander, ginger and five spice dressing.....€15.00*

### ORGANIC BEETROOT AND SPINACH RISOTTO

*Ricotta cheese, toasted pumpkin seeds.....€17.00*

## SIDES

€4.50

CHORIZO BEAN CASSEROLE  
SWEET POTATO FRIES

TOMATO AND CORN SALSA  
COBURG SALAD

TRUFFLE AND PARMESAN FRIES  
CREAM GARLIC MUSHROOMS

THE  
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## CAFÉ OR THÉ GOURMAND

Your choice of a hot drink  
with a selection of three sweet treats

€8.50

## SWEETS

### BANANA BREAD FRENCH TOAST

Lemon crème fraîche, salted caramel sauce.....€11.50

### GLUTEN FREE CHOCOLATE CAKE

Dark chocolate sphere, Dulce de Leche ice cream,  
hot chocolate sauce.....€9.50

### PEAR TART TATIN

Vanilla ice-cream .....€9.00

### SHERIDAN'S CHEESE SELECTION

Homemade relish, coarse flour crackers.....€9.50

### COBURG GRANOLA POT

Mixed forest berry compote, fig and honey syrup.....€8.00

### SEASONAL FRUIT & BERRY PLATE

With Glenilen yoghurt.....€8.00

## SMOOTHIES

€5.00

GREEN TEA, BLUEBERRY AND BANANA  
STRAWBERRY AND GOJI  
KIWI, SPINACH AND GREEN APPLE

## SOMMELIER'S SELECTION

### CHAMPAGNE

Henriot Brut Souverain, NV

GLASS

€17.00

BOTTLE

€90.00

Henriot Brut Rose, NV

€20.00

€100.00

### WHITE WINE

Hunky Dory

New-Zealand, Marlborough, 2016, Sauvignon Blanc, Fruity & Fresh

€11.00

€46.00

Chablis Les Chanoines Domaine Laroche

France, Burgundy, 2015, Chardonnay, Round & Buttery

€14.00

€60.00

### RED WINE

Chianti Aretini

Italy, Tuscany, 2015, Sangiovese, Merlot, Fruity & Complex

€8.50

€32.00

Punto Final

Argentina, Mendoza, 2015, Malbec, Fruity & Elegant

€12.00

€45.00

## BOTTOMLESS MIMOSA

Prosecco La Sirena and orange juice

€19.00 per person

## COCKTAILS

### CLASSIC BELLINI

Henriot Brut Champagne, Peach Liqueur.....€17.00

### BREAKFAST MARTINI

Tanqueray Gin, Triple Sec, Marmalade, Lemon and served with toast.....€12.00

### CORPSE REVIVER

Tanqueray Gin, Triple Sec, Lillet Blanc, Lemon, Absinthe .....€11.00

### BLOODY MARY

Ketel One Vodka, Tomato, Tabasco, Worcestershire, Lemon.....€11.00

A discretionary 10% service charge applies to groups of 6 or more.

For those with special dietary requirements or allergies who may wish to know more about ingredients used, please ask a member of the Team.