

THE
COBURG

FESTIVE DINNER MENU

TO START

COBURG BREAD BOARD €5.00
*Bretzel's rustic, seasonal sourdough loaf, Glenilen farm
handmade butter*

SOUPS

GUINNESS & ONION SOUP €9.50
Gruyère cheese croutons

CELERIAC €9.00
Rustic bread, chestnut crème fraîche

FESTIVE MAIN COURSES

FISH & CHIPS €21.00
Battered haddock, twice-cooked chips, tartare sauce, mushy peas

ROAST ONION RISOTTO €19.00
Onion petals, salsa verde, Grana Padano

PRAWN LINGUINI €21.00
Chili, garlic, wild rocket

ROARING WATER BAY
ROPE MUSSELS €9.50/€15.50
Garlic and white wine cream sauce

WHOLE BLACK SOLE €48.00
Brown shrimp, lemon and caper beurre noisette

FREYA'S SCHNITZEL
OF WEXFORD ROSÉ VEAL €21.00
Watercress salad

SALADS & STARTERS

PRAWN COCKTAIL €14.00
Baby gem lettuce, Coburg spicy cocktail sauce

WILD PHEASANT TERRINE €14.00
Roast pear and raisin chutney, grilled country bread

COBURG SALAD €10.00
*Tomatoes, avocado, crispy bacon, grilled chicken, red onion,
Cashel blue cheese - Add chicken €4.00 Add prawn €8.00*

BURRATA €16.00
Heirloom tomatoes, fig, Parma ham, focaccia

CARLINGFORD OYSTERS

Mignonette, Tabasco, lemon

EACH €3.20

MARKET FISH OF THE DAY

Tenderstem broccoli, lardo, parmesan cheese, caper butter

€22.00

FREE RANGE IRISH TURKEY
& HONEY BAKED HAM €25.00
*Apricot and herb stuffing, cranberry
and clementine relish*

SADDLE OF WILD VENISON €34.00
Spiced bread sauce, mulled wine jus

JOHN STONE STEAK FRITES €28.00
French fries, béarnaise sauce, watercress

JOHN STONE FILLET STEAK €34.00
35 day dry-aged Irish beef fillet, thyme jus

COBURG BEEF BURGER €19.50
*Brioche bun, café de Paris mayo, beef tomato,
pickled red onion, twice-cooked chips,
Cashel blue cheese or Dubliner vintage cheddar cheese*

SIDES

€5.50

BRUSSEL SPROUTS &
ALSAC BACON WITH CHESTNUT

GARDEN SALAD

TWICE-COOKED CHUNKY CHIPS

GLAZED RAINBOW CARROTS

FRENCH FRIES

BUTTERY MASH

PARMESAN AND TRUFFLE FRIES

A discretionary 10% service charge applies to groups of 8 or more.
For those with special dietary requirements and allergies who may wish to know about the ingredients used,
please ask a member of the Team.