

THE
COBURG

FESTIVE LUNCH 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

SANDWICHES

COBURG CLUB SANDWICH €14.50
Rotisserie chicken, fried egg, wild rocket, beef tomato, crispy pancetta, lemon, herb aioli on toasted sourdough

REUBEN SANDWICH €11.50
Corned beef, sauerkraut, Swiss cheese, pickled mayonnaise on rye bread

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

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

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

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

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

CARLINGFORD OYSTERS

Mignonette, lemon and Tabasco

EACH €3.20

MARKET FISH OF THE DAY

Tenderstem broccoli, lardo, parmesan cheese, caper butter

€22.00

SALADS & STARTERS

PRAWN COCKTAIL €12.50
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

CRISPY SILVER HILL DUCK SALAD €15.00
Warm crispy duck, toasted cashews, grilled cherry tomatoes, bean sprouts, coriander, ginger.

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.