

THE
COBURG

OYSTERS

Mignonette, Tabasco, lemon

Dozen €28.00 Half dozen €14.00 Each €2.50

SEAFOOD COCKTAILS

PRAWN COCKTAIL €12.00

CASTLETOWNBERE
CRAB COCKTAIL €13.50

LOBSTER COCKTAIL €17.00

Served with baby gem lettuce, Coburg spicy cocktail sauce.

MHIAS AN LAE

MONDAY

Baby Kale & Blueberry Salad

€13.00

TUESDAY

Duck Shepherd's Pie

€19.00

WEDNESDAY

Lobster Roll

€14.00

THURSDAY

Wild Boar Sausage

€18.00

FRIDAY

Lobster Mac & Cheese

€21.00

SAT & SUN

Steak & Eggs

€21.00

EGGS

POACHED EGGS & BACON

Two free range eggs, maple-glazed bacon,

chipotle hollandaise sauce on toasted brioche €9.50

POACHED EGG SALAD

Free range egg, mesclun leaves, crispy bacon,

Clonakilty black pudding, honey mustard dressing €12.00

COBURG BREAD BOARD

Bretzel's rustic sourdough loaf,

Glenilen farm handmade butter €5.00

SOUPS

GUINNESS & ONION SOUP

Gruyère cheese crouton €8.50

ROASTED PLUM TOMATO SOUP

Basil oil, rustic bread €8.50

SALADS & SMALL PLATES

SMOKED STEAK TARTARE

Toasted rye bread €18.00

CHICKEN LIVER PARFAIT

Red onion confit, grilled country bread €10.50

YELLOWFIN TUNA NIÇOISE SALAD

Seared tuna, quail eggs, Kalamata olives, green beans, cherry tomatoes, new season potatoes... €15.50

CHOPPED COBURG SALAD

Lettuce, tomatoes, avocado, crispy bacon, grilled chicken, red onion, Cashel blue cheese & honey ... €13.50
mustard dressing

MACROOM MOZZARELLA AND TOMATO SALAD

Extra virgin olive oil, fresh basil €13.00

RICOTTA CHEESE AND KALE GNOCCHI

Butternut squash velouté, red chard, crispy kale €16.50

CRISPY SILVER HILL DUCK SALAD

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

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

THE
COBURG



— SANDWICHES —

MOZZARELLA & ROCKET PISSALADIÈRE
Macroom Mozzarella, Rocket, Olive Oil €11.00

CROQUE MONSIEUR
Glen of Aherlow baked ham, creamy béchamel,
Emmental cheese on toasted sourdough. €9.50

All sandwiches can be served on gluten free bread, if required.

COBURG CLUB SANDWICH
Rotisserie chicken, fried egg, wild rocket, beef tomato, crispy
pancetta, lemon, herb aioli on toasted sourdough €13.50

REUBEN SANDWICH
Corned beef, sauerkraut, Swiss cheese,
pickled mayonnaise on rye bread €9.50

— FISH —

FISH & CHIPS
Battered haddock, twice-cooked chips,
tartare sauce, mushy peas. €17.00

SEAFOOD BOUILLABAISSÉ
Rouille, Rustic Bread €15.00

WHOLE GRILLED MACKEREL
Celtic mustard €13.00

MARKET FISH OF THE DAY
Lemon caper butter. €19.50

PRAWN LINGUINI
Chilli, garlic and wild rocket. €17.00

CRAB & SHRIMP BURGER
Brioche bun, homemade tartare sauce,
twice-cooked chips. €19.00

WHOLE SEABASS
Ginger, chilli and lime €25.00

— MEAT —

FREYA'S SCHNITZEL OF WEXFORD ROSÉ VEAL
Watercress salad €19.00

RACK OF IRISH LAMB
Rosemary Jus €27.00

— GRILL —

STEAK FRITES
35 day dry-aged Irish 8oz ribeye steak,
French fries, béarnaise sauce. €25.00

FILLET STEAK
35 day dry-aged 8oz Irish beef fillet, madeira jus. €30.00

COBURG BEEF BURGER
Brioche bun, homemade relish, twice-cooked chips,
Cashel blue cheese or Dubliner vintage cheddar cheese. €18.50

POUSSIN SPATCHCOCK
Garlic, lemon and thyme €19.00

RISOTTO OF THE DAY €17.00

— POTS —

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

— SIDES —

€4.50

- ASPARAGUS
- ONION RINGS
- GREEN SALAD
- TWICE-COOKED CHUNKY CHIPS

- FRENCH FRIES
- SEASONAL GREENS
- BUTTERY MASH
- TRUFFLE & PARMESAN CHIPS
- NEW POTATOES

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