



THE Coral RESTAURANT

STARTERS

- Today's Soup** €7.85
today's fresh vegetable soup, coral brown bread.
[CONTAINS: EG/CY/WH1/WH3/MK/MD]
- Wild Mushroom Arancini** €10.50
peperonata, pine nuts, dozio zing cheese.
[CONTAINS: EG/CY/WH1/WH3/MK/MD/TN]
- Textures of Beetroot** €10.50
irish goats cheese, candied walnut, rocket, beetroot gel, pickled beetroot, green oil.
[CONTAINS: CY/WH1/WH3/MK/MD/TN]
- Chicken Liver Pâté** €11.25
homemade pâté with buttery brioche & pear chutney. [CONTAINS: EG/CY/WH1/WH3/MK/MD]
- Irish Pork Cheek** €12.00
irish pork cheek with creamed celeriac & crispy onions. [CONTAINS: CY/WH1/WH3/MK/MD]

WILD ATLANTIC SEAFOOD

- Cod & Caperberry Fish Cake** €9.50
classic sauce vierge, rocket leaves.
[CONTAINS: EG/CY/WH1/WH3/MK/MD/FH]
- Prawn Cocktail** €14.65
butter & yuzu poached tiger prawns, rye bread croutons, mary rose sauce.
[CONTAINS: EG/CY/WH1/WH3/MK/MD/CS/WH5]
- Seared Scallops** Starter €24.00
Main €34.50
curried parsnip puree, parsnip crisps, pomegranate dressing.
[CONTAINS: EG/CY/WH1/WH3/MK/MD/FH].

MAINS

- Roasted Salmon Darne** €30.95
sundried tomatoes, tender stem broccoli, spinach & beurre blanc.
[CONTAINS: EG/CY/MK/MD/FH]
- Roast Irish Chicken Supreme** €22.50
potato fondant, cherry tomato, black pudding, red wine jus. [CONTAINS: EG/CY/WH1/WH3/MK/MD]
- Hampshire Smoked Irish Bacon Chop** €28.00
buttered green cabbage, golden champ, parsley velouté. [CONTAINS: EG/MK/MD]
- 8oz Irish Fillet Steak** €39.95
chunky chips, balsamic tomatoes, green beans, shallots, pepper sauce.
[CONTAINS: CY,MK,MD,WH,SP]
- 14hr Cooked Irish Beef Cheek** €25.00
truffle champ, smoked carrots, braising jus.
[CONTAINS: CY/MK/MD/SP]
- Shoulder Shank of Irish Lamb** €27.00
braised chorizo, butter beans, spiced cous cous.
[CONTAINS: CY/WH1/MK/MD]
- Alfredo Pappardelle** €21.00
spinach, parmesan cheese. [CONTAINS: EG/CY/WH1/MK/MD]
Add chicken €4.00
- Parmesan Potato Gnoochi** €21.00
spiced tomato lentils, poached hens egg, hollandaise sauce, barr rua cheese.
[CONTAINS: EG/CY/WH1/MK/MD]

SIDES €5.00

- French Fries | Parmesan Rosemary Fries** [CONTAINS: CY/WH1/MK/MD]
- Sweet Potato Wedges with Feta & Chive Crumb & Parsley Pesto** [CONTAINS: EG/CY/MK/MD/TN]
- Creamy Mash with Herbs & Butter** [CONTAINS: CY/MK/MD]
- Seasonal Vegetables with Salsa Verde** [CONTAINS: EG/CY/MK/MD]

ALLERGENS

PN = Peanuts / EG = Eggs / MS = Molluscs / TN = Tree Nuts / MK = Milk / CY = Celery / SE = Sesame / SY = Soya / MD = Mustard
WH = Wheat / FH = Fish / SP = Sulphites / LP = Lupin / CS = Crustaceans / *WH = WH1 (Wheat flour) / WH2 (Semolina) / WH3 (Wholemeal)
WH4 (Wheat Bran) / WH5 (Rye) / *LP = LP1 (Barley) / LP2 (Oats)

We are an allergy aware business and we understand the needs of the customer and we operate a food safety management system with trained staff to control major food allergens and other foods which our customers may wish to avoid. However, some of our menu items contain nuts, peanuts, seeds and other allergens or ingredients which you may wish to avoid. If you wish you may speak with a member of staff who will help you make a suitable choice. Allergen information available upon request.



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MENU