

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
COBURG

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.