

THE  
**COBURG**

**CARLINGFORD OYSTERS**

*Mignonette, Tabasco, lemon*

Dozen €30.00 Half dozen €15.00 Each €3.00

**SEAFOOD COCKTAILS**

PRAWN COCKTAIL.....	€12.50
CASTLETOWNBERE CRAB COCKTAIL.....	€14.00
LOBSTER COCKTAIL.....	€17.50

*Served with baby gem lettuce, Coburg spicy cocktail sauce*

**MHIAS AN LAE**

**MONDAY**

*Superfood salad*  
€14.00

**TUESDAY**

*Duck Shepherd's Pie*  
€19.00

**WEDNESDAY**

*Truffle oil, wild mushroom &  
Gruyere cheese sandwich*  
€14.00

**THURSDAY**

*Pork, black pudding  
& thyme sausage*  
€14.00

**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.....* €10.00

**POACHED EGG SALAD**

*Free range eggs, 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.....* €9.50

**ROASTED PLUM TOMATO SOUP**

*Basil oil, rustic bread.....* €9.00

**SALADS & SMALL PLATES**

**SMOKED STEAK TARTARE**

*Toasted rye bread.....* €19.00

**CHICKEN LIVER PARFAIT**

*Red onion confit, grilled country bread.....* €11.00

**YELLOWFIN TUNA NIÇOISE SALAD**

*Seared tuna, quail eggs, Kalamata olives, green beans,  
cherry tomatoes, new season potatoes.....* €16.00

**CHOPPED COBURG SALAD**

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

**MACROOM MOZZARELLA AND TOMATO SALAD**

*Extra virgin olive oil, fresh basil.....* €13.00

**RICOTTA CHEESE AND KALE GNOCCHI**

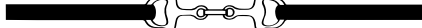
*Butternut squash velouté, red chard, crispy kale.....* €17.50

**CRISPY SILVER HILL DUCK SALAD**

*Warm crispy duck, toasted cashews, watermelon, bean sprouts, coriander, ginger &  
five spice dressing.....* €15.50

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

THE  
**COBURG**



— ◦ **SANDWICHES** ◦ —

**MOZZARELLA & ROCKET PISSALADIÈRE**

Macroom mozzarella, rocket, olive oil.....€11.50

**CROQUE MONSIEUR**

Glen of Aherlow baked ham, creamy béchamel,  
Emmental cheese on toasted sourdough.....€10.00

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.....€10.00

**LOBSTER ROLL**

Soft roll, crispy iceberg lettuce, lemon & dill aioli.....€15.00

— ◦ **FISH** ◦ —

**FISH & CHIPS**

Battered haddock, twice-cooked chips,  
tartare sauce, mushy peas.....€17.50

**SEAFOOD BOUILLABAISSÉ**

Rouille, rustic bread.....€16.00

**WHOLE GRILLED MACKEREL**

Celtic mustard.....€17.00

**MARKET FISH OF THE DAY**

Lemon caper butter.....€19.50

**PRAWN LINGUINI**

Chili, garlic and wild rocket.....€17.50

**CRAB & SHRIMP BURGER**

Brioche bun, homemade tartare sauce,  
twice-cooked chips.....€19.00

**WHOLE SEABASS**

Ginger, chili and lime.....€27.00

— ◦ **MEAT** ◦ —

**FREYA'S SCHNITZEL OF WEXFORD ROSÉ VEAL**

Watercress salad.....€20.00

**RACK OF IRISH LAMB**

Rosemary jus.....€28.00

— ◦ **GRILL** ◦ —

**STEAK FRITES**

35 day dry-aged Irish 8oz ribeye steak,  
French fries, béarnaise sauce.....€26.00

**FILLET STEAK**

35 day dry-aged 8oz Irish beef fillet, madeira jus.....€31.00

**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** .....€18.00

— ◦ **POTS** ◦ —

**ROARING WATER BAY ROPE MUSSELS**

Garlic, white wine cream sauce.....€9.50/€15.50

— ◦ **SIDES** ◦ —

€5.50

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 and allergies who may wish to know about the ingredients used, please ask a member of the team.