



## À LA CARTE

### STARTERS

**Grilled Tiger Prawns** (1.1,2.2,4,7)

*on toasted sourdough with garlic, chive & lemon butter sauce*

13.50

**Homemade Chicken Liver Parfait** (1.1,6,7)

*with toasted brioche & red onion marmalade*

12.00

**Fine Irish Smoked Salmon** (4,12)

*with house pickled vegetables & wasabi caviar dressing*

13.50

**Baked Crumbed Goat's Cheese** (1.1,6,7)

*with dressed baby leaves, beetroot purée & home cured cucumber*

12.00

**Coast Smokies** (1.1,4,7)

*with crème fraiche, cherry tomatoes & garlic toasties*

12.00

**Roast Butternut Squash & Chili Soup** (6,7,12)

*with chive cream*

8.95

#### ALLERGENS

① GLUTEN (1.1 Wheat, 1.2 Rye, 1.3 Barley, 1.4 Oats), ② CRUSTACEANS (2.1 Crab, 2.2 Prawns, 2.3 Lobster, 2.4 Crayfish), ③ EGGS, ④ FISH, ⑤ PEANUT, ⑥ SOYBEANS, ⑦ DAIRY, ⑧ NUTS (8.1 Almonds, 8.2 Hazelnuts, 8.3 Walnuts, 8.4 Cashews, 8.5 Pecan Nuts, 8.6 Brazil Nuts, 8.7 Pistachio Nuts, 8.8 Macadamia Nuts, 8.9 Pine Nuts) ⑨ CELERY, ⑩ MUSTARD, ⑪ SESAME SEED, ⑫ SULPHUR DIOXIDE & SULPHATES, ⑬ LUPIN, ⑭ MOLLUSCS (14.1 Mussels, 14.2 Oysters, 14.3 Squid, 14.4 Snails)

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## MAIN COURSE

**Traditional Lobster Thermidor** *limited availability (1.1,2,3,4,7,10,12)*  
*with parmesan & truffle oil triple cooked chips & house salad*  
45.95

**Grilled Prime Irish Hereford 8oz Fillet Steak** (1.1,6,7)  
42.00

**Grilled Prime Irish Hereford 10oz Sirloin Steak** (1.1,6,7)  
38.50

*with crispy onions, grilled asparagus, confit red onion & triple cooked chips*  
*Choice of Sauce: Pepper (7,10,12), Garlic Butter (7), Hollandaise (3,7)*

**Grilled Black Sole on the Bone** (4,6,7)  
*with baby potatoes, grilled vegetables, garlic & lemon butter*  
46.95

**Roast Supreme of Chicken** (6,7,12)  
*with potato & cheese gratin, crispy pancetta, green beans, baby carrots & chicken jus*  
24.50

**Homemade Sweet Potato & Roast Garlic Ravioli** (1.1,3,6,7,12)  
*with grilled asparagus & roast red pepper coulis*  
18.95

**Chef's Fish of the Day**  
*Please ask your server*  
28.00

## SIDES 5.00 each

**Chunky Chips** (1)  
**Steamed Vegetables** (7)  
**Creamed Champ Potato** (7)  
**Onion Rings** (1,7)

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# Coast

## DESSERT

***Baked Lemon Meringue Tart*** (1.1,3,7)  
*with praline ice cream & berry syrup*  
8.50

***Bailey's Irish Cream Parfait*** (3,7,12)  
*with plum compote, pumpkin seed crumb, rich toffee sauce*  
8.50

***Traditional Sherry Trifle*** (1.1,3,7)  
*with crunchie tuile biscuit & fresh cream*  
8.50

***Black Forest Gateaux*** (3,6,7,12)  
*with chocolate ganache & crème anglaise*  
8.50

***Warm Vegan Belgian Chocolate Pudding*** (6)  
*with raspberry sorbet*  
8.50

***Black Cherry Baked Alaska*** (1.1,3,6,7,8.2)  
*with cherry gel & roast hazelnut*  
8.50

***Selection of Irish Cheeses*** (1.1,3,7,9,12)  
*celery sticks, grapes, plum chutney & cheese biscuits*  
14.50

***Americano*** 3.75

***Espresso*** 3.75

***Cappuccino*** (7) 4.20

***Latte*** (7) 4.20

***Mocha*** (7) 4.20

***Flat White*** (7) 3.95

***Tea*** 3.95

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