



The Coach House Bar

1747

STARTERS

SOUP OF THE DAY

Chef's Freshly Made Soup of the Day. Always Gluten Free. served with Homemade Brown Bread or Freshly Baked Rolls

[1 wheat, 3, 7, 9] gf

BREADED GARLIC MUSHROOMS

Freshly Crumbed Button Mushrooms Golden Fried and served with Salad Garnish & Garlic Aioli

[1 wheat, 3, 7, 9, 10] gf

CHICKEN & MUSHROOM BOUCHÉE

Tender Pieces of Freshly Cooked Chicken bound in a Creamy Mushroom Velouté, served in a Puff Pastry Case

[1 wheat, 3, 7, 10] gf

SEAFOOD COCKTAIL

Smoked Salmon, Coldwater Shrimp, Mussel Meat, and Squid served on a Bed of Crisp Lettuce and Diced Cucumber topped with a Tangy Seafood Mayonnaise with Homemade Brown Bread

[1 wheat, 2, 3, 4, 7, 10] gf

GOATS CHEESE TARTLET

Bluebell Falls Irish Blended Goats Cheese cooked in a Savoury Pastry Case with Red Onion Chutney and Spinach drizzled with a Basil Pesto

[1 wheat, 3, 5, 7,]

CHICKEN SATAY SKEWERS

Tender Chunks of Chicken Marinated in Spices & Yoghurt gently cooked, served with Homemade Satay Sauce & Salad Garnish

[1 wheat, 3, 5, 7, 10] gf

COACH HOUSE CLASSIC CAESAR SALAD 14

Strips of Marinated Chicken, Smoked Bacon Lardons, Toasted Pinenuts, Garlic Croutons and Parmesan shavings tossed with Crisp Cos Lettuce & Creamy Caesar Dressing

[1 wheat, 3, 5, 7, 9, 10]

MAINS

PRIME IRISH HEREFORD BEEF STRIPLOIN

Slow Roasted Tender Irish Hereford Beef served with Creamed and Roast Potato, Yorkshire Pudding, Freshly Cooked Vegetables & Rich Roast Jus

[1 wheat, 3, 7, 9, 10] gf

ROAST STUFFED TURKEY & HAM

Juicy Turkey Slices & Honey Roasted Ham with a Sage & Onion Bread Stuffing, Creamed and Roast Potato, Freshly Cooked Vegetables & Rich Roast Gravy

[1 wheat, 3, 7, 9, 10] gf

PANFRIED FILLETS OF SEA BASS

Fresh Seabass Fillets Panfried and served with Creamed Potato, Fresh Vegetables & a Rich Creamy Seafood Sauce

[2, 3, 4, 7, 9, 10] gf

DOOLY'S HOUSE CHICKEN CURRY

Tender Pieces of Chicken & Chunky Vegetables cooked in a Rich Curry Sauce and served with Boiled Rice & a Crisp Poppadom

[1 wheat, 3, 7, 9, 10]

HONEY ROAST HALF DUCK

Oven Roasted Half Boneless Duck served on a Bed of Egg Noodle and Vegetable Stir Fry with a Fresh Asian Style Sauce

[1 wheat, 3, 7, 9, 10]

CHARGRILLED IRISH HEREFORD STRIPLOIN STEAK

Tender Irish Hereford Steak cooked to liking and served with Skin on Fries, Creamy Peppercorn Sauce, Panfried Onions and Mushrooms and Beer Battered Onion Rings

[1 wheat, 3, 7, 9, 10]

VEGETABLE STIR FRY

Crisp Vegetables Wok Fried with Fresh Egg Noodles and Homemade Asian Style Sauce served with a Crisp Poppadom

[1 wheat, 3, 7, 9, 10]

COACH HOUSE SIGNATURE IRISH STEAK BURGER

John Stone Dry Aged Irish Beef Burger served with Bacon & Onion Jam, Melted Black Bomber Cheddar Cheese, Pickled Red Onions & Mustard Mayo in a Toasted Brioche Bap with Skin on Fries & Salad Garnish

[1 wheat, 3, 7, 9, 10]

DESSERTS

24

COCONUT & PINEAPPLE PANNA COTTA 9.5

Silky Coconut Panna Cotta with Pineapple and Lime Puree, and Warm Spiced Rum Caramel

[3, 7] gf

COACH HOUSE TIRAMISU 9.5

Espresso Soaked Savoiardi on Layers of Mascarpone Cheese, Fresh Cream, and Cocoa served with Vanilla Ice Cream

[1 wheat, 3, 7]

LEMON MERINGUE TART 9.5

Buttery Light Pastry filled with Sharp Lemon Custard topped with Toasted Italian Meringue

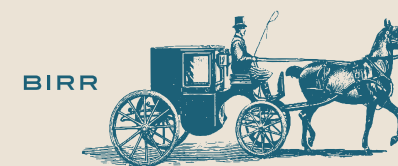
[1 wheat, 3, 7]

HANDMADE CANNOLI 9.5

Crisp Sicilian Cannoli filled with Sweet Ricotta Cream, served with Berry Compote & Vanilla Ice Cream

[1 wheat, 3, 7]

DOOLY'S



BIRR

1747



OUR DISHES MAY CONTAIN SOME OF THE LISTED ALLERGENS

1. Cereals containing gluten - 2. Crustaceans - 3. Eggs - 4. Fish - 5. Peanuts
6. Soybeans - 7. Milk - 8. Nuts - 9. Celery - 10. Mustard - 11. Sesame Seeds
12. Sulphur Dioxide & Sulphites - 13. Lupin - 14. Molluscs

IF YOU HAVE ANY OF THESE ALLERGIES
PLEASE DISCUSS WITH YOUR WAITER

GF: gluten free option available