

COAST BAR

Get cosy and excited...as you're in for a treat!
Our Head Chef Paul Moran and his team are passionate about sourcing and using only the finest and freshest ingredients available locally along Ireland's West Coast. All our beef and chicken is of Irish origin and is fully traceable, creating and delivering a dining experience which will excite the most discerning of tastes.

The Corcoran's wish you an enjoyable and relaxing dining experience at the Coast Bar.

TODAYS SPECIALS

Food Allergy Notice

Food prepared here may contain nuts and other ingredients which can cause allergic reactions. If you or any of your guests have an allergy please inform your server and our chefs will be happy to accommodate your needs.

START

EVENING MENU

COAST Chowder

€6.90

Mixed Atlantic Seafood Chowder served with Homemade Brown Bread

Soup of the Day

€4.80

Chefs Homemade Soup, served with Homemade Brown Bread

Hot Wok Chicken

€7.70

Chinese 5 Spice coated Chicken Bites finished with Sautéed Onions, Peppers & Chili

Goats Cheese Flat Cap Mushroom

€7.50

Oven baked Flat Cap Mushroom served with Goats Cheese & Red Onion Marmalade Pesto

COAST Mussels

€8.50

Steamed Mussels in a roast Garlic & Shallot cream

Wild Atlantic Way Crab & Shrimp Crostini

€8.90

Crab & Shrimp infused with Cream Cheese, Apple, Fennel & Homemade Guacamole on a Crispy Sundried and Black Olive Homemade Crostini.

Homemade Crumbed Fish Cake

€8.50

Thai Style crumbed Fish Cake served with Green Thai Aioli and Side Salad

COAST Homemade Duck Spring Roll

€8.50

Scented with Garlic & Ginger Tangy Hoisin sauce, served with Salad

SALAD BAR

Starter €7.50

Main €10.50

Super Salad

Mesculin Leaf Salad with Beetroot, Cherry Tomato, Sunflower & Pumpkin Seeds, Avocado & Feta Cheese, Tangy Honey & Blue Poppy Seed dressing

Caesar Salad

Crispy baby gem Lettuce, Cherry Tomatoes, Croutons, Parmesan, Bacon Bits & Caesar dressing

UPGRADE YOUR SALAD!

Add Warm Char Grilled Chicken

€3.00

Add Tiger Prawns

€3.50

Add Beef

€3.50

Side Orders

Chips

€2.40

Side Salad

€2.90

Homemade Onion Rings

€3.50

Sweet Potato Chips

€2.90

Coleslaw

€2.90

Vegetables of the Day

€2.60

Garlic Bread

€2.40

Mashed Potatoes

€2.40

Potato Wedges

€2.90

Gluten Free & Allergy Menu Available on request

LIGHT BITES

Wraps

Stir Fried Vegetables, Jalapeño Mayonnaise & Cheese	€8.50
Cajun Chicken, Bacon, Cheddar Cheese, Red Onion & Lettuce	€8.50

Paninis

Coast Club Panini with Chicken, Bacon, Tomato, Onion, Lettuce & Boiled Egg	€8.50
Connemara Smoked Salmon, Wasabi Mayonnaise, Onion & Lettuce	€8.50

COAST BLT

Crispy Bacon, Lettuce & Tomato served on a Whole Grain Bap	€8.50
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Open Connemara Smoked Salmon

Served on Homemade Brown Bread , Tomato & Side Salad	€9.50
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Sandwich Selection

(V) €4.40

Toasted Sandwiches

Choose from ▪ Chicken ▪ Ham ▪ Salad ▪ Cheese ▪ Tuna ▪ Boiled Egg	€4.90
Accompanied by Petite Salad (Please ask your waiter for Gluten Free Bread)	

MAIN COURSES

From the Sea

Beer Battered Cod & Chips

Served with Mushy Peas & Tartar sauce	€15.50
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Grilled Darne of Salmon

Served with Creamy Mashed Potatoes, Seasonal Vegetables and a Saffron Cream	€17.90
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Coast Mussels

Steamed Mussels in a Roast Garlic & Shallot Cream	€16.50
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Thai Style Prawn Skewers

Served with Pineapple & Chili Salsa, Salad and Steamed Rice	€16.90
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Side Orders

Chips	€2.40	Vegetables of the Day	€2.60
Side Salad	€2.90	Garlic Bread	€2.40
Homemade Onion Rings	€3.50	Mashed Potatoes	€2.40
Sweet Potato Chips	€2.90	Potato Wedges	€2.90
Coleslaw	€2.90		

Gluten Free & Allergy Menu Available on request

From the Land

WELCOME TO THE HOME OF THE WORLDS GREATEST STEAK

When it comes to beef, there is nothing better than a dry - aged steak. Our local in - house dry aged beef has a remarkable depth of flavour. This is achieved by sourcing local beef from the highest grade of traditional breeds of cattle hanging their prime cuts of beef for up to 21 days. The process enhances the beef which offers a more succulent, tender, improved buttery texture and mellower yet beefier taste



Char Grilled 9oz Sirloin Steak

€23.90

Sautéed Onions & Mushrooms Served with Garlic or Peppercorn Sauce

Char Grilled 10oz Rib Eye Steak

€24.90

Sautéed Onions & Mushrooms with Garlic or Peppercorn Sauce

Char Grilled Medallions of Fillet Steak

€25.50

Steak Medallions, Sautéed Onions & Mushrooms with Garlic or Peppercorn Sauce

CHOOSE YOUR SIDES!

Potato Wedges & Side Salad

Chips & Side Salad

Seasonal Vegetables & Potatoes of the Day

COAST Gourmet Burger

€13.90

Homemade Burger with 100% Irish Beef, Red Onion, Lettuce & Homemade Burger Relish, served with Petite Salad & Chips

Add Streaky Bacon

€0.50

Add Pepper Jack Cheese

€0.50

Add Blue Cheese

€0.50

Steak Sandwich

€14.90

6 oz Minute Steak served in a rustic Ciabatta with Horseradish Mayo, Onions, Mushrooms and served with Salad and Chips

Side Orders

Chips

€2.40

Side Salad

€2.90

Homemade Onion Rings

€3.50

Sweet Potato Chips

€2.90

Coleslaw

€2.90

Vegetables of the Day

€2.60

Garlic Bread

€2.40

Mashed Potatoes

€2.40

Potato Wedges

€2.90

Gluten Free & Allergy Menu Available on request

From the Land

Chicken Burger €12.90

Char Grilled Escalope of Marinated Chicken Breast
Red Onion, Lettuce & Homemade Burger Relish, served with Petite Salad & Chips

Add Streaky Bacon €0.50

Add Pepper Jack Cheese €0.50

Add Blue Cheese €0.50

Marinated Escalope of Chicken (C) €15.50

Char Grilled Fillet of Chicken with Supreme Sauce
& Homemade Potato Wedges or Served with Vegetables & Potato of the Day

Thai Red Chicken Curry (C) €14.50

Creamy Mild Red Thai Curry with Steamed Basmati Rice & Poppadom
(Coeliac Friendly Without Poppadom)

Finger Lick 'in Ribs €14.90

Served with homemade BBQ sauce, Coleslaw, Side Salad and Potato Wedges

Tagliatelle Pasta Arrabiata €14.90

Tagliatelle Pasta with chicken strips and bacon cooked in a Creamy Tomato Sauce
served with Garlic Bread and topped with fresh Parmesan Cheese

(Vegetarian Option Available)

COAST Vegetarian Rustic Burger €12.50

Mediterranean Vegetable Burger infused with Chickpeas, topped with Halloumi Cheese
and Jalapeño Mayonnaise in a Rustic Case with Salad and Sweet Potato Chips

Side Orders

Chips €2.40

Side Salad €2.90

Homemade Onion Rings €3.50

Sweet Potato Chips €2.90

Coleslaw €2.90

Vegetables of the Day €2.60

Garlic Bread €2.40

Mashed Potatoes €2.40

Potato Wedges €2.90

DESSERT

Warm Sticky Toffee Pudding Served with Butterscotch Sauce & Ice - Cream	€5.80
Raspberry & White Chocolate Roulade Served with Mixed Berry Coulis	€5.80
Chocolate & Walnut Brownie Served with Mint Ice Cream	€5.80
Pear & Almond Bakewell Tart Served with Cream & Vanilla Ice Cream	€5.80
Caramelised Apple Tart Served with Cream & Vanilla Ice Cream	€5.80
Black Forest Gateaux	€5.80
Cheesecake of the Day Please ask your server	€5.80
Selection of Ice-Cream	€4.50
Jelly & Ice-Cream	€4.00

TEA & COFFEES

Espresso A shot of very strong coffee, robust & full flavoured	€2.50
Double Espresso Twice as nice - double the strength & volume	€2.90
Café Latte Italian for "coffee and milk" - frothy milk gently folded into a full bodied espresso	€2.70
Cappuccino A strong espresso shot combined with smooth textured milk & sprinkled with chocolate	€2.70
Americano A black coffee made using espresso beans mellowed with hot water	€2.70
Hot Chocolate	€3.00
Freshly Brewed Bewleys Tea or Coffee	€2.00
Homemade Fruit Scones One scone with preserves, Chantilly cream	€2.00

White Wine

Chile **1** **Los Tilos Sauvignon Blanc**
Central Valley **€6.00 (glass)** **€23.00**

Fruity nose of lime, grapefruit, passion fruit and acacia flowers.
The palate has fresh acidity and a rich and long aftertaste.

Spain **2** **Castillio De Liria Sauvignon Blanc**
€6.00 (glass) **€23.00**

Blend of Viura, a traditional Spanish grape and Sauvignon Blanc gives crisp and fresh citrus.

Chile **3** **Mancura Etnia Sauvignon Blanc**
€6.00 (glass) **€23.00**

Brilliant and straw yellow in colour, with good aromatic intensity. The wine offers notes of pineapple garnished with citrus. Our Sauvignon Blanc is medium bodied, with crisp acidity and a pleasing finish.

Italy **4** **Azienda Fattori Pinot Grigio**
€7.00 (glass) **€27.50**

From a region where a lot of bottled Pinot Grigio isn't actually Pinot Grigio (long story!) this is a really good, fresh, 100% Pinot Grigio and one of our best sellers. "Light, supple ripe melon fruit with good intensity and a snappy, crisp finish."

S.Africa **5** **Long Beach Chardonnay**
€7.00 (glass) **€25.00**

The balance of the fresh citrus fruits and rich melon characters give the wine a full rounded palate that combines well with the subtle creaminess and nuttiness of the gentle oak (20% of the wine was matured in French oak for 6 months).

Allergen Notice

All wines Red, White, Champagne and Prosecco contain sulphites — SP

Red Wine

Chile **6** **Los Tilos Cabernet Sauvignon**
€6.00 (glass) **€23.00**

Lots of blackcurrant and blackberry aromas plus a little pepper. The palate also has plenty of fruit, good body, supple tannins and a long aftertaste.

Spain **7** **Castillo De Liria Shiraz**
€ 6.00 (glass) **€23.00**

Rich, ripe blend of Bobal, a traditional Spanish grape and Shiraz, has wonderful red berry note on the nose, combined with rich succulent smoky cherry flavours on the palate.

Chile **8** **Mancura Etnia Cabernet Sauvignon**
€6.00 (glass) **€23.00**

Deep and bright red in colour with soft expressions of black and red fruit accompanied by cinnamon, cacao and toasted coffee on the nose. Bright acidity makes for a fresh and lively palate on this medium bodied wine. Pleasing oaky notes on the finish.

South Africa **9** **Hope Bay**
€7.00 (glass) **€25.50**

An extremely smooth, elegant wine with luscious red and black berry aromas and flavours, enhanced with warm spicy notes and soft tannins. It is full-bodied and harmonious, fresh and juicy .

France **10** **Domaine Grauzan Merlot**
€7.00 (glass) **€26.00**

Soft rich plummy fruits with some smoke and spices. Well integrated tannins with a nice balance and smooth finish.

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