Coda Restaurant à la carte Menu



Starter					
Warm Sourdough Bread	€10	Murgella Burrata	€15	Antipasti Board (To Share)	€26
Nduja & Sea Salt Butter, Cypressa Mixed Olives Allergen 6 wheat, 7		Roasted Caramelised Figs, Crushed Pi chio, Balsamic & Basil Oil Allergen 5 pistachio, 7	sta-	Milano Salami, Parma Ham, Chorizo, Cypressa Mixed Olives, Basil Pesto, Hummus, Olive Oil, Toasted Ciabatta Allergen 5 pinenut & walnut, 6 wheat, 8, 7	
Leek, Pea & Watercress Soup (V)	€10	Lightly Spiced Irish Lamb Skewers	€16	Seacuterie Board (To Share)	€28
Brown Soda Bread & Butter Allergen 6 wheat, 7, 9, 12 Fennel, Orange & Quinoa Salad	€14	Marinated in Sambal Oelek, Coriander Lime Crème Fraiche Allergen 7	- &	Bailey & Kish Smoked Salmon, Goats Bridge Trout & Potted Crab, Crisp Cape Saffron Aioli, Homemade Brown Soda	
Tossed Rocket, Toasted Pumpkin Seeds & Citrus Dressing Contains no allergen				Allergen 1 crab, 3 salmon & trout, 6 wheat & barley, 7, 11	
Main					
6oz Centre Cut Irish Fillet Steak	€39	Pan-Roast Fillet of Atlantic Cod	€30	Roast King Oyster Mushrooms (V)	€25
Crispy Leek, Watercress Salad, Green Peppercorn Cream, Triple Cooked Chips Allergen 7, 8, 9, 12		Crushed Baby Potatoes, Grilled Asparagus, Lemon Butter Sauce Allergen 3 cod, 7		Sweet Potato Rosti, Capsicum Coulis & Toasted Almonds Allergen 5 almond, 9	ζ.
Slaney Valley Lamb Rump	€36	Supreme of Chicken	€28		
Herb Crust, Potato Gratin, Rainbow (Thyme Jus Allergen 7, 8, 9, 12, 13	Carrots,	Braised Leek Compote, Potato Puree, Chorizo Croquette, Tarragon Ju Allergen 6 wheat, 7, 8, 9, 11, 12	S		
Side					
Skinny Fries, Truffle Mayo & Parme Allergen 7, 9, 11, 13	san €9	Buttered Mash Allergen 7, 9	€7	Tender Stem Broccoli & Garlic Butter Allergen 7	€7
Hand Cut Chips Allergen 9, 11, 13	€7	Watercress, Sun-Blushed Tomatoes & Parmesan Salad Allergen 7	€7		
Dessert					

White Chocolate & Raspberry Heart	€12	Irish Rhubarb Cheesecake €	:12
Raspberry Puree, Seasonal Berries Allergen 6 wheat, 7, 8, 11		Honeycomb & Vanilla Shortbread Crumbl Allergen 6 wheat, 7, 11	le
Coconut Snowball	€12	Irish Cheese Plate €	14
Pineapple Curd, Passion Fruit Gel Allergen 6 wheat, 7, 9, 11		Ballylisk triple rose cheese, grapes, Lavosh cracker, relish Allergen 6 wheat, 7, 10, 11, 13	
Parisian Profiterole	€12	,gen e mieed, 1, 1.0, 1.1, 1.0	
Choux Bun, Hazelnut Cream and Cara	mel		

Allergen 5 hazelnut, 6 wheat, 7, 8, , 11

- * All our beef is Irish origin
- Please notify a member of management regarding any allergies or food intolerances

Allergen Index: #1 crustaceans #2 molluscs #3 fish #4 peanuts #5 nuts (specify nut) #6 cereal containing gluten #7 milk/milk products #8 soya #9 sulphur dioxide #10 sesame seeds #11 egg #12 celery and celeriac #13 mustard #14 lupin

Dinners are required to have a minimum order of a main course per person.



