

THE COAL HOUSE

MENU

AT GORSEINON

Garngoch Dishes

Small Plates

Burrata (v) £10
Burrata, curried butternut squash, chimichurri, deep-fried kale, toasted ciabatta

Coal House Leek & Potato Soup (vea) £6
With toasted ciabatta and Shirgar Welsh butter
(add extra bread for £2)

Home-cooked Scotch Egg £9
Our Coal House Scotch egg served with a chilli hollandaise and crispy sage

Stuffed Braised Onions £9
Braised whole onions filled with pulled brisket and a deep red wine jus

Tempura Courgettes (ve) £7
Ribbons of courgette cooked in a light tempura batter served with a chilli and soy dipping sauce

Garlic Wild Mushrooms on Toast (v) £8
Pan-fried wild mushrooms in a creamy garlic sauce, served on toasted ciabatta with garlic breadcrumbs

Chicken Liver Pâté £8
Topped with sherry jelly and served with quince preserve, toasted ciabatta and Shirgar Welsh butter

Chargrilled Gamba Prawns £12
Marinated in garlic and red chilli with toasted ciabatta

Brynlliw Main Line

Main Dishes



Roasted Cauliflower Steak (ve) £14.5
Brushed with a smoky miso glaze

Pan-Fried Cod £21
Served with chorizo, fried capers, sautéed baby gem and a lemon and chive beurre blanc sauce

Spiced Vegetable Tagine (ve) £16
Chickpeas, sweet potato, spinach, tomatoes, sultanas and Moroccan spices, served with vegan sour cream and long-grain rice

The Coal House Salad (ve) £12
Dressed mixed leaves, carrot and marinated courgette ribbons mixed with freekeh, lentils, black rice and chickpeas in a slightly spicy harissa dressing. Add...

Grilled Chicken £4, **Minute Steak** £4
Chargrilled Gamba Prawns £6, **Burrata** (v) £4

The Coal House Cottage Pie £16
Our house-made cottage pie using pulled beef brisket, topped with creamy mashed potato and charcoal cheddar cheese. Served with buttered peas and toasted ciabatta

The Coal House Burger £16
Chargrilled beef burger served with burger relish, gem lettuce, tomato and Coal House Chips.
Why not add...
Perl Las Cheese £2, **Streaky Bacon** £2, **Charcoal Cheddar** £2

Pan-Roasted Chicken Supreme £19
Pan-roasted chicken supreme served with sautéed baby gem, wild mushrooms, crispy smoked bacon shard, Perl Las butter and a deep chicken roast jus

Slow-Roasted Pork Belly £18
Served with butternut squash purée, kale, braised red cabbage and a deep beef dripping jus

The Coal House Lamb Duo £27
Rump of lamb with a harissa lamb croquette, buttered courgette, petit pois and beef dripping jus

The Butchers

Our wet-aged and dry-aged steaks are sourced from Howells of Penclawdd and served with pride at The Coal House. Steaks are priced individually, with sides ordered separately—choose your favourite cut and sides to share

Traditional Wet-Aged Steaks

6oz	Rump	£10
8oz	Rump	£14
16oz	Rump	£24
8oz	Sirloin	£18.5
10oz	Sirloin	£22.5
8oz	Ribeye	£22.5
10oz	Ribeye	£28.5
5oz	Fillet	£18
7oz	Fillet	£25.5

Steaks are cooked to your preference and served with our slow cooked confit garlic and your choice of butter:
Café de Cymru (v), **Truffle & Herb Butter** (v), **Perl Las & Chive Butter** (v), **Beef Dripping Butter**

THE COAL HOUSE DRY-AGED

See our chalkboards for a selection of dry-aged steaks matured for a minimum of 30 days in our dry-ageing cabinet.
Prices vary according to the cut and weight

Miner Sauces

Sauces £3

Triple Peppercorn Sauce (v), **Wild Mushroom Diane** (v), **Béarnaise** (v), **Chimichurri** (ve), **Beef Dripping Jus**

Foreman's Choice

Coal House Signature Side Dishes £6

Coal House Truffle & Parmesan Chips (v)

Pan-fried Cabbage & Smoked Streaky Bacon

Coal House Miner's Mac & Cheese (v)

Smoked Sweet Potato Mash (ve)

Sautéed Tenderstem Broccoli
with miso, soy and red chilli (ve)

Garlic & Chilli Gamba Prawns

Coal House Cheesy Garlic Ciabatta (v)

The Sidings

Side Dishes £4

Coal House Chips (ve)

Coal House Garlic Ciabatta (v)

Coal House Onion Rings (ve)

Creamed Garlic Mash (v)

Coal House Side Salad (ve)

Sautéed Greens & Carrot Ribbons (ve)

V = Vegetarian / VE = Vegan / VEA = Vegan Alternative
All our food is prepared in a kitchen where allergens are present. If you have an allergy or intolerance, please speak to a team member before ordering. For gluten information, please ask for our NGCI (Non-Gluten Containing Ingredients) menu. We cannot guarantee that any dish is completely free from specific allergens.
Our allergen information covers only the 14 legally recognised allergens and does not list every ingredient, so a dish may contain other ingredients you are allergic or intolerant to. Deep-fried dishes may have a higher risk of cross-contamination. Some foods are fried in genetically modified vegetable oil.