

THE COAL HOUSE

MIDWEEK TREAT

AT GORSEINON

Midweek Treat

Available 11.30am to 5.30pm, Monday to Thursday

One Course £13 | Two Courses £18 | Three Courses £22

Small Plates

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

Garlic Wild Mushrooms on Toast (v)
Pan-fried wild mushrooms in garlic and cream served on toasted ciabatta with toasted garlic breadcrumbs

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

Chicken Liver Pâté
Topped with quince jelly, Shirgar Welsh butter and toasted ciabatta

Main Lines

Steak & Chips
Minute steak with chips
Add your choice of sauce for £3
Ask our team members for our selection of sauces

Scampi & Chips
Homemade tartare sauce, minted peas and chips

Buttermilk Chicken Schnitzel
Garlic butter, dressed leaves, grilled lemon and chips

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

Moules & Chips
Mussels cooked in white wine, garlic and parsley, served with chips

Gammon, Pineapple & Chips
8oz D-cut gammon steak served with fresh grilled pineapple and chips

Grilled Chicken House Salad (vea)
Dressed mixed leaves, carrot and marinated courgette ribbons mixed with freekeh, lentils, black rice and chickpeas in a slightly spicy harissa dressing

Desserts

Vanilla Crème Brûlée (v)
Served with shortbread biscuits

Homemade Chocolate Brownie (v)
Served with clotted cream ice cream and chocolate sauce

Pear & Salted Caramel Crumble (v)
Spiced pear, oat crumble, crème anglaise

Chocolate Billionaire's Torte (ve)
Rich chocolate tart with vegan toffee sauce served with poached berries

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.