
THE
COAL
HOUSE
SUNDAYS
AT GORSEINON

SUNDAY LUNCH

Available 11.30am – 6pm Every Sunday

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 *Signature*
Our Coal House Scotch egg served with a chilli hollandaise and crispy sage

Stuffed Braised Onions £9 *Signature*
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

Sunday Roast

All our roasts are served with seasonal vegetables, roast potatoes, homemade Yorkshire pudding and lashings of gravy

Slow-roasted Beef Brisket with Horseradish £18.5

Confit Pork Belly with Apple Purée £16.5

Roasted Chicken Supreme with Bread Sauce £17.5

Roasted Lamb Rump with Mint Sauce £20.5

Sunday Roast Sharing Board £55 *Signature*
All four meats for two to share
Includes cauliflower cheese & pigs in blankets

Beetroot Wellington with Quince Jelly (ve) £16.5

Extra Homemade Yorkshire Pudding (v) £1.00 | **Extra Roasties (v) £3.95** | **Cauliflower Cheese (v) £4.95** | **Pigs In Blankets £4.95**

Desserts

Poached Pineapple (v) £8 *Signature*
Pineapple wedges cooked in our own spiced syrup, Barti rum salted caramel sauce, coconut ice cream and freeze-dried raspberries

Vanilla Crème Brûlée (v) £8
Served with shortbread biscuits

Cheese Board (v)
£12 (for one) £20 (to share)
Served with Cradock's crackers and quince jelly
Please ask a team member for today's cheese selection

Traditional Homemade Sherry Trifle (v) £9
Layers of sherry-laced sponge, jelly, strawberries and custard topped with Chantilly cream

Chocolate Billionaire's Torte (ve) £9
Rich chocolate torte with vegan toffee sauce served with poached berries

The Coal House Signature Chocolate Brownie (v) £9 *Signature*
Served with clotted cream ice cream and chocolate sauce

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.