



— ( M E N U ) —

## STARTERS

### ASIAN CHICKEN SALAD €10

With cucumber, coriander, apple, peanuts, sesame seeds, soy sesame and chilli dressing  
(5,6,8,10,11)

### Half Dozen Kelly's Rock Oysters from Galway €14

served on crushed ice with Cabernet Sauvignon vinegar and shallot dressing (12,14)

### PAN FRIED CRAB CLAWS €14

Dressed in garlic herb and lemon butter (2,7)

### THE PAT COHAN & APPLE COCKTAIL €12

With Bloody Mary Dressing (2,12)

### CRISPY STICKY BBQ DUCK WINGS €12

With Toasted Sesame seeds (10,11)

### PAT COHANS ATLANTIC SEAFOOD CHOWDER €11

Selection of fresh fish, prawns and mussels served with Cohans Guinness Soda Bread  
(1,2,3,4,7,9,12,14)

### GARDEN PEA RISOTTO €11

Served with Goat's Cheese, Rocket and Baby Shoot Salad (7,12)

### BAKED TOMATO GALETTE WITH GOATS CHEESE €11

Tapenade and pumpkin seeds (7)

## ALLERGANS

1-GLUTEN, 2- CRUSTACEANS, 3- EGGS, 4-FISH, 5-PEANUTS, 6-SOYA, 7-MILK, 8-TREE NUTS, 9-CELERY, 10-MUSTARD,11-SESAME, 12-SULPHITES, 13-LUPIN, 14-MOLLUCAS

ALL OUR BEEF IS TRACEABLE TO LOCAL IRISH FARMERS



PAT COHAN, PUBLIC BAR, DINING ROOM & COLLECTION  
CONG - COUNTY MAYO - IRELAND - WWW.PATCOHANBAR.IE



— M E N U —

## FROM THE GRILL

**10 OZ BLACK ANGUS SIRLOIN STEAK 30 AGED FROM KILLENURE CASTLE €28**  
Served with Portobello Mushroom & Confit Tomato

**20 OZ GRILLED TOMAHAWK STEAK 30 DAY DRY AGED €60.00**  
Cooked to medium or less, served with Watercress and tomato confit salad – serves 2 people

**8 OZ PRIME ANGUS FILLET 30 DAY DRY AGED BEEF €30**  
served with Watercress and tomato confit salad

All steaks are served with either **POTATO PUREE OR COHANS FRIES**  
*and a choice of sauces*

**TRIO OF PEPPERCORN AND BRANDY SAUCE (7,12)**

**CHIMICHURRI** (Argentinian Dressing that goes superbly with steak, made from Extra Virgin Olive Oil, Garlic, Flat parsley, oregano, red chilli flakes and red wine vinegar)

**RED WINE JUS**

**Garlic and herb butter (7)**

## CHICKEN

**MARINATED ROSEMARY & GARLIC SUPREME OF CHICKEN €22.00**  
With roasted Mediterranean vegetables dressed in balsamic and basil pesto, Hasselback Potato, white wine velouté (7,8,10,12)

**THAI YELLOW CHICKEN CURRY €20.00**  
Asian Greens served with steamed jasmine Rice, Garlic Nan Bread (1,5,8,11)

## LAMB

**GRILLED ACHILL LAMB RUMP €26**  
Potato Puree, dressed tender stem Broccoli, minty peas, lamb jus (7,12)



ESTD



1952

— M E N U —

## FROM THE WILD ATLANTIC WAY

### **COHANS HOT SHELLFISH PLATE €30.00**

Mixed Shellfish, Mussels, Clams, Razor Clams, Prawns cooked in shallots, garlic, white wine and butter, finished off with some soft herbs (a seafood lovers delight) (2,4,7,14)

### **PAN FRIED HALIBUT WITH A CRAB CRUST €28.00**

Served with roasted Mediterranean vegetables, dressed in balsamic and basil pesto, Hasselback Potato and a white wine velouté (1,2,4,7,8,10,12,14)

### **SEARED SCALLOPS & GARLIC PRAWNS €26**

Served with a Milanese saffron and Pea Risotto (2,7,12,14)

### **CLASSIC FISH & CHIPS €19**

Galway Hooker Beer Battered Hake served with chunky chips, crushed minty mushy peas, tartare sauce and lemon (1,7,10,12)

### **THAI MONKFISH & TIGER PRAWN YELLOW CURRY €26**

Asian Greens served with Steamed jasmine rice and sweet potato chips (2,4)

### **PLEASE ASK ABOUT OUR PANFRIED FISH OF THE DAY**

Served with steamed greens, creamed potato puree and white wine and chive cream velouté (4,7,12)

## **VEGETABLE/VEGAN**

### **ASIAN GREEN VEGETABLE CURRY €18.00**

Chickpea and cashew nut Yellow Curry served with steamed Jasmine Rice (8)

### **GARDEN PEA RISOTTO €19.00**

Served with Goats Cheese, Rocket and baby shoot salad (7,12)

## **SIDES €3.95**

### **ROASTED MEDITERRANEAN VEGETALES**

with Sundried Tomato and Basil Pesto

### **COHANS FRIES**

### **CREAMED POTATO PUREE (7)**

### **CLASSIC GREEN SALAD**

Dressed with extra  
Virgin Olive Oil & Aged White Balsamic

### **PANKO ONION RINGS (1,3,7)**

### **PAT COHANS TRUFFLE FRIES (3,10)**

### **STEAMED GREENS**

## **ALLERGANS**

1-GLUTEN, 2- CRUSTACEANS, 3- EGGS, 4-FISH, 5-PEANUTS, 6-SOYA, 7-MILK, 8-TREE NUTS, 9-CELERY, 10-MUSTARD,11-SESAME, 12-SULPHITES, 13-LUPIN, 14-MOLLUCAS



— M E N U —

## DESSERTS

### FERRERO ROCHER CHOCOLATE TART €7.00

Milk Chocolate Ganache, Hazelnut Crunch, served with white chocolate ice cream and warm chocolate sauce (1,3,7,8)

### BAILEYS CRÈME BRULEE €7.00

Shortbread crumb, Madagascar Vanilla bean Ice Cream (1,3,7,12)

### STRAWBERRIES & CHANTILLY CREAM ETON MESS €7.00

Served with lemon curd (7)

### WARM STICKY TOFFEE PUDDING

Served with Salted Caramel Ice Cream & Butterscotch Sauce (1,3,7)

### COHANS ICECREAM & SORBET SELECTION €7.00

Please ask you server about dietary requirements (3,7)

## ARTISAN TEA & COFFEE

|                 |       |                 |       |
|-----------------|-------|-----------------|-------|
| Americano       | €3.00 | Irish Coffee    | €7.50 |
| Flat White      | €3.50 | Baileys Coffee  | €7.50 |
| Cappuccino      | €3.50 | French Coffee   | €7.50 |
| Latte           | €3.50 | Calypso Coffee  | €7.50 |
| Espresso        | €3.00 | Herbal Teas     | €3.50 |
| Double Espresso | €3.50 | Irish Black Tea | €3.00 |
| Decaf Coffee    | €3.00 | Decaf Tea       | €3.00 |

## ALLERGANS

**1-Gluten, 2- Crustaceans, 3- Eggs, 4-Fish, 5-Peanuts, 6-Soya, 7-Milk, 8-Tree Nuts, 9-Celery, 10-Mustard, 11-Sesame, 12-Sulphites, 13-Lupin, 14-Mollucas**

*All of our beef is traceable to Local Irish farmers.*

