

PIÑA COALADA

malibu, bacardi  
coconut syrup and cream  
shaken with pineapple  
juice, served over  
crushed ice  
8.00

VOLCANO

light rum, golden rum,  
peach schnapps, shaken  
with orange, pineapple  
and lime, drizzled with  
grenadine syrup  
finished with  
a shot of dark rum  
8.00

Coal GRILL & BAR  
Est.07.

SMALL PLATES

4.25 per dish or any three for 11.55

**NACHOS** ☉  
with melted cheese, chipotle  
salsa, jalapeños & sour cream

**WARM CHORIZO**  
in garlic butter

**SMOKED PAPRIKA  
DUSTED WHITEBAIT**  
with chipotle mayo

**HOMEMADE  
PANKO-CRUMB  
CHICKEN STRIPS**  
with sweet chilli sauce

**RED PEPPER HOUMOUS** ☉  
served with carrot & celery sticks  
and warm flat bread

**CHILLI CHEESE FRIES** ☉

BURGERS & DOGS

Handcrafted 6oz prime beef made to our own recipe.  
All burgers and dogs served in a brioche bun with smoke mayo, fries & 'slaw

**CLASSIC BURGER** 9.95  
sliced tomato, lettuce  
& spicy relish

**COAL BURGER** 11.45  
bacon, Monterey Jack  
tomato, lettuce, onion rings  
& spicy relish

**HABANERO BURGER** 11.45  
with melted Monterey Jack  
bacon, fried onion, relish  
fiery habanero sauce  
sliced tomato & lettuce

**SANTA FE BURGER** 11.45  
topped with slices of chorizo  
Pico de Gallo, tomato  
Monterey Jack, sour cream  
lettuce & tomato relish

**CHILLI CHEESE BURGER** 11.45  
topped with our home made  
spicy beef chilli and cheesy  
chilli sauce, tomato, lettuce &  
spicy tomato relish

**THE DOUBLE DECKER** 14.95  
chargrilled beef burger  
topped with slow cooked  
pulled BBQ pork, melted  
cheese, jalapeños, tomato  
and lettuce

**THE COAL VEGGIE** ☉ 11.25  
grilled halloumi, sliced  
roasted peppers and flat  
mushroom tomato  
lettuce and red pesto

**THE FRENCHIE** 11.25  
garlic brushed beef burger  
topped with melted brie  
and caramelised red onions  
tomato, lettuce and relish

TO MAKE ANY BEEF  
BURGER A DOUBLE  
JUST ADD 3.75

**CLASSIC DOG** 7.50  
beechwood smoked for full  
flavour with tomato relish  
smoked onions and American  
mustard in a brioche roll

**PULLED PORK DOG** 10.95  
our classic, loaded with  
smoked onions and pulled  
pork, American mustard  
BBQ sauce in a brioche roll

**CHILLI & CHEESE POLE** 10.95  
with tomato relish, smoked  
onions and American mustard  
in a brioche roll with a healthy  
punch of beef chilli and  
Monterey Jack

ONION RINGS ☉ 3.95  
FRIES OR SPICY FRIES ☉ 2.95  
CRUNCHY COAL-SLAW ☉ 1.95

MAC 'N' CHEESE ☉ 2.50  
BBQ BURNT END BEANS 2.25  
CHEESY POTATOES ☉ 3.95

SWEET POTATO FRIES ☉ 3.95  
CHILLI CHEESE FRIES ☉ 4.25  
CORN ON THE COB/MIXED SALAD ☉ 2.95

STARTERS

**OLIVES** ☉ green and black olives 3.55  
**STONE BAKED GARLIC PIZZA BREAD FOR ONE** ☉ 2.95  
...FOR TWO ☉ 4.65  
...TOPPED ☉ with melted cheese and caramelised onions add 1.00  
**STUFFED FLATBREAD & DIPS** ☉ 5.25  
flat bread stuffed with melted cheese, spicy BBQ and tomato salsa dips  
**SPICY TIGER PRAWNS & CALAMARI** in a garlic & tomato sauce 7.25  
**CHARGRILLED SKEWERS**  
...PRAWNS with a sweet chilli dipping sauce 5.95  
...CHICKEN with a sticky hickory BBQ sauce 5.25  
**MAC'N'CHEESE** ☉ 5.50  
mac'n'cheese rolled in breadcrumbs, deep fried, with smoky mayo

SMOKEHOUSE

All our barbecue is slow smoked in-house using a blend of hickory and fruit woods

**BARBECUE PLATE**  
choose any smoked meat combo  
from below. Barbecue plates are  
served with fries, garlic bread  
& 'slaw.

ONE MEAT 11.00  
TWO MEATS 14.50  
THREE MEATS 21.50

...BEEF BRISKET brisket rubbed  
with our secret recipe  
seasoning. Slow smoked for 12  
hours

...PULLED PORK slow smoked for at  
least 12 hours in BBQ sauce

...PORK LOIN marinated in a spicy  
hickory BBQ sauce. Grilled to  
order

...BONELESS CHICKEN THIGHS rubbed  
with our secret recipe seasoning

**BARBECUE HALF SLAB OF RIBS  
& GRILLED CHICKEN BREAST** 14.95

baby back pork ribs braised  
low'n'slow in spicy hickory BBQ  
sauce and a grilled chicken  
breast served with 'slaw & fries

...FULL RACK OF RIBS 16.95  
**PULLED PORK BURRITO** 10.75  
oven baked flour tortilla filled  
with spicy pulled pork, peppers  
onions, three bean chilli &  
Coal's rice with salad leaves  
tomato salsa, sour cream & fries

**SLOW COOKED BEEF BRISKET  
OR PULLED PORK** 11.55

Your choice of either brisket or  
pulled pork in our home recipe  
spicy BBQ sauce, stacked up in  
a toasted brioche bun with dill  
pickle, pan-fried onions, tomato  
lettuce, mustard mayo & fries

**GRILLED HALLOUMI & RED PEPPER SKEWERS** ☉ 4.25  
infused with chilli oil  
**BUFFALO WINGS** 6.50  
our famous spicy chicken wings served with blue cheese dip  
**COAL NACHOS** ☉ 6.50  
tortilla chips with chipotle salsa, jalapeños, melted cheese  
sour cream and Pico de Gallo  
...TOPPED WITH PULLED PORK add 2.50  
**SHARING BOARD** 13.95  
succulent chicken skewers, garlic bread, smoked paprika dusted  
whitebait, red pepper houmous with carrot & celery sticks cheese  
nachos topped with sour cream, salsa and jalapeños, cheese and  
chorizo potato wedges, sweet chilli dip and Louisiana spiced mayo

STEAKS

Happy cows = happy customers! Our beef is primarily reared on a Somerset  
farm we then marinade our steaks for extra succulence and flavour. All steaks are  
served with grilled corn on the cob, Coal-slaw and fries.

**MINUTE STEAK** (6oz\*) 11.95  
prime rump, best served rare, topped with garlic butter

**RIB - EYE** (8oz\*) 16.95  
cut from the rib and rich in flavour with a marbled layer of fat  
we recommend medium

**SIRLOIN STEAK** (8oz\*) 16.95  
full of flavour with a firmer texture. We recommend medium rare

**FILLET STEAK** (8oz\*) 24.95  
traditionally the best cut

**COAL'S COMBO PLATTER** 18.95  
chargrilled minute steak with a grilled chicken  
breast and sliced bbq pork loin topped with  
onion rings, Coal-slaw and fries

**PHILLI STEAK SANDWICH** 11.95  
grilled sliced rump steak topped with melted cheese, pan-fried  
onions and our home recipe spicy BBQ sauce sliced tomatoes and  
lettuce stacked between layers of toasted ciabatta served with fries

WHY NOT  
ADD A SAUCE?  
CREAMY PEPPER CORN  
BEARNAISE  
BLUE CHEESE  
GARLIC BUTTER  
GRILLED CHEESE  
1.35 EACH

\*approximate uncooked weight

BAR-B-CUE

**CHICKEN ELDORADO** 10.95  
barbecue chicken with lime and fajita seasoning,  
oven baked, topped with tortilla chips, melted  
cheese & sour cream, on spiced potatoes tossed  
with spring onions and chillies

**CHICKEN CHIMICHANGA** 10.95  
oven baked flour tortilla stuffed with barbecue  
chicken, tomato salsa and cheese with Pico de  
Gallo, sour cream and Coal's rice

**BARBECUE CHICKEN**  
served with garlic bread, 'slaw and a choice of  
Coal's rice or fries. This dish is grilled to order &  
takes approx 25 mins - so, time to enjoy a starter..  
**HALF** 11.95 **WHOLE** 18.95

**COAL'S CHICKEN SCHNITZEL** 13.75  
oven baked breadcrumbed breast of chicken  
stuffed with cheese wrapped in Serrano ham with  
creamed spinach served with fries

**CAJUN CHICKEN FAJITAS** 12.95  
served on a hot skillet with mixed peppers, chillies  
onions and garlic with flour tortillas, spicy salsa, Pico  
de Gallo & sour cream ☉ ask us about our veggie option

**BLACKENED CHICKEN RANCH SALAD** 10.95  
barbecue chicken thighs with crispy bacon  
grilled cheese, lettuce & tomatoes with a  
buttermilk ranch dressing

**FLAMED CHICKEN FAJITA SALAD** 10.95  
mixed peppers, cherry tomatoes, toasted  
pumpkin & sunflower seeds, Pico de Gallo  
dried cranberries, mixed leaves, tomato salsa  
☉ ask us about our veggie option

**BARBECUE SALMON FILLET** 12.95  
with grilled courgette, Coal's rice  
and garlic butter

**CHARGRILLED PRAWN JAMBALAYA** 10.95  
a traditional bowl of chicken, chorizo, onions  
and peppers slow cooked in a spicy tomato sauce  
tossed with Coal's rice, topped with a chargrilled  
prawn skewer

**GRILLED FISH TACO** 11.95  
3 corn tacos filled with white fish & calamari  
sweet chilli sauce, lettuce, pico de gallo  
topped with a grilled prawn skewer served  
with fries or Coal's rice

THE  
LEGENDARY  
COAL FIRESTICKS

Flame-grilled skewers of prime meat and seafood served to your table on a  
hot skillet with fire roasted sweet peppers, tangy tomato sauce  
fresh courgettes, mushrooms, chilli and red onions.  
All served with fries, Coal's BBQ sauce and 'slaw. Choose from:

PORK TENDERLOIN, CHILLI INFUSED SAUSAGE & GAMMON  
SIX SUCCULENT CHARGRILLED TIGER PRAWNS  
GRILLED PRIME RUMP STEAK & BEEF AND HORSERADISH SAUSAGE  
TENDER GRILLED CHICKEN BREAST, CHICKEN THIGH & SPICY CHORIZO

TWO STICKS 15.95 THREE STICKS 18.95

All gratuities from the optional 10% service charge are passed in full to all the team.  
Find out more at [www.coalgrillandbar.co.uk/service-charge](http://www.coalgrillandbar.co.uk/service-charge)

THE ART OF BBQ



SIZZLING SINCE '07



THE GRILL MASTERS



NATURAL BORN GRILLERS



FIRE SMOKE FLAME



FAVORITE WHITE WINE

	125ML	175ML	250ML	BOTTLE
<b>ALTORITAS SAUVIGNON BLANC</b> Chile Zippy, zesty & fun	3.65	4.75	6.15	18.35
<b>SOLSTICE PINOT GRIGIO PAVIA</b> Italy The ever supple, ever popular, elegant pinot		5.10	6.75	19.50
<b>MILL CELLARS CHARDONNAY</b> South Eastern Australia Tropical fruits with a zingy lemon backbone		5.10	6.75	19.50
<b>CULLINAN VIEW CHENIN BLANC</b> South Africa Youthful and fruity in character		4.95	6.65	19.35
<b>CRUSAN COLOMBARD-SAUVIGNON BLANC</b> France Unashamedly quaffable French white		4.70	5.95	17.60
<b>LA CAMPAGNE VIOGNIER, PAYS D'OC</b> France Light, fresh and easy drinking		4.85	6.75	19.80
<b>RIVERSTONE RIDGE SAUVIGNON BLANC</b> New Zealand Tropical fruit salad in a glass				22.95

ROSÉ WINE

	175ML	250ML	BOTTLE
<b>CORTE VIGNA PINOT GRIGIO ROSEDELLE VENEZIE</b> Italy Deliciously light, strawberry freshness	4.85	6.75	20.25
<b>VENDANGE WHITE ZINFANDEL</b> California, USA Cool mist-draped strawberry sweetness	4.85	6.75	20.25

CHAMPAGNE & SPARKLERS

	125ML	BOTTLE
<b>GALANTI PROSECCO</b> Italy Posh Prosecco full of orchard fruits	5.45	29.50
<b>GALANTI PINOT GRIGIO SUPMANTE ROSÉ BRUT</b> Italy Pretty pink, pears and pearls		27.95
<b>BOUCHÉ PÈRE ET FILS CUVÉE BRUT</b> France Famously decadent with toffee apple tones		35.95
<b>DUVAL LEROY BRUT</b> France Classic champers to add cheer to your celebration		39.95

Wines on this list are between 10.5% Abv & 14.5% Abv  
Coal reminds all of it's customer's to drink responsibly.

ALLERGIES? ASK YOUR SERVER FOR ADVICE ON ANY OF THE 14 ALLERGENS THAT MAY BE  
PRESENT IN ANY OF OUR DISHES. WE'RE ALWAYS HAPPY TO HELP!



WE'RE KEEN ON PROVENANCE

so... where possible we buy farm reared  
Somerset beef, chicken from South Gloucestershire  
and pork and fish from Devon

RED WINE

	125ML	175ML	250ML	BOTTLE
<b>CORTE VIGNA MERLOT DELLE VENEZIE</b> Italy In your face! juicy, plummy quaffer	3.65	4.45	5.75	17.35
<b>ALTORITAS MERLOT</b> Chile Rich, round and generous, lovely open texture		4.55	5.95	17.65
<b>MILL CELLARS SHIRAZ</b> South Eastern Australia A spicy berry sensation all the way from oz		5.05	6.75	19.95
<b>GRANFORT CABERNET SAUVIGNON</b> France Ribena for adults; delicious		4.65	6.25	18.75
<b>CALLIA MALBEC</b> San Juan, Argentina Trendy Malbec full of Chocolate and blackberries		4.95	6.60	19.35
<b>MARQUES DE MORANO RIOJA CRIANZA TINTO</b> Spain Freshly crushed raspberries and cherries		5.05	6.75	20.25
<b>RARE VINEYARDS PINOT NOIR</b> France Cherry pie with a touch of vanilla		4.95	6.80	19.35

FEATURED BEERS  
BREWED ESPECIALLY FOR COAL

<b>COAL'D ONE</b> (on draught) ...brewed for Coal by Shepherd Neame	3.9%	½ PINT 1.90	PINT 3.80
<b>CHELSEA BLONDE</b> A refreshing blonde ale with citrus and floral undertones	4.3%	330ML	3.75
<b>BEYOND THE PALE</b> American hopped Pale Ale with tropical notes ...both brewed for Coal by The London Beer Factory	4.2%	330ML	3.80

BEER & CIDER

<b>SAN MIGUEL</b> (on draught)	5.0%	½ PINT WW 1.95	PINT 3.95
<b>PERONI</b>	5.2%	330ML	3.95
<b>DAURA DAMM</b> (gluten free lager)	5.4%	330ML	4.35
<b>SALITOS</b> (tequila flavoured beer)	5.9%	330ML	3.85
<b>CORONA</b>	4.5%	330ML	4.10
<b>CIDERBOYS HARD CIDER</b> traditional hard cider made with champagne yeast	4.5%	355ML	4.75
<b>BULMERS FLAVOURED</b> (ask your server)	4.0-4.5%	500ML	5.45
<b>OLD SPECKLED HEN</b> (strong fine ale)	5.0%	500ML	5.95
<b>ORCHARD PIG REVELLER CIDER</b>	4.5%	500ML	5.45
<b>ERDINGER</b> (wheat beer)	5.3%	500ML	5.95
<b>BECKS BLUE</b>	ALC FREE	275ML	3.50

WHY NOT CHECK OUT OUR...

COCKTAIL LIST

SMOOTHIES, SHAKES  
& SOFT DRINKS

<b>REAL FRUIT SMOOTHIES</b>		4.95 each
<b>RASPBERRY</b> raspberry, blueberry, mango, apple <b>STRAWBERRY</b> strawberry, peach, papaya <b>MANGO</b> mango and pear		
<b>ICE CREAM SHAKES</b> Strawberry, Chocolate, Banana or Oreo cookie		4.55 each
<b>FRUIT JUICES</b> Orange, grapefruit, apple, pineapple, cranberry		2.50 each
<b>Coca-Cola</b>	Regular 2.55	Large 3.15
<b>Diet Coke</b>	Regular 2.55	Large 3.15
<b>LEMONADE</b>	Regular 2.55	Large 3.15
<b>Appletiser</b> gently sparkling apple, 100% fruit juice lightly carbonated apple & pomegranate, 100% fruit juice lightly carbonated		2.55 2.95
<b>Schweppes LEMON AND ELDERFLOWER</b> low calorie sparkling juice		3.15
<b>GINGERELLA</b> organic, fairtrade, ginger fizz supporting the Karma Cola Foundation		3.45
<b>LEMONY LEMONADE</b> cloudy, organic lemon fizz helping to give good fortune to the farmers of Sierra Leone		3.45
<b>SPARKLING / STILL WATER</b>	Regular 1.90	Large 3.95

HOT DRINKS

Our Arabica coffee beans are sourced from Brazil, Honduras  
and Colombia to produce the best 100% Rainforest Alliance Blend

<b>AMERICANO</b>	Small 2.10	Regular 2.45
<b>CAPPUCCINO</b>	Small 2.35	Regular 2.75
<b>ESPRESSO</b>	Small 1.65	Regular 1.95
<b>LATTE</b>		2.75
<b>LATTE WITH HAZELNUT OR CARAMEL SYRUP</b>		3.25
<b>TEA</b>		1.95
<b>HERBAL TEA</b>		2.20
<b>HOT CHOCOLATE</b>		2.85
<b>HOT CHOCOLATE WITH CREAM AND MARSHMALLOWS</b>		3.45

Something Sweet?

SAVE SOME ROOM AND TAKE A LOOK AT OUR DESSERT MENU