

with orange, pineapple and lime, drizzled with grenadine syrup finished with Coal & BAR a shot of dark rum 8.00

4.25 per dish or any three for 11.55

NACHOS 0

with melted cheese, chipotle salsa, jalapeños & sour cream

> WARM CHORIZO in garlic butter

SMOKED PAPRIKA **DUSTED WHITE BAIT** with chipotle mavo

Handcrafted 6oz prime beef made to our own recipe.

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

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

CHILLI CHEESE FRIES O



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 CHARGRILLED SKEWERS ...PRAWNS with a sweet chilli dipping sauce 5.95 .CHICKEN with a sticky hickory BBQ sauce 5.25

MAC'N'CHEESE ⊗ mac'n'cheese rolled in breadcrumbs, deep fried, with smoky mayo

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 5.50 nachos topped with sour cream, salsa and jalapeños, cheese and chorizo potato wedges, sweet chilli dip and Louisiana spiced mayo

our famous spicy chicken wings served with blue cheese dip

BURGERS & DOGS

All burgers and dogs served in a brioche bun with smoke mayo, fries & 'slaw

CLASSIC BURGER sliced tomato, lettuce & spicy relish

COAL BURGER

bacon, Monterey Jack tomato, lettuce, onion rings & spicy relish

HABANERO BURGER

with melted Monterey Jack bacon, fried onion, relish fiery habanero sauce

sliced tomato & lettuce

PIMP MY SIDE

ONION RINGS ⊙
FRIES OR SPICY FRIES ⊙
CRUNCHY COAL-SLAW ⊙

Pico de Gallo, tomato Monterey Jack, sour cream lettuce & tomato relish

CHILLI CHEESE BURGER

spicy tomato relish

THE DOUBLE DECKER

3.95

2.95

1.95

14.95 chargrilled beef burger topped with slow cooked pulled BBQ pork, melted cheese, jalapeños, tomato

9.95 SANTA FE BURGER

topped with slices of chorizo

topped with our home made spicy beef chilli and cheesy 11.45 chilli sauce, tomato, lettuce &

and lettuce

11.45 THE COAL VEGGIE ⊙ arilled halloumi, sliced roasted peppers and flat mushroom tomato lettuce and red pesto

11.45 THE FRENCHIE

MAC 'N' CHEESE ⊙

BBO BURNT END BEAKS

CHEESY POTATOES ⊙

10.95

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

2.50

2.25

3.95

11.25 CLASSIC DOG

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

11.25 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

with tomato relish, smoked punch of beef chilli and Monterey Jack

10.95

onions and American mustard in a brioche roll with a healthy

3.95

CHILLI CHEESE FRIES ⊙ 4.25 CORN ON THE COB/MIXED SALAD ⊙ 2.95

10.95

12.95

11.95

SWEET POTATO FRIES ⊙

All our barbeque 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

order

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

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

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

10.75

11.55

SLOW COOKED BEEF BRISKET OR PULLED PORK

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

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 (60Z*)

GRILLED HALLOUMI & RED PEPPER SKEWERS ⊙

infused with chilli oil

BUFFALO WINGS

11.95

16.95

16.95

4.25

6.50

6.50

prime rump, best served rare, topped with garlic butter

RIB - EYE (8oz*)

cut from the rib and rich in flavour with a marbled layer of fat we recommend medium

SIRLOIN STEAK (80Z*) full of flavour with a firmer texture. We recommend medium rare

FILLET STEAK (80Z*) traditionally the best cut

18.95

COAL'S COMBO PLATTER

chargrilled minute steak with a grilled chicken breast and sliced bbg 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

CHICKEN EL DORADO

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

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

oven baked breadcrumbed breast of chicken stuffed with cheese wrapped in Serrano ham with creamed spinach served with fries

CAJUN CHICKEN FAJITAS

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

mixed peppers, cherry tomatoes, toasted pumpkin & sunflower seeds, Pico de Gallo dried cranberries, mixed leaves, tomato salsa

BARBECUE SALMON FILLET

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

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

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:

TENDERLOIN, CHILLI INFUSED SAUSAGE & GAN SIX SUCCULENT CHARGRILLED TIGER PRAWNS

PRIME RUMP STEAK & BEEF AND HORSERADISH LLED CHICKEN BREAST. CHICKEN THIGH & SPI 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



7.95 EACH DEB'S PULLED CHICKEN & CHILLI BEANS

BBO CHICKEN SKEWERS

glazed with Coal BBQ sauce Coal-slaw and rice

MIDDAY BURGER (40Z)

in a brioche bun with relish lettuce sliced tomato Coal-slaw and fries

ask your server; served with

fries and tartar sauce

flat bread TODAY'S FISHCAKE BBO CHICKEN CALZONE

with mushrooms, peppers and melted mozzarella

with nachos and sour cream

barbecue chicken, mixed leaves

buttermilk ranch dressing and

THE HOUSE CHICKEN SALAD

peppers, cherry tomatoes

...... WITH A DRINK 7.95 | WITHOUT A DRINK 6.25 ------

BARBECUE CHICKEN, LETTUCE, TOMATO AND MAYO IN EITHER GRILLED PITTA OR WARM WRAP, SERVED WITH FRIES

choose from glass of house wine 125ml, half pint of Coal's draught lager or regular soft drink

THE ART OF BBO THE GRILL MASTERS SIZZLING SINCE '07

NATURAL BORN GRILLERS FIRE SMOKE FLAME



CORTE VIGNA PINOT GRIGIO ROSEDELLE VENEZIE Italy 4.85 6.75 20.25 Deliciously light, strawberry freshness

VENDANGE WHITE ZINFANDEL California, USA 4.85 6.75 20.25 Cool mist-draped strawberry sweetness

CHAMPAGNE & SPARKLERS

	125ML	BOTTLE
GALANTI PROSECCO Italy	5.45	29.50
Posh Prosecco full of orchard fruits		
GALANTI PINOT GRIGIO SUPMANTE ROSÉ BRUT Italy Pretty pink, pears and pearls		27.95
BOUCHÉ PÈRE ET FILS CUVÉE BRUT France Famously decadent with toffee apple tones		35.95
DUVAL LERGY BRUT 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

CORTE VIGNA MERLOT DELLE VENEZIE Italy 3.65 4.45 5.75 In your facel juicy, plummy quaffer **ALTORITAS MERLOT** Chile 4.55 5.95 17.65 Rich, round and generous, lovely open texture MILL CELLARS SHIRAZ South Eastern Australia 5.05 6.75 19.95 A spicy berry sensation all the way from oz **GRANFORT CABERNET SAUVIGNON** France 4.65 6.25 18.75 CALLIA MALBEC San Juan, Argentina 4.95 6.60 19.35 Trendy Malbec full of Chocolate and blackberries MARQUES DE MORANO RIOJA CRIANZA TINTO Spain 5.05 6.75 20.25 Freshly crushed raspberries and cherries

--FEATURED BEERS--**BREWED ESPECIALLY FOR COAL**

4.95 6.80

19.35

RARE VINEYARDS PINOT NOIR France

Cherry pie with a touch of vanilla

...both brewed for Coal by The London Beer Factory

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

BEER & CIDER----

SAN MIGUEL (on draught)	5.0%	½ PINTWW 1.95	PINT 3.95
PERONI	5.29	% 330ML	3.95
DAURA DAMM (gluten free lager)	5.49	% 330ML	4.35
SALITOS (tequila flavoured beer)	5.99	% 330ML	3.85
CORONA	4.5%	% 330ML	4.10
CIDERBOYS HARD CIDER traditional hard cider made with champagne yeast	4.59	% 355ML	4.75
BULMERS FLAVOURED (ask your server)	4.0-4.5%	% 500ML	5.45
OLD SPECKLED HEN (strong fine ale)	5.09	% 500ML	5.95
ORCHARD PIG REVELLER CIDER	4.59	% 500ML	5.45
ERDINGER (wheat beer)	5.39	% 500ML	5.95
BECKS BLUE	ALC FRE	E 275ML	3.50

WHY NOT CHECK OUT OUR...

COCKTAIL LIST

SMOOTHIES, SHAKES & SOFT DRINKS

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

and Colombia to produce the best 100% Rainforest Alliance Blend

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

THE ART OF BBQ

SIZZLING SINCE '07

THE GRILL MASTERS

NATURAL BORN GRILLERS