

🌿 GOOD, HONEST FOOD 🌿

AT THE HEART OF OUR WELCOME, OUR TEAM AND THE KITCHEN BRIGADE IN THE COQ & BULL BRASSERIE OFFER A TRULY RARE DINING EXPERIENCE. THE FINEST LOCAL, SEASONAL PRODUCE, WONDERFULLY COOKED AND PRESENTED, MATCHED WITH A SUPERB WINE LIST AND COCKTAILS.

(AND, TO HELP YOU ENJOY YOUR MEAL THAT LITTLE BIT MORE, WE’VE SUGGESTED A PERFECTLY MATCHED GLASS OF WINE FOR EACH MAIN DISH. YOUR CHOICE OF 150ML OR 250ML.)

🌿 FOR OPENERS 🌿

Belazu green olives marinated in virgin olive oil and herbes de Provence (V) – £4.00

A selection of hand-crafted, bespoke bakery sourdough, focaccia and our own in-house wheaten breads, dips, tapenade and salted butter (V) – £8.95

Sharing antipasti platter with cured meats, chicken liver parfait, smoked duck breast, mozzarella and ciabatta bread – £20.50

🌿 STARTERS 🌿

Locally smoked salmon with black Irish wheaten bread, horseradish crème fraiche and caper berries – £10.50

Portobello mushroom and tempura prawns with a soy and ginger dressing – £11.50

Homemade chicken liver parfait, our own plum chutney and brioche – £10.25

Shredded confit of duck and smoked duck, caramelised pecans with blue cheese dressing – £10.50

Wild mushrooms, sourdough bruschetta and tarragon hollandaise (V) – £9.75

Caramelised slow cooked onion and thyme tart with autumn salad and balsamic glaze (VG) – £9.75

🌿 SOUPS & SALADS 🌿

Seafood chowder with cod, salmon, prawns and Strangford Lough mussels – £11.25

Caramelised leek soup topped with maple glazed bacon (V/VG option) – £9.25

Roast beetroot and Fivemiletown goat’s cheese with pickled walnuts, candied pecans, baby leaves, apple and thyme dressing (V) – £9.95

Classic chicken Caesar salad with Parmesan shavings and anchovy fillets – £10.25 / Main £19.50

🌿 SIDES 🌿

Buttered peas and green beans
Maple glazed carrots

Sprouting broccoli with garlic and chilli

Savoy cabbage with smoked bacon

House salad, fresh herbs, cherry tomatoes and French dressing

Roasted baby boiled potatoes with rosemary and garlic

Chunky chips, skinny fries or sweet potato fries

Potato mash or champ

Blonde beer battered onion rings

Sautéed mushrooms

All £5.50

🌿 MAINS 🌿

Roast monkfish tail, chorizo and butterbean cassoulet with wilted spinach and lemon parsley butter – £27.25
{TRENEL POUILLY-VINZELLES (FRANCE) 150ML £11.75 | 250ML £18.50}

Pan fried fillet of cod with crispy potatoes, fresh chives, mustard lentils and capers – £27.25
{MOREAU CHABLIS (FRANCE) 150ML £9.50 | 250ML £15.75}

Blonde beer-battered haddock with homemade tartare sauce, triple cooked chips and garden peas with clarified butter – £24.75
{PIONERO MUNDI ALBARINO (SPAIN) 150ML £7.50 | 250ML £12.00}

Chicken Kyiv with award winning Templegall cheese and Hamiltons’ mash – £26.75
{LITTLE BEAUTY PINOT NOIR 150ML £11.00 | 250ML £18.50}

Rump of Antrim Hill lamb, Pomme Anna, black garlic purée and charred tenderstem broccoli with rich rosemary lamb jus – £30.75
{KADETTE CAPE BLEND (SOUTH AFRICA) 150ML £8.00 | 250ML £13.25}

Confit duck leg, fondant potato, braised red cabbage, roasted heritage carrots with blackberry and port jus – £29.75
{CAVALLERESCO CHIANTI CLASSICO (ITALY) 150ML £8.00 | 250ML £13.00}

🌿 STEAKS & HOMEMADE BURGERS 🌿

Our famed steaks are all locally sourced, served with awesome chunky chips and oven-roasted vine tomatoes.

Your choice of 12oz sirloin – £33.75
{LOPEZ DE HARO RIOJA CRIANZA (SPAIN) 150ML £7.50 | 250ML £12.00}

Or 8oz fillet – £39.75
{CONO SUR 20 BARRELS PINOT NOIR (CHILE) 150ML £10.25 | 250ML £17.00}

Our Classic burger with chunky chips, smoked streaky bacon, Irish cheddar, mustard mayo, homemade ketchup, pickled cucumber and beef tomato – on a brioche bun or a Portobello mushroom – £24.50
{PENFOLDS PRIVATE SHIRAZ CABERNET (AUSTRALIA) 150ML £8.00 | 250ML £12.75}

Buttermilk marinated sticky mango chicken burger with chunky chips, crispy lettuce, beef tomato and curried mayo – on a brioche bun or a Portobello mushroom – £ 24.75
{MARQUES DE RISCAL VERDEJO (SPAIN) 150ML £7.50 | 250ML £12.00}

🌿 SAUCES 🌿

Peppercorn, red wine and bone marrow sauce, garlic and fresh herbs butter – £3.25

🌿 VEGETARIAN 🌿

Roasted squash and wild mushroom gnocchi with cavolo nero, toasted hazelnuts, sage oil and crispy shallots (VG) – £24.50
{CHATEAU FONT MARS PICPOUL (FRANCE) 150ML £7.50 | 250ML £12.00}

Spiced lentil ragù moussaka, aubergine and almond-based béchamel (VG) – £24.50
{CHAPOUTIER MARIUS GRENACHE-SYRAH (FRANCE) 150ML £8.00 | 250ML £12.75}

Massaman curry with basmati rice, fresh coriander, mango chutney and grilled naan bread – £23.50 (VG Option) (Add chicken £6.50)
{MARLBOROUGH SUN SAUVIGNION BLANC (NEW ZELAND) 150ML £7.50 | 250ML £12.00}

Linguine with fresh baby spinach, toasted pine nuts, homemade basil pesto and house salad – £23.75
{VILLA DEL LAGO PINOT GRIGIO (ITALY) 150ML £7.50 | 250ML £12.00}

PLEASE ADVISE A MEMBER OF STAFF IF YOU HAVE ANY ALLERGY CONCERNS AND WE’LL BE HAPPY TO PROVIDE A MENU LISTING THE 14 KEY ALLERGENS FOUND IN OUR DISHES.
MINIMUM OF A MAIN COURSE PER GUEST FOR FRI & SAT DINNER AND SUN LUNCH.