

## 🌿 GOOD, HONEST FOOD 🌿

OUR TEAM AND THE KITCHEN BRIGADE IN THE COQ & BULL BRASSERIE ARE DELIGHTED TO BRING YOU OUR FINEST EVER SELECTION OF FRESH, LOCAL, AND SEASONAL PRODUCE, WONDERFULLY COOKED AND PRESENTED. ALONGSIDE OUR FAMOUS MEAT AND FISH COURSES WE HAVE SOME WONDERFULLY IMAGINATIVE PLANT-BASED DISHES, DESTINED TO BE COQ & BULL FAVOURITES. QUALITY, AMBIENCE, AND SERVICE, WHAT BETTER PLACE TO TREAT YOURSELF AND BE LOOKED AFTER BY PEOPLE WHO LOVE WHAT THEY DO.

(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 🌿

Sicilian Nocellara green olives  
marinated in virgin olive oil and  
Maldon sea salt (VG) – £4.00

A selection of hand-crafted, bespoke  
bakery sourdough, and our own in-house  
wheaten bread, dips, tapenade, and  
salted butter (V) – £7.00

Sharing antipasti platter with cured meats,  
chicken liver pâté, smoked duck breast,  
mozzarella, and ciabatta bread – £16.50

### 🌿 STARTERS 🌿

Smoked salmon and salmon mousse,  
celeriac rémoulade – £9.75

Grilled scallops, crumbled black pudding,  
and cauliflower purée – £12.25

Venison tartare with walnut ketchup,  
pine oil, and mushrooms – £10.25

Cheddar and leek tart (V) – £9.50

Chicken liver parfait, red onion  
marmalade, toasted brioche – £9.75

### 🌿 SALADS 🌿

Sous vide fennel and orange quinoa salad,  
tahini dressing (VG) – £8.75

Pumpkin, charred onion, and  
curd cheese salad (V) – £9.25

### 🌿 SOUPS 🌿

Smoked tomato and coriander soup  
with double cream and herbs  
(V/VG option) – £7.50

Cock-a-leekie soup – £7.75

### 🌿 SIDES 🌿

Buttered garden peas and green beans  
Sprouting broccoli with chilli and garlic

Star anise glazed carrots

Green salad, herbs, cucumber ribbons,  
cherry tomatoes, and French dressing

Chunky chips, skinny fries,  
or sweet potato fries

Roasted baby boiled potatoes  
with garlic and rosemary

Potato mash or champ

Beer-battered onion rings

Sautéed mushrooms or onions

All £4.50



### 🌿 MAINS 🌿

Roast cod with lemon beurre blanc and a winter ratatouille – £24.75  
{OLIVER MERLIN POUILLY FUISSE (FRANCE) 150ML £10.50 | 250ML £18.00}

Crispy salmon with sweet and sour cabbage, pak choi,  
and five-spice sauce – £25.50

{CHATEAU FONT MARS PICPOUL (FRANCE) 150ML £6.50 | 250ML £10.50}

Blonde beer-battered haddock with home-made tartare sauce,  
triple-cooked chips, and garden peas with clarified butter – £19.50

{PIONERO MUNDI ALBARINO (SPAIN) 150ML £6.50 | 250ML £10.50}

Chicken breast, celeriac purée, puy lentils, bacon and red wine jus – £25.50

{TRENEL FLEURIE (FRANCE) 150ML £7.00 | 250ML £11.50}

Bourbon glazed ham hock, honey soy and ginger dressing,  
potato salad – £24.50

{LOPEZ DE HARO RIOJA CRIANZA (SPAIN) 150ML £6.50 | 250ML £10.50}

Roasted rump of lamb, salsify and wild mushrooms,  
artichoke purée, potato dauphinoise – £28.25

{CAVALLERESCO CHIANTI CLASSICO (ITALY) 150ML £7.00 | 250ML £11.50}

### 🌿 STEAKS & HOME-MADE BURGERS 🌿

Our famed steaks are all sourced from Coyagh Farm in County Tyrone,  
served with awesome chunky chips and oven-roasted vine tomatoes.

Your choice of 12oz sirloin – £32.50

{KADETTE CAPE BLEND (SOUTH AFRICA) 150ML £7.00 | 250ML £11.50}

Or 8oz fillet – £37.50

{CONO SUR 20 BARRELS PINOT NOIR (CHILE) 150ML £9.00 | 250ML £15.00}

Our Classic burger with chunky chips, smoked streaky bacon,  
Irish cheddar, mustard mayo, home-made ketchup, pickled cucumber,  
and beef tomato – on a brioche bun or a Portobello mushroom – £19.75

{PENFOLDS PRIVATE SHIRAZ CABERNET (AUSTRALIA) 150ML £7.00 | 250ML £11.50}

Chargrilled burger topped with strips of bacon,  
sweet caramelised onions, fresh rocket, and peppercorn mayo,  
chunky chips – on a brioche bun or a Portobello mushroom – £20.50

{SOLANDIA NERO D'AVOLA (SICILY) 150ML £5.50 | 250ML £9.00}

### 🌿 SAUCES 🌿

Green peppercorn cream or red wine and bone marrow sauce,  
garlic and fresh herbs butter – £2.50

### 🌿 VEGETARIAN 🌿

Massaman curry with basmati rice and fresh coriander,  
mango chutney, naan bread (VG) – £19.75

{MARLBOROUGH SUN SAUVIGNON BLANC (NEW ZEALAND)  
150ML £6.50 | 250ML £10.50}

Cajun black bean burger, vegan coleslaw, beef tomato, avocado,  
spicy tomato chutney, sweet potato fries (VG) – £18.75

{BIJOU ROSÉ CABRIERES (FRANCE) 150ML £6.00 | 250ML £9.50}

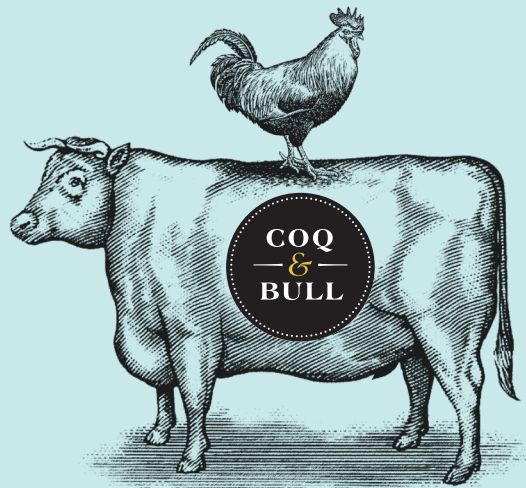
Free-range egg quiche, broad beans, fresh spinach and tarragon,  
plum chutney, green salad, baby boiled potatoes – £18.75

{ASSYRTIKO (CRETE) 150ML £6.50 | 250ML £10.50}

Tagliatelle with fresh baby spinach, toasted pine nuts, and  
homemade basil pesto (VG option) – £18.25

{VILLA DEL LAGO PINOT GRIGIO (ITALY) 150ML £6.50 | 250ML £10.50}

IF YOU HAVE ALLERGY CONCERNS, WE'LL BE HAPPY TO PROVIDE A MENU LISTING THE 14 KEY  
ALLERGENS FOUND IN OUR DISHES. JUST ASK ANY MEMBER OF STAFF.



✧ GOOD, HONEST FOOD ✧  
A COQ & BULL TALE



*There never was a scandalous  
tale without some  
foundation*



AH, RICHARD BRINSLEY SHERIDAN. The celebrated Irish playwright, wit, orator and statesman used a way with words to get away with, well, quite a lot. He was sometimes scandalous, occasionally outrageous, perennially provocative — both charming rogue and rogueish charmer. Indeed, what we can say of Sheridan might have come straight from the lips of his most famous character, the language-mangling Mrs Malaprop in *The Rivals*. He was, to be sure, “*the very pineapple of politeness*”.

As it happens, Sheridan had strong links to this area — itself overflowing with history and myth and legend. Picturesque Helen’s Bay just along the coast is named after his granddaughter, as is Helen’s Tower, celebrated by both Browning and Tennyson and standing across the fields on the Clandeboye Estate.

Those same fields helped shape our vision of good, honest food — simple, flavoursome dishes using fine local and seasonal ingredients. But they also gave us our name.

For there is a yarn told here of a cockerel and a bull who argued constantly over which was the more important: the bull, leader and protector of the precious herd, or the cockerel who heralded the day itself.

To settle the argument, the cockerel proposed a wager. He said that whoever had more legs to stand on must be the winner. “*That’s easy*”, said the bull, “*look, I have four and you have only two*”. At this, the bird jumped up on to the bull’s back and said, “*Alas for you, my friend, I win for I now stand on six*”...And with a laugh, he flew away. Again, a winning way with words.



*How very Sheridan. How very Coq & Bull.*

And that’s almost certainly  
completely nearly true.  
Probably.

