

# 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. ALONGSIDE OUR FAMOUS MEAT AND FISH COURSES WE HAVE SOME WONDERFULLY IMAGINATIVE PLANT-BASED DISHES, DESTINED TO BE COQ & BULL FAVOURITES. (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) – £7.50

Sharing antipasti platter with cured  
meats, chicken liver pâté, smoked  
duck breast, mozzarella and ciabatta  
bread – £16.75

## STARTERS

Scallops with cucumber,  
lime and baby leaves – £12.75

Smoked salmon terrine with leeks  
and confit potatoes – £9.75

Chicken liver parfait with smoked  
bacon, spiced plum chutney,  
toasted brioche – £9.75

Chicory tart with walnut and pear  
salad, deep-fried blue cheese  
(VG option) – £9.50

Honey-baked feta with lavender,  
thyme and rye crisps (V) – £9.25

## SALADS

Smoked duck breast and  
mushroom salad – £9.75

Goat's cheese salad with rocket,  
beetroot and walnuts, Clandeboye  
honeyed yoghurt (V) – £9.50

Heirloom tomatoes, buffalo  
mozzarella, aged balsamic vinegar,  
fresh basil (V) – £9.25

## SOUPS

Smoked haddock, salmon and  
cod chowder – £9.75

Beef noodle soup with ginger  
and coriander – £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

Pan-fried cod and crispy cod cheeks, Picpoul cream sauce,  
fresh capers, garden peas – £24.75

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

Monkfish tail with blackened spices, curried mussel cream,  
butternut squash purée and tender stem broccoli – £26.50

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

Blonde beer-battered haddock with home-made tartare sauce,  
triple-cooked chips and garden peas with clarified butter – £19.75

{OLIVER MERLIN POUILLY FUISSE (FRANCE) 150ML £10.50 | 250ML £18.00}

Roast chicken breast, potato purée, spinach and pine nuts – £25.50

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

Pork fillet with mushrooms, smoked paprika, Dijon mustard,  
sour cream and cognac, hasselback potatoes – £26.50

{CHATEAU LA GRANGE ST. EMILLION (FRANCE) 150ML £7.00 | 250ML £11.50}

Rump of lamb, wilted spinach, baby carrots and thyme infused  
redcurrant jus – £28.50

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

Sweet potato and chicken curry with flatbread – £25.75

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

## 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 – £20.25

{MASI BONACOSTA VALPOLICELLA (ITALY) 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 – £20.75

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

## SAUCES

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

## VEGETARIAN

Cauliflower linguini Bolognese – £20.75

{MASI MASIANCO (ITALY) 150ML £7.00 | 250ML £11.50}

Maple syrup roasted butternut squash with quinoa and kale,  
sweet chilli dressing, topped with toasted almonds (VG) – £19.25

{ROSABELLE ROSÉ (FRANCE) 150ML £6.50 | 250ML £10.50}

Carrot and chickpea burger, lemon sesame yoghurt, avocado,  
chilli sauce, brioche bun, sweet potato fries (VG option) – £19.75

{MOREAU CHABLIS (FRANCE) 150ML £8.50 | 250ML £13.50}

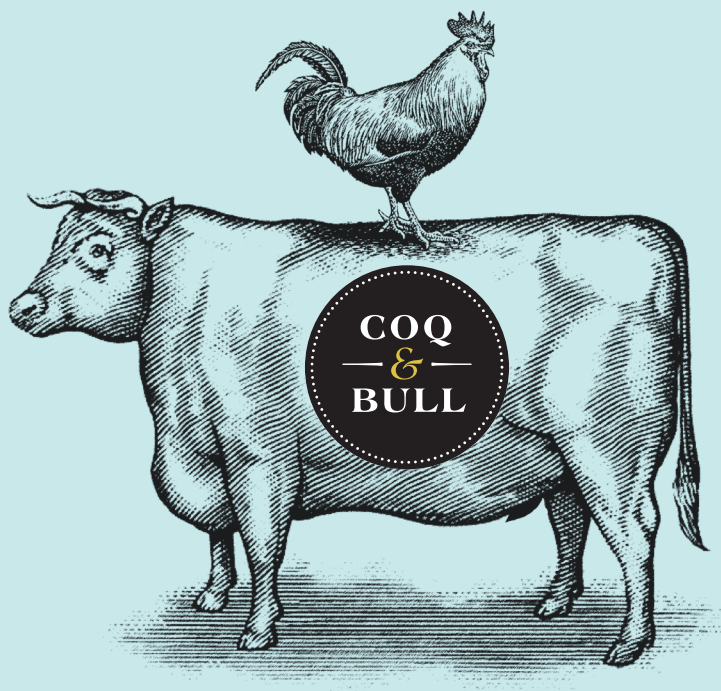
Tagliatelle with fresh baby spinach, toasted pine nuts and  
homemade basil pesto (VG option) – £18.75

{PIONERO MUNDI ALBARINO (SPAIN) 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.

MINIMUM OF 2 COURSES PER GUEST FOR FRI & SAT DINNER AND SUN LUNCH.



♠ 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.

