

🌿 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 🌿

Sharing mezze platter with our own hummus, tapenade, antipasti and sourdough – £12.95

Green olives marinated in virgin olive oil and Maldon sea salt – £3.25

A selection of hand-crafted, bespoke bakery sourdough and our own in-house wheaten breads, dips, tapenade and salted butter – £6.00

🌿 STARTERS 🌿

Buttermilk fried squid with tomato and pepper compote and tomato salsa – £8.50

Shorteross gin cured salmon, compressed cucumber and pomegranate salad, citrus dressing – £9.00

Chicken liver parfait, smoked chicken, plum chutney, toasted brioche – £9.00

🌿 SALADS 🌿

Armagh apple, pancetta and black pudding salad with a balsamic vinegar dressing – £7.50

Fig and goats cheese salad, tender stem broccoli, toasted almonds, sunflower seeds, citrus dressing (V) – £7.25

Smoked chicken Caesar salad with crispy pancetta, anchovies and parmesan – £8.75

Shredded confit of duck and smoked duck salad, caramelised pecans and blue cheese dressing – £8.75

🌿 SOUPS 🌿

Pea and garden mint soup with peppered crème fraiche (V or VG) – £6.75

Spicy pepper and tomato soup with cucumber yoghurt (V or VG) – £6.75

🌿 SIDES 🌿

Buttered garden peas and green beans

Sprouting broccoli with chilli and garlic

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

Each – £4.00

🌿 MAINS 🌿

Pan fried cod, lemon butter sauce, wild mushrooms, gnocchi, purple sprouting broccoli – £22.50
{OLIVER MERLIN POUILLY FUISSE (FRANCE)
150ML £8.75 | 250ML £13.00}

Blonde beer-battered haddock with home-made tartare sauce, triple cooked chips and garden peas with clarified butter – £17.00
{ASSYRTIKO (CRETE)
150ML £6.00 | 250ML £9.50}

Corn-fed chicken breast, Puy lentils, bacon, celeriac puree and red wine jus – £20.50
{LOUIS MAX FLEURIE (FRANCE)
150ML £6.50 | 250ML £10.50}

Rump of lamb with buttered summer baby vegetables, swede puree and fresh thyme jus – £24.50
{CHATEAU LA GRANGE, ST. EMILION (FRANCE)
150ML £6.50 | 250ML £10.50}

Fillet of pork with braised fennel, apple puree, sage and Dijon mustard sauce – £21.50
{CAVALLERESCO CHIANTI CLASSICO (ITALY)
150ML £6.50 | 250ML £10.50}

🌿 VEGETARIAN 🌿

Roasted leek and mushroom crumble, root vegetable crisps and pea shoots (VG) – £16.75
{MOREAU CHABLIS (FRANCE)
150ML £6.50 | 250ML £10.50}

Spiced falafel burger, cucumber raita, tomato salsa and curried fries (V or VG) – £17.00
{BIJOU ROSÉ CABRIERES (FRANCE)
150ML £5.50 | 250ML £8.50}

🌿 STEAKS AND 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 – £28.50
{KADETTE CAPE BLEND (SOUTH AFRICA)
150ML £6.50 | 250ML £10.50}

Or 8oz fillet – £32.50
{CONO SUR 20 BARRELS PINOT NOIR (CHILE)
150ML £8.50 | 250ML £14.00}

Our Classic, char-grilled burger with chunky chips, smoked streaky bacon, Irish cheddar, mustard mayo, home-made ketchup, pickled cucumber, lettuce and beef tomato – on a brioche bun or a Portobello mushroom – £17.25
{PENFOLDS PRIVATE SHIRAZ CABERNET (AUSTRALIA)
150ML £6.50 | 250ML £9.75}

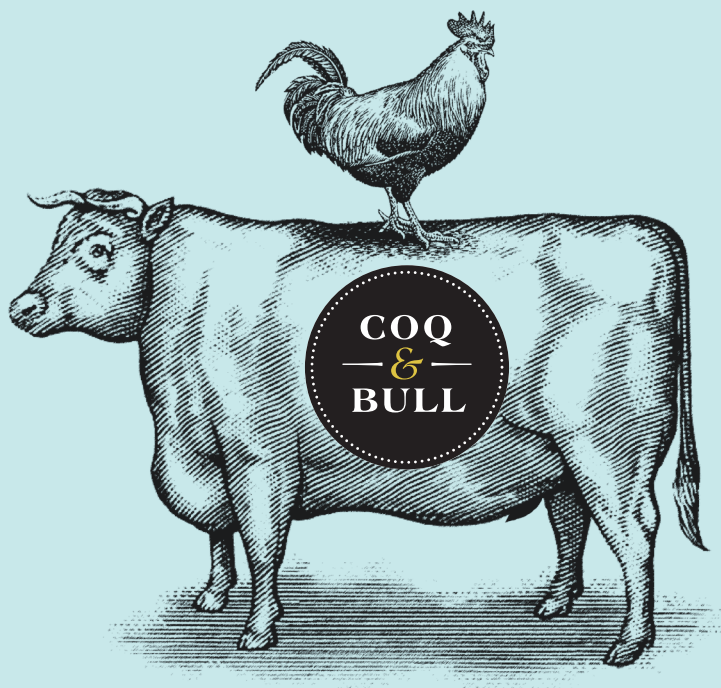
🌿 SAUCES 🌿

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



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 Clandeboy 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.

