

MENU



AT THE HEART OF OUR WELCOME, THE COQ & BULL BRASSERIE TEAM OFFER A TRULY RARE DINING EXPERIENCE. THE FINEST LOCAL, SEASONAL PRODUCE, WONDERFULLY COOKED AND PRESENTED, MATCHED WITH A SUPERB WINE LIST AND COCKTAILS. TO HELP WITH THE NEED TO DISTANCE, WE'VE CREATED AN EXCITING NEW OUTDOOR, HEATED DINING SPACE TO ENJOY AND IN ORDER TO MAKE MORE ROOM FOR OUR CHEFS TO WORK SAFELY, WE HAVE EXTENDED OUR KITCHENS AND SLIGHTLY REDUCED THE NUMBER OF DISHES ON OUR AUTUMN MENU.

(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 flatbread - £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 🌿

- Lightly smoked and poached salmon, fresh dill, horseradish crème fraiche, hot buttered toast - £9.00
- Portobello mushroom with tempura prawns, chilli and ginger dressing - £9.25
- Chicken liver parfait, red onion marmalade, crispy sourdough toast - £9.00
- Warm salad of roasted artichokes, spinach and Moyallon bacon with balsamic dressing - £7.50
- Caramelised leek soup topped with maple glazed bacon, served with homemade wheaten - £6.75

🌿 SIDES 🌿

- Autumn greens of broccoli, peas, mangetout and sugar snaps
- Green salad, herbs, cucumber ribbons, cherry tomatoes and French dressing
- Chunky chips, skinny fries or sweet potato fries
- Baby potatoes, clarified butter and Maldon sea salt
- Potato mash or champ
- Farmageddon beer battered onion rings
- Sautéed mushrooms or onions

Each - £4.00



🌿 MAINS 🌿

- Pan fried fillet of cod with crispy potatoes, fresh chives, mustard lentils and capers - £19.50
{CHABLIS PREMIER CRU (FRANCE) 150ML £8.25 | 250ML £13.50}
- Locally caught, blonde beer battered haddock with home-made tartare sauce, triple cooked chips and garden peas with clarified butter - £16.50
{VANIDADE ALBARIÑO (SPAIN) 150ML £5.75 | 250ML £8.75}
- Free range chicken breast with chestnut stuffing, porcini mushroom sauce and fondant potato - £17.50
{CHATEAU LA GRANGE ST.EMILION (FRANCE) 150ML £6.00 | 250ML £9.75}
- Braised venison in chocolate, thyme and red wine, creamy champ and parsnip crisps - £17.50
{KADETTE CAPE BLEND (SOUTH AFRICA) 150ML £6.25 | 250ML £9.50}
- Rump of Mourne lamb with dauphinoise potato, sweet caramelised apples and braised red cabbage - £22.50
{LOPEZ DE HARO RIOJA CRIANZA (SPAIN) 150ML £5.75 | 250ML £8.75}

🌿 STEAKS & HOME MADE BURGERS 🌿

- Our locally reared, chargrilled beef steaks from Coyagh Farm in Co Tyrone are legendary - your reviews tell us they are the best! Cooked to your preference, served with roasted vine tomatoes and awesome beef dripping chips.
- Coyagh Farm 12oz sirloin - £28.50
{APLANTA (PORTUGAL) 150ML £5.75 | 250ML £8.50}
- Coyagh Farm 8oz fillet - £32.50
{CONO SUR 20 BARRELS PINOT NOIR (CHILE) 150ML £8.25 | 250ML £13.50}
- Our Classic, char-grilled burger, smoked streaky bacon, Irish cheddar, pickled cucumber, beef tomato served with chunky chips, home-made ketchup and mustard mayo - on a brioche bun or a Portobello mushroom - £16.75
{SOLANDIA NERO D'AVOLA 150ML £4.75 | 250ML £7.50}

🌿 SAUCES 🌿

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

🌿 VEGETARIAN 🌿

- Mushroom stroganoff with red onion, baby capers and a paprika crème fraiche and whiskey sauce - £16.75
{SOLANDIA NERO D'AVOLA (SICILY) 150ML £4.75 | 250ML £7.50}
- Root vegetable tart tatin with sweet potatoes, carrots, parsnips and fresh thyme - £16.50
{ASSYRTIKO (CRETE) 150ML £5.75 | 250ML £8.75}

GOOD, HONEST
PUDS & PORT



The pleasures of the table are many and sweet; the pleasures of good companionship at table yet sweeter still

AFTER DINNER COCKTAILS

£10.00

Espresso Martini

Absolut vodka, Kahlua and espresso

French 75

Bombay Sapphire gin, lemon juice, cane syrup and prosecco

Chambord Bramble

Bombay Sapphire gin, Chambord liqueur, lemon juice and cane syrup

French Martini

Absolut vodka, Chambord liqueur and pineapple juice

Please ask if you would like to see our full range of cocktails

ESPRESSO BASED COFFEES

Caffè Americano, Espresso and Macchiato
- £3.00 single | £3.50 double

Cappuccino, Caffè Latte, Flat White - £3.30

Caffè Mocha - £3.50

Rich Belgian hot chocolate - £3.50
with whipped cream - £3.65

THOMPSON FAMILY TEA

Our teas have been selected from the world-renowned gardens in Assam and Kenya to produce a finer taste and flavour.

Punjana original Irish blend tea - £2.75

Herbal and fruit blends - £2.75

Ask your server for details

PUDS

Dark chocolate mousse, cocoa nibs, passion fruit and chamomile (VG) - £8.25

Marathon pudding with molten peanut butter interior and salted caramel ice cream - £8.75

Deconstructed honeycomb and white chocolate cheesecake with crumbled honey oat biscuit base - £7.50

Banana sticky toffee pudding with vanilla bean ice cream - £7.50

Walnut cake, candied pecans, warm vanilla custard and whipped cream (GF) - £7.00

DESSERT WINES

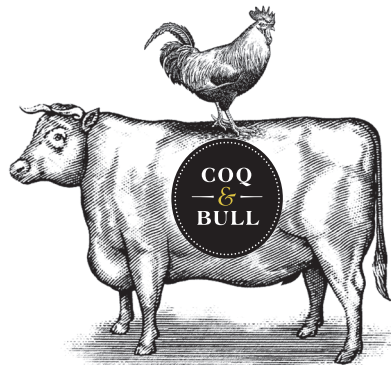
Served by the glass (75ml)

Muscat Beaume de Venise - £4.50

Late Autumn Harvest - £4.25

PORT

Churchill's Tawny port - £5.00



{ www.clanbeylodge.com }

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.

FRIDAY & SATURDAY DINNER AND SUNDAY LUNCH, MINIMUM ORDER 2 COURSES PER GUEST.

07.10.21