

# MENU



AT THE HEART OF OUR WELCOME, EMMAJANE'S 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. TO HELP WITH THE NEED TO DISTANCE, WE'VE CREATED SOME EXCITING NEW OUTDOOR DINING SPACES TO ENJOY AND IN ORDER TO MAKE MORE ROOM FOR OUR CHEFS TO WORK SAFELY, WE HAVE SLIGHTLY REDUCED THE NUMBER OF DISHES ON OUR AUTUMN MENU BUT WILL CHANGE IT MORE FREQUENTLY TO KEEP OUR REGULARS HAPPY. SO GREAT TO SEE YOU ALL AGAIN!

(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 🌿

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

A selection of hand-crafted, bespoke bakery house breads, dips, tapenade and salted butter - £6.00

## 🌿 STARTERS 🌿

Cream of pumpkin and sage soup served with crusty or wheaten bread and salted butter (V) - £6.50

Portobello mushroom with tempura prawns, chilli and ginger dressing - £9.25

Locally smoked salmon with black Irish wheaten bread, horseradish crème fraiche and caper berries - £9.25

Chicken and ham terrine, pickled girolles, tarragon mayonnaise and honey mustard dressing - £8.75

Fig and goat's cheese salad with tender stem broccoli, pecans and citrus dressing (V) - £7.75

## 🌿 SIDES 🌿

Savoy cabbage with bacon and chestnuts

Honey roasted root vegetables

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

Chunky chips, skinny frie or sweet potato fries

Roast garlic and rosemary Comber potatoes

Potato mash or champ

Farmageddon beer battered onion rings

Sautéed mushrooms or onions

Each - £4.00



## 🌿 MAINS 🌿

Monkfish tail with blackened spices, curried mussel cream, butternut squash puree and tender stem broccoli - £19.50

{DOMAINE JEAN CLAUDE CHATELAIN POUILLY FUME 150ML £6.25 | 250ML £10.50}

Locally caught, blonde beer-battered haddock with home-made tartare sauce, triple cooked chips and garden peas with clarified butter - £16.25

{VANIDADE ALBARIÑO 150ML £5.25 | 250ML £7.95}

Corn-fed chicken breast, porcini mushroom sauce, chestnut stuffing and fondant potato - £19.50

{CHABLIS PREMIER CRU 150ML £7.50 | 250ML £12.50}

Pea and fresh mint-cruste rump of Antrim Hills lamb with a thyme jus on gratin potato - £22.00

{CAVALLERESCO CHIANTI CLASSICO 150ML £6.25 | 250ML £10.50}

Braised Coyagh Farm beef cheek in red wine, pearl onions and creamed horseradish mash - £18.50

{KADETTE CAPE BLEND 150ML £5.65 | 250ML £8.95}

Malaysian chicken curry with sticky coconut rice and stir-fried pak choi - £16.50

{VICARS CHOICE SAUVIGNON BLANC 150ML £5.35 | 250ML £8.15}

## 🌿 STEAKS & 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

{CHATEAU LA GRANGE ST.EMILION (FRANCE) 150ML £5.55 | 250ML £8.85}

Or 8oz fillet - £32.50

{CONO SUR 20 BARRELS PINOT NOIR 150ML £6.75 | 250ML £10.25}

Our Classic, char-grilled burger with chunky chips, smoked streaky bacon, Irish cheddar, mustard mayo, home-made ketchup, pickled cucumber and beef tomato - on a buttermilk bun or a Portobello mushroom - £16.50

{MONOLOGO RIOJA 150ML £5.50 | 250ML £8.25}

Beetroot burger, halloumi, avocado, hummus, sweet potato fries (V) - £16.50

{BLACK ROCK CHARDONNAY 150ML £4.75 | 250ML £7.25}

## 🌿 SAUCES 🌿

Peppercorn, bone marrow gravy, fresh herb garlic butter or blue cheese sauce - £2.25

## 🌿 VEGETARIAN 🌿

Mushroom Wellington with sweet potatoes, mushrooms, kale and spinach, served with creamy mash - £16.75

{MOMMESSIN FLEURIE 150ML £5.95 | 250ML £9.75}

Root vegetable tart tatin, green salad, herbs, cucumber ribbons, cherry tomatoes and French dressing - £16.50

{BIJOU ROSÉ CABRIERES 150ML £4.75 | 250ML £7.25}

Hand-made spinach and ricotta tortelloni, toasted pine nuts, pesto and (optional) Parmesan shavings - £16.50

{TERESA RIZZI PINOT GRIGIO 150ML £5.25 | 250ML £8.50}

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.

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

06.10.20

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

£9.50

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  
- £2.85 single | £3.35 double

Cappuccino, Caffè Latte - £2.95

Caffè Mocha - £3.35

Rich Belgian hot chocolate - £3.15  
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

Banana and pecan sticky toffee pudding, butterscotch sauce, crème fraiche - £7.25

Passion fruit tart, lemon curd sauce and hazelnut praline - £8.00

Autumn fruit pavlova, vanilla cream and blackberry puree - £7.50

Hot chocolate and salted caramel pudding, chocolate salted caramel ice cream - £8.50

CHEESE

A trio of Irish cheeses featuring Cashel Blue, Gubeen Smoked and Cahills Porter, served with oatcakes, Armagh apple chutney - £9.25

DESSERT WINES

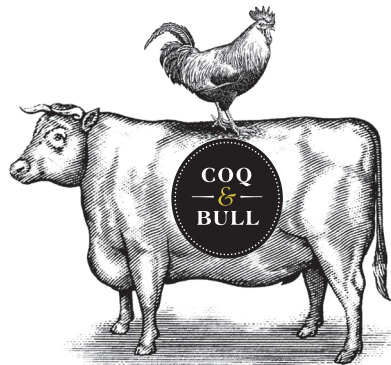
*Served by the glass (75ml)*

Muscat Beaume de Venise - £4.50

Late Autumn Harvest - £4.25

PORT

Churchill's Tawny port - £5.00



{ [www.clanboyelodge.com](http://www.clanboyelodge.com) }

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