

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

Belazu green olives marinated in virgin olive oil and herbes de Provence (V) - £4.00

A selection of hand-crafted, bespoke bakery sourdough, focaccia and our own in-house wheaten breads, dips, tapenade and salted butter (V) - £8.95

Sharing antipasti platter with cured meats, chicken liver parfait, smoked duck breast, mozzarella and ciabatta bread- £19.95

STARTERS

Beetroot-cured salmon, salmon pâté, root vegetable salad and thyme crackers - £10.95

Portavogie prawn salad with citrus Marie Rose dressing - £11.50

Salt & pepper squid salad, charred watermelon, avocado purée, summer leaves and French dressing - £10.95

Homemade chicken liver parfait with smoked duck breast, our own plum chutney and brioche - £9.75

Crispy ham and mustard croquette, wholegrain mustard mayo, pickled vegetables and watercress - £10.25

Whipped feta and pear slices on sourdough, toasted walnuts, fresh thyme and honey drizzle (V) - £9.75

SOUPS & SALADS

Spicy tomato soup with fresh tomato concassé and drizzle of balsamic vinegar (VG) - £9.25

Fivemiletown goat's cheese salad with rocket, beetroot and walnuts, lightly dressed with Clandeboye honeyed yoghurt (V) - £9.75

Plum tomatoes and buffalo mozzarella with Serrano ham, fresh basil and pesto dressing (VG option) - £10.25

Classic chicken Caesar salad with Parmesan shavings and anchovy fillets- £10.25/ Main £19.50

SIDES

Buttered peas and green beans

Maple glazed carrots

Sprouting broccoli with garlic and chilli

Savoy cabbage with smoked bacon

House salad, fresh herbs, cherry tomatoes and French dressing

Roasted baby boiled potatoes with rosemary and garlic

Chunky chips, skinny fries or sweet potato fries

Potato mash or champ

Blonde beer battered onion rings

Sautéed mushrooms

All £5.25

MAINS

Pan-seared Atlantic cod fillet, crushed new potatoes, samphire and lemon butter sauce - £27.25

{MOREAU CHABLIS (FRANCE) 150ML £9.50 | 250ML £15.75}

Fillet of salmon with fresh peas, Corndale Farm chorizo, mash and white wine cream sauce - £27.25

{CONO SUR 20 BARRELS CHARDONNAY (CHILE) 150ML £9.50 | 250ML £15.75}

Blonde beer-battered haddock with homemade tartare sauce, triple cooked chips and garden peas with clarified butter - £24.75

{MARQUES DE RISCAL VERDEJO (SPAIN) 150ML £7.50 | 250ML £12.00}

Rockvale chicken breast, garlic butter and girolle mushroom fricassée with dauphinoise potato - £26.95

{LITTLE BEAUTY PINOT NOIR 150ML £11.00 | 250ML £18.50}

Marinated rump of Mourne lamb, grilled summer vegetables and salsa verde with roasted baby potatoes - £30.75

{CAVALLERESCO CHIANTI CLASSICO (ITALY) 150ML £8.00 | 250ML £13.00}

Glazed short rib with bone marrow jus, charred Hispi cabbage and fondant potato - £29.75

{KADETTE CAPE BLEND (SOUTH AFRICA) 150ML £8.00 | 250ML £13.25}

STEAKS & HOMEMADE BURGERS

Our famed steaks are all locally sourced, served with awesome chunky chips and oven-roasted vine tomatoes.

Your choice of 12oz sirloin - £33.75

{LOPEZ DE HARO RIOJA CRIANZA (SPAIN) 150ML £7.50 | 250ML £12.00}

Or 8oz fillet - £39.75

{CONO SUR 20 BARRELS PINOT NOIR (CHILE) 150ML £10.25 | 250ML £17.00}

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 - £24.50

{PENFOLDS PRIVATE SHIRAZ CABERNET (AUSTRALIA) 150ML £8.00 | 250ML £12.75}

Buttermilk marinated sticky mango chicken burger with chunky chips, crispy lettuce, beef tomato and curried mayo - on a brioche bun or a Portobello mushroom - £24.50

{MARLBOROUGH SUN SAUVIGNION BLANC (NEW ZEALAND) 150ML £7.50 | 250ML £12.00}

SAUCES

Peppercorn, red wine and bone marrow sauce, garlic and fresh herbs butter - £3.25

VEGETARIAN

Beetroot burger, halloumi, avocado and hummus with sweet potato fries (VG option) - £23.25

{ROSABELLE ROSÉ (FRANCE) 150ML £7.50 | 250ML £11.25}

Stir fried choy sum and bok choy, mushrooms and dairy free sour cream sauce with wholegrain rice (VG) - £22.75

{CHATEAU FONT MARS PICPOUL (FRANCE) 150ML £7.50 | 250ML £12.00}

Black Bomber cheddar and leek tart, baby Comber potatoes and house salad with French dressing - £23.25

{VILLA DEL LAGO PINOT GRIGIO (ITALY) 150ML £7.50 | 250ML £12.00}

Linguine with fresh baby spinach, toasted pine nuts, homemade basil pesto and house salad - £22.25

{PIONERO MUNDI ALBARINO (SPAIN) 150ML £7.50 | 250ML £12.00}

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

MINIMUM OF A MAIN COURSE PER GUEST FOR FRI & SAT DINNER AND SUN LUNCH.