

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) – £8.75

Sharing antipasti platter with cured meats, chicken liver parfait, smoked duck breast, mozzarella and ciabatta bread – £19.75

STARTERS

Organic Glenarm smoked salmon with black Irish wheaten bread, horseradish crème fraiche and caper berries – £10.75

Warm Portavogie prawns, garlic and mace butter with toasted sourdough – £11.25

Kilkeel scallops, curried parsnip puree, parsnip crisps and pomegranate – £13.25

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

Slowly braised belly of Ecclesgreen pork with apple soup, garlic purée and port jus – £10.75

Fivemiletown goat's cheese tart, Parmesan, walnut and peppercorn pastry with grilled figs (V) – £9.75

Cherry vine tomato tartlet with basil pesto, watercress, virgin olive oil and sourdough (VG) – £9.75

SOUPS & SALADS

Sweet potato, ginger and spring onion soup (VG) – £9.25

Garden pea and cured ham hock soup – £9.75

Smoked duck breast and mushroom salad with Madeira and balsamic dressing – £10.25

Classic chicken Caesar salad with Parmesan shavings and anchovy fillets – £10.25/Main £19.25

Lentil, roast butternut squash and fennel salad with ricotta and Clandeboye Estate yoghurt dressing (V) – £9.75

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

Herb crusted Atlantic hake, asparagus, leeks and wild garlic sauce with buttery mash – £27.25

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

Panfried seabass, grilled spring onions, cucumber, confit tomatoes, turned roast Comber potatoes – £27.25

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

Blonde beer-battered haddock with homemade tartare sauce, triple cooked chips and garden peas with clarified butter – £24.50

{CHAPOUTIER MARIUS VERMENTINO (FRANCE) 150ML £7.50 | 250ML £12.00}

Roast Rockvale chicken breast, its own jus, potato purée, pine nuts and baby spinach – £26.75

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

Chargrilled Ecclesgreen pork chop and barbequed ribs with homemade Armagh apple sauce and hasselback potatoes – £28.50

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

Maple and Dijon marinated rump of Mourne lamb, dauphinoise potato and local savoy cabbage – £30.75

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

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

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

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, homemade ketchup, pickled cucumber and beef tomato – on a brioche bun or a Portobello mushroom – £24.25

{CHAPOUTIER MARIUS GRENACHE-SYRAH (FRANCE) 150ML £8.00 | 250ML £12.75}

“The Salsa” chargrilled chicken burger with grilled chorizo, spicy cheddar, roasted sweet pepper, tomato salsa and sour cream, on a brioche bun or Portobello mushroom – £23.75

{LITTLE BEAUTY SAUVIGNON BLANC 150ML £8.75 | 250ML £14.00}

SAUCES

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

VEGETARIAN

Spiced lentil, nut and vegetable roast, house salad with French dressing (VG) – £22.75

{MARLBOROUGH SUN SAUVIGNON BLANC (NEW ZELAND) 150ML £7.50 | 250ML £12.00}

Oak-smoked garlic and mushroom stroganoff with sour cream and basmati rice (VG) – £23.75

{MARQUES DE RISCAL 1860 TEMPRANILLO (SPAIN) 150ML £7.75 | 250ML £12.50}

Carrot, chickpea and coriander veggie burger with chips and coleslaw (VG option) – £23.50

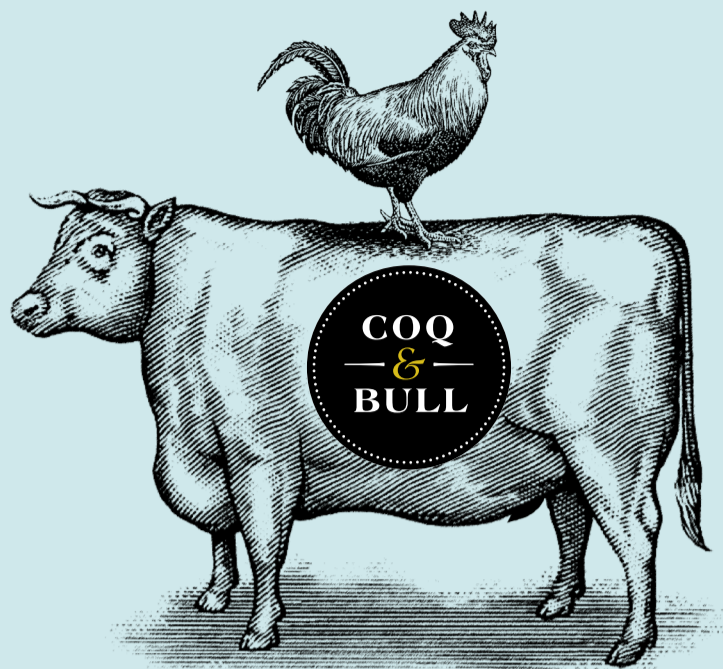
{ROSABELLE ROSÉ (FRANCE) 150ML £7.50 | 250ML £11.25}

Linguine with fresh baby spinach, toasted pine nuts, homemade basil pesto and house salad – £21.75

{CHATEAU FONT MARS PICPOUL (FRANCE) 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.



♣ 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.

