

🌿 GOOD, HONEST FOOD 🌿

THE TASTE OF SUMMER HAS ARRIVED. OUR KITCHEN BRIGADE HAS CREATED A VIBRANT LINE-UP OF DISHES THAT CAPTURE THE FLAVOURS OF THE SEASON. FROM LIGHT IMAGINATIVE SALADS AND FISH DISHES TO DELICIOUS TREATS LIKE OUR CHAR-GRILLED STEAK, EACH DISH IS CRAFTED USING LOCAL, SEASONAL AND SUSTAINABLY SOURCED PRODUCE. AND OF COURSE, THE DRINKS – OUR MENU IS COMPLEMENTED BY A SUPERB WINE LIST AND HANDCRAFTED 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 – £4.00

A selection of hand-crafted, bespoke bakery sourdough, focaccia and our own in-house wheaten breads, dips, tapenade and salted butter – £8.50

Sharing antipasti platter with cured meats, chicken liver pâté, smoked duck breast, mozzarella and ciabatta bread – £18.00

🌿 STARTERS 🌿

Chilli pesto Portavogie prawn cocktail, avocado, homemade wheaten – £10.75

Shorteross gin cured salmon, compressed cucumber and pomegranate salad, citrus dressing – £10.25

Rockvale chicken liver parfait with herb infused sourdough – £9.75

Heirloom tomatoes, buffalo mozzarella, aged Balsamico balsamic syrup, fresh basil (V) – £9.50

Irish asparagus, chervil and Parma ham quiche – £9.50

🌿 SOUP & SALADS 🌿

Minted pea and watercress soup (VG) – £8.50

Ceasar salad, herb infused chicken, anchovies, Parmesan and croutons – Starter – £9.75 / Main – £19.25

Fivemile Town goat’s cheese salad, rocket, beetroot, walnuts, lightly dressed with Clandeboyne honeyed yoghurt (V) – £9.50

Warm salad of roasted aubergine, tomato, raisins, fresh capers and pine nuts, basil leaves and toasted ciabatta (VG) – £9.50

🌿 SIDES 🌿

Buttered peas and green beans

Maple glazed carrots

Sprouting broccoli with garlic and chilli

House salad, fresh herbs, cherry tomatoes and French dressing

Rocket, parmesan & balsamic salad

Roasted baby boiled potatoes with rosemary and garlic

Chunky chips, skinny fries or sweet potato fries

Hamilton’s potato mash or champ

Blonde beer battered onion rings

Sautéed mushrooms

All £5.00

🌿 MAINS 🌿

Smoked haddock, cod and salmon fish cake with poached free-range hen’s egg, hollandaise sauce, house salad – £24.50  
{TRENEL POUILLY-VINZELLES (FRANCE) 150ML £11.50 | 250ML £18.00}

Pan-seared North Atlantic seabass, sautéed Comber potatoes, chorizo, baby leaf spinach, balsamic reduction – £27.50  
{MOREAU CHABLIS (FRANCE) 150ML £9.25 | 250ML £15.25}

Blonde beer-battered haddock with home-made tartare sauce, triple cooked chips and garden peas with clarified butter – £22.75  
{MARQUES DE RISCAL VERDEJO (SPAIN) 150ML £7.25 | 250ML £11.50}

Rockvale corn-fed chicken breast, Dauphinoise potato, wild mushrooms, leek and tarragon sauce – £26.75  
{TRENEL FLEURIE (FRANCE) 150ML £8.50 | 250ML £13.50}

Rump of Mourne Irish lamb, potato terrine, aubergine purée, Iona farm summer vegetables, red wine jus – £28.75  
{LOPEZ DE HARO RIOJA CRIANZA (SPAIN) 150ML £7.25 | 250ML £11.50}

Crispy Ecclesville pork belly rice bowl, pak choi, micro leaves and chilli caramel sauce – £28.75  
{KADETTE CAPE BLEND (SOUTH AFRICA) 150ML £7.75 | 250ML £12.75}

🌿 STEAKS & HOME-MADE BURGERS 🌿

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

Your choice of 12oz sirloin – £33.50  
{CAVALLERESCO CHIANTI CLASSICO (ITALY) 150ML £7.75 | 250ML £12.50}

Or 8oz fillet – £39.50  
{CONO SUR 20 BARRELS PINOT NOIR (CHILE) 150ML £10.00 | 250ML £16.50}

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 – £22.75  
{CHATEAU LA GRANGE ST. EMILLION (FRANCE) 150ML £7.75 | 250ML £12.75}

Chargrilled chicken burger, sriracha glaze, rocket and beef tomato, Tabasco green pepper sauce – on a brioche bun or a Portobello mushroom – £22.75  
{MARQUES DE RISCAL 1860 TEMPRANILLO (SPAIN) 150ML £7.50 | 250ML £12.00}

🌿 SAUCES 🌿

Peppercorn, red wine and bone marrow sauce, garlic and fresh herbs butter – £3.00

🌿 VEGETARIAN 🌿

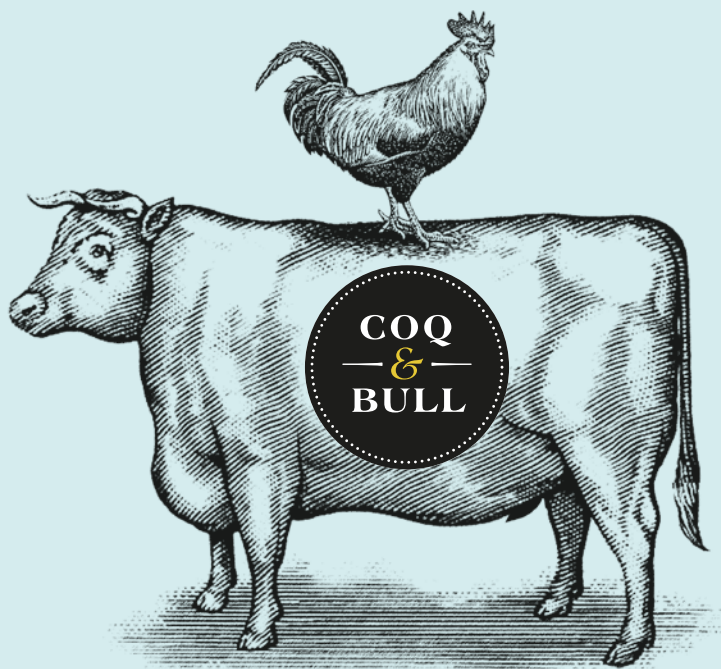
Fresh Irish asparagus, asparagus risotto, confit tomato, toasted pinenuts and black olives – £22.50  
{CHATEAU FONT MARS PICPOUL (FRANCE) 150ML £7.25 | 250ML £11.50}

Massaman curry with brown rice, kale and kimchi pickle (VG) – £20.75  
Add chicken £7.00  
{MARLBOROUGH SUN SAUVIGNION BLANC (NEW ZEALAND) 150ML £7.25 | 250ML £11.50}

Barbecued celeriac burger, barbeque sauce, baby gem, beef tomato, homemade ketchup and vegan mayo (VG option) – £19.75  
{ROSABELLE ROSÉ (FRANCE) 150ML £7.00 | 250ML £10.75}

Linguine, baby leaf spinach, homemade basil pesto, house salad – £18.75  
{PIONERO MUNDI ALBARINO (SPAIN) 150ML £7.25 | 250ML £11.50}

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.

