

# GOOD, HONEST FOOD

THE AUTUMN AND WINTER SEASON IS BURSTING WITH FLAVOURS AND TEXTURES, IN CELEBRATION, OUR CHEFS HAVE PRESENTED A BEAUTIFULLY BALANCED, BRASSERIE – STYLE MENU THAT COMBINES THE BEST OF OUR OWN DELICIOUS LOCAL PRODUCE IN A RANGE OF HEARTY OPTIONS WITH DELIGHTFUL, LIGHT TOUCHES IN OUR SALADS, PASTAS AND FISH DISHES FOR YOU TO ENJOY.

(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 225ML).

## FOR OPENERS

Green olives marinated in virgin olive oil and Maldon sea salt – £3.00  
Sharing mezze platter with hummus, tapenade, antipasti and flatbread – £12.00

## STARTERS

Fried squid with tomato and pepper compote, tomato salsa, sesame oil and soy sauce – £7.25  
Crabmeat with thin ravioli of turnips, rosemary, sweet and sour dressing – £7.75  
Beetroot cured salmon, smoked salmon pate, root vegetable salad and thyme crackers – £7.75  
Pressed beef and bacon, homemade piccalilli, Yorkshire pud or toasted sourdough bread – £7.50  
Chicory tart with walnut and pear salad, deep fried blue cheese (V) – £7.50

## SALADS

Salad of goat's cheese, Parma ham and beetroot – £6.75  
Salad of thinly sliced smoked duck breast, Madeira and balsamic dressing, pickled mushrooms, baby spinach – £7.00

## SOUPS

Spiced butternut squash soup, chilli and coriander yogurt (V) – £6.25  
Seafood chowder with mussels, salmon, hake and prawns – £6.50  
Our soups are served with crusty or wheaten bread and salted butter

## SIDES

Fine beans and toasted almonds  
Season's fresh vegetables  
House salad with balsamic dressing  
Skinny or chunky chips  
Sweet potato fries  
Sautéed potatoes with pancetta and mushrooms  
Hamilton's country potato mash or champ  
Farmageddon beer battered onion rings  
House breads, dips, tapenade and salted butter

Each £3.50 with the exception of house breads £5.50



## MAINS

Pan fried hake with sautéed smoked bacon, red chicory, runner beans and red wine sauce – £16.75  
{DE CASTA ROSE £5.25/£6.60}  
Spiced monkfish with wilted greens, fine egg noodles and chilli jam – £17.75  
{VICARS CHOICE SAUVIGNON BLANC £5.35/£7.50}  
Blonde beer battered fish with tartare sauce, triple cooked chips and garden peas with clarified minted butter – £14.75  
{DRAGONFLY CHENIN BLANC £4.35/£6.50}  
Corn-fed chicken breast, wild mushrooms, leeks and tarragon cream sauce – £16.75  
{MOMMESSIN MACON LUGNY £5.50/£8.25}  
Pan-roasted breast of duck, samosa of braised leg, salt-baked swede, parsnip purée – £18.75  
{CAGGIO CHIANTI £5.15/£7.70}  
Rump of Mourne lamb with dauphinoise potato, sweet caramelised apples and braised red cabbage – £19.00  
{SANTA DIGNA CABERNET SAUVIGNON £4.95/£7.35}  
Loin of venison, quince, celeriac puree, roasted chestnuts, roasting jus – £21.50  
{TORRES RIOJA £5.15/£7.70}  
Thai yellow chicken curry, courgettes, bamboo shoots, jasmine rice, chargrilled naan bread – £16.25  
{ALBARINO VANIDADE £5.25/£7.50}  
Vegetable and chickpea stew, sage crust and crispy kale (V) – £13.00  
{VAJA PINOT GRIGIO £4.95/£7.35}  
Sweet potato and black bean chilli, herb salad, basmati rice (V) – £13.00  
{MATUA PINOT NOIR £5.95/£8.95}

## STEAKS

Our locally reared, chargrilled beef steaks are legendary – your reviews tell us they are the best!  
Cooked to your preference, served with roasted vine tomatoes and beef dripping chips  
10oz rib-eye – £24.25  
{DEAKIN ESTATE SHIRAZ £5.15/£7.70}  
12oz sirloin steak – £25.25  
{SANTA DIGNA CABERNET SAUVIGNON £4.95/£7.35}  
8oz fillet of beef – £29.25  
{IBERICOS RIOJA £5.15/£7.70}  
Add king prawns, garlic and herb butter to your steak – £6.50

## SAUCES

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

## HOME-MADE BURGERS

Our Coq & Bull premium organic burgers are served with a Portobello mushroom or a bun and chunky chips  
"The Classic" with smoked streaky bacon, cheddar, mustard mayo, home-made ketchup and pickled cucumber – £15.00  
{FINCA MALBER MERLOT £4.70/£6.95}  
Venison burger, Cashel blue cheese, celeriac remoulade, mushroom ketchup and garlic aioli – £16.00  
{CHIANTI CAGGIO £5.15/£7.70}

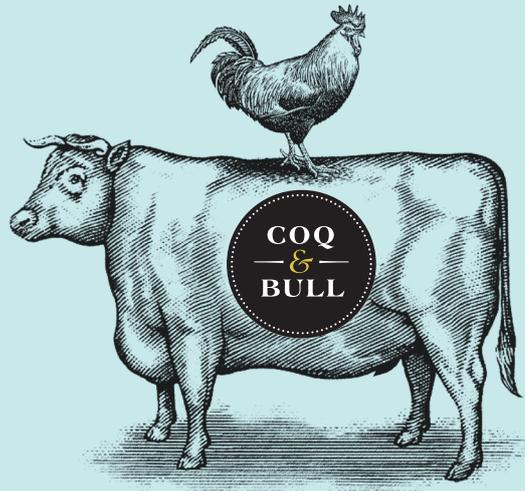
## PIES & PASTA

Squash tortellini with chestnut and sage butter, Parmesan (V) – £14.50  
{DEAKIN ESTATE CHARDONNAY £4.65/£6.95}  
Steak and Roundstone ale pie, caramelised celeriac and pickled carrots – £15.25  
{DEAKIN ESTATE SHIRAZ £5.15/£7.70}

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.

SERVICE IS AT YOUR DISCRETION

09.10.18



✧ 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.

