

## GOOD, HONEST FOOD

OUR SPRING 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

House breads, dips, tapenade and salted butter - £5.75

Sharing mezze platter with hummus, tapenade, antipasti and flatbread - £12.50

### STARTERS

Warm Portavogie prawns, garlic and mace butter, toasted sourdough bread - £8.25

Crab salad, cucumber, lemon verbena, herb mayonnaise - £8.00

Chicken and black pudding terrine, homemade piccalilli, Melba toast - £7.50

Pan-roasted asparagus, white bean hummus, spring onion and hazelnut pesto (V) - £7.50

### SALADS

Chargrilled chicken, avocado and Gorgonzola salad - £7.95

Buffalo mozzarella with peas, broad beans, mint, lemon and olive oil (V) - £6.75

### SOUPS

Spicy carrot and red lentil soup (V) - £6.75

Pea and garden mint with peppered crème fraîche (V) - £6.50

Our soups are served with crusty or wheaten bread and salted butter

### SIDES

Tender stem broccoli with black garlic and poppy seeds

Roast baby vegetables and green beans

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

Each £3.50



### MAINS

Fillets of sea bass with broccoli purée, citrus sauce - £17.50  
{MOMMESSIN POUILLY FUISSE £6.50/£10.00}

Pan fried cod and crispy cod cheeks, Picpoul cream sauce, fresh capers, garden peas - £17.00  
{CHATEAU FONT MARS PICPOUL £5.75/£8.00}

Blonde beer battered fish, tartare sauce, triple cooked chips and garden peas with clarified minted butter - £14.75  
{BRUXAS ALBARINO £5.25/£7.95}

Corn fed chicken breast, brown cap mushrooms, asparagus and charred leek purée - £17.50  
{MOMMESSIN BEAUJOLAIS VILLAGES £5.75/£8.75}

Cherry Valley duck breast and confit duck, fig and fennel purée, Swiss chard, its own jus - £20.50  
{CHAPOUTIER CROZES HERMITAGE ROUGE 'LES MEYSONNIERS' £6.25/£9.50}

Roasted rump of lamb, aubergine and confit garlic, caramelised onions and onion marmalade - £20.50  
{THOMAS BARTON ST EMILION £6.25/£9.50}

Malaysian chicken curry, sticky coconut rice and stir-fried pak choi - £16.75  
{SANTA DIGNA GEWURZTRAMINER £4.95/£7.50}

Warm, brown-butter squash with goat's cheese, fresh sage and salad leaves (V) - £13.75  
{SANCERRE ERIC LOUIS £6.75/£10.25}

### 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  
{MONOLOGO RIOJA £5.50/£8.25}

12oz sirloin steak - £25.25  
{SANTA DIGNA CABERNET SAUVIGNON £5.15/£7.75}

8oz fillet of beef - £29.25  
{CONO SUR 20 BARRELS PINOT NOIR £6.75/£10.25}

Add king prawns, garlic and herb butter to your steak - £6.25

### SAUCES

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

### HOME MADE BURGERS & PASTA

Our Coq & Bull premium organic burgers are served with a Portobello mushroom or a bun and chunky chips

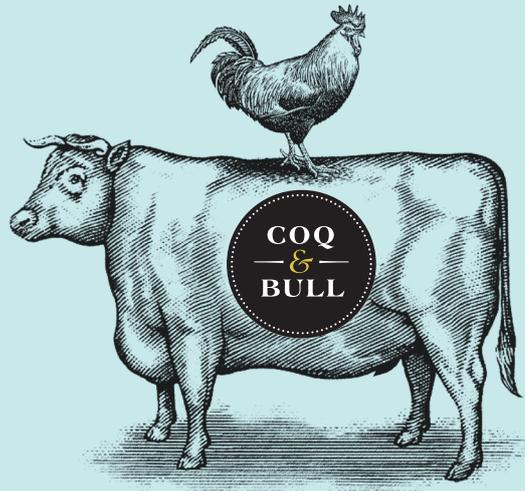
"The Classic" with smoked streaky bacon, cheddar, mustard mayo, home-made ketchup and pickled cucumber - £15.50  
{CONO SUR 20 BARRELS PINOT NOIR £6.75/£10.25}

Carrot and chickpea burger, lemon sesame yoghurt, avocado, chilli sauce, sourdough bun, polenta fries (V) - £14.00  
{VAJA PINOT GRIGIO DELLE VENEZIE £5.25/£7.95}

Spinach and ricotta pasta, toasted pine nuts, fresh basil, clarified butter (V) - £14.75  
{VICARS CHOICE SAUVIGNON BLANC £5.35/£8.15}

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



✧ 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.

