

GOOD, HONEST FOOD

THE 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 – £12.25

STARTERS

Deep fried whitebait, squid and prawns, homemade remoulade – £7.75

Crab salad, cucumber, lemon verbena, herb mayonnaise – £7.75

Chicken liver parfait with smoked bacon, toasted brioche – £7.50

Charred tender stem broccoli, Carraig Bán goats cheese, quince terrine, hazelnuts – £7.25

SALADS

Roasted squash, curd cheese and charred onion salad (V) – £6.25

Warm salad of Comber potatoes with crisp pancetta, soft poached hen's egg and avocado – £6.75

SOUPS

Seafood chowder with mussels, salmon, cod and prawns – £ 7.00

Brown cap and porcini mushroom soup with parmesan croutons (V) – £6.75

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

House breads, dips, tapenade and salted butter

Each £3.50 with the exception of house breads £5.75



MAINS

Crispy salmon fillet, sweet and sour cabbage, five spice jus – £17.00
{SANCERRE ERIC LOUIS £6.75/£10.25}

Pan fried cod, lemon butter sauce, gnocchi and purple sprouting broccoli – £17.50
{MOREAU CHABLIS £5.95/£8.95}

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

Corn-fed chicken breast, rich potato mash, toasted pine nuts and buttered spinach – £17.00
{MOMMESSIN BEAUJOLAIS VILLAGES £5.75/£8.75}

Duck breast, root vegetables and beetroot purée – £18.75
{IBERICOS RIOJA £5.50/£8.25}

Roasted lamb rump, salsify and wild mushrooms, redcurrant and rosemary jus – £19.95
{SANTA DIGNA CABERNET SAUVIGNON £5.15/£7.75}

Loin of venison, glazed baby beets, roasted turnip purée – £23.75
{CHAPOUTIER CROZES HERMITAGE ROUGE 'LES MEYSONNIERS' £6.25/£9.50}

Malaysian chicken curry, sticky coconut rice and stir-fried pak choi – £16.50
{SANTA DIGNA GEWURZTRAMINER £4.95/£7.50}

Root vegetable tart Tatin with sweet potatoes, carrots and parsnips, fresh thyme (V) – £13.75
{VAJA PINOT GRIGIO DELLE VENEZIE £5.25/£7.95}

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

{KEENAN'S BRIDGE SHIRAZ CABERNET £4.75/£7.25}

12oz sirloin steak – £25.25

{IBERICOS RIOJA £5.50/£8.25}

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

"The Classic" with smoked streaky bacon, cheddar, mustard mayo, home-made ketchup and pickled cucumber – £15.00
{CONO SUR 20 BARRELS PINOT NOIR £6.75/£10.25}

Mushroom and quinoa burger with chickpeas, tahini, soy sauce and garlic, roasted potato wedges (V) – £14.00
{DE CASTA ROSÉ £5.25/£6.60}

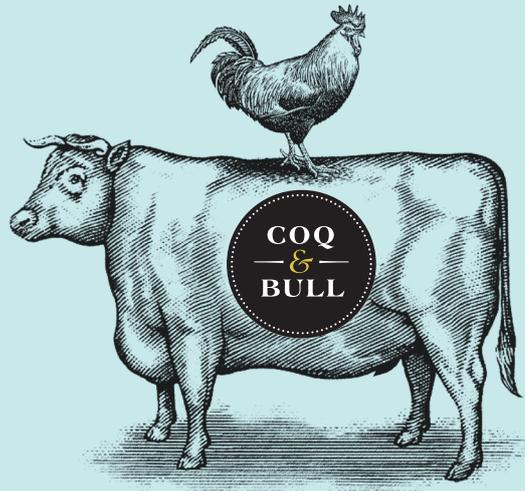
PIES & PASTA

Classic fish pie, creamy mash and cheddar topping – £14.00
{KEENAN'S BRIDGE CHARDONNAY £4.75/£7.25}

Squash tortellini with chestnut and sage butter, Parmesan (V) – £14.75
{CHAPOUTIER MIRABEL VIOGNIER £5.95/£8.95}

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.

