

GOOD, HONEST FOOD

OUR SUMMER SEASON IS BURSTING WITH FLAVOURS AND TEXTURES, AND IN CELEBRATION, OUR CHEFS HAVE PRESENTED A BEAUTIFULLY BALANCED, BRASSERIE - STYLE MENU THAT COMBINES THE BEST OF LOCALLY HARVESTED PRODUCE WITH DELIGHTFUL, LIGHT TOUCHES 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 - £12.75

STARTERS

Salt, sugar and dill cured salmon with cucumber, lime and avocado - £8.50

Monkfish scampi, roast garlic and lemon mayonnaise, fennel and apple salad - £8.50

Soy marinated chicken skewers, peanut satay sauce, summer leaves with French dressing - £7.75

Chicken liver parfait, red onion marmalade, crispy sourdough toast - £7.50

SALADS

Burrata, garden peas, grapefruit, chargrilled leeks (V) - £7.75

Fig and goats cheese salad, tender stem broccoli, pecans, sunflower seeds, citrus dressing (V) - £6.75

SOUPS

Tomato and roast red pepper soup, chive oil and crème fraiche (V) - £6.75

Lamb and vegetable summer soup - £6.75

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

SIDES

Tempura of tender stem broccoli, lemon aioli

Chantenay carrots with ginger and mint butter

Mixed seasonal greens

Rocket, parmesan and sun blushed tomato salad with balsamic syrup

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

Pan seared salmon, baby leaf spinach, garlic and crème fraiche, borlotti beans - £17.50
{SANCERRE ERIC LOUIS £6.75/£10.25}

Pan fried sea bass, sweet potato gnocchi, black olive tapenade, fresh tarragon sauce vierge - £17.75
{MOMMESSIN POUILLY FUISSE £6.50/£10.00}

Blonde beer battered fish, tartare sauce, triple cooked chips and garden peas with clarified minted butter - £14.75
{VICARS CHOICE SAUVIGNON BLANC £5.35/£8.15}

Corn-fed chicken breast, Puy lentils, bacon, celeriac puree, red wine jus - £17.50
{MOMMESSIN BEAUJOLAIS VILLAGES £5.75/£8.75}

Spiced duck breast, lavender, beetroot and sweet potato £20.75
{THOMAS BARTON ST EMILION £6.25/£9.50}

Herb crusted rump of lamb, chickpeas, confit tomato, artichoke and lamb gravy - £20.75
{CONO SUR 20 BARRELS PINOT NOIR £6.75/£10.25}

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

Black bean and sweet potato chilli, wild rice, fried tortilla chips and sour cream (V) - £14.50
{BIJOU ROSÉ CABRIERES £4.75/£7.25}

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 - £24.50

{MONOLOGO RIOJA £5.50/£8.25}

12oz sirloin steak - £26.25

{CHAPOUTIER CROZES HERMITAGE ROUGE 'LES MEYSONNIERS' £6.25/£9.50}

8oz fillet of beef - £29.50

{CONO SUR 20 BARRELS PINOT NOIR £6.75/£10.25}

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 & PASTA

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

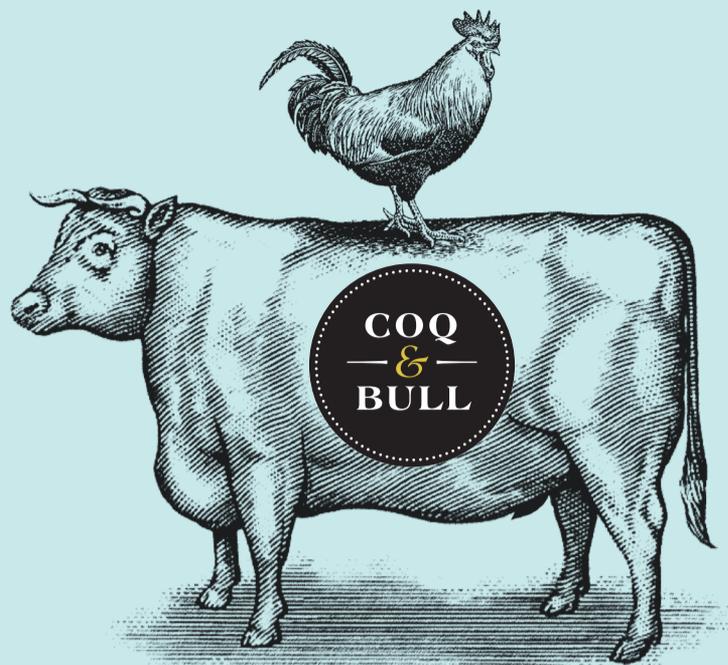
"The Classic" with smoked streaky bacon, cheddar, mustard mayo, home-made ketchup and pickled cucumber, and chunky chips - £15.50
{KOTSIFALI, PGI CRETE £5.75/£8.50}

Beetroot burger, halloumi, avocado, hummus, sweet potato fries (V) - £14.00
{CHAPOUTIER MIRABEL VIOGNIER £5.50/£8.25}

Spinach & ricotta pasta, toasted pine nuts, clarified butter (V) - £15.25
{TORRES PAZO DAS BRUXAS ALBARINO £5.25/£7.95}

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.

