

GOOD, HONEST FOOD

MENU



AT THE HEART OF OUR WELCOME, EMMAJANE'S TEAM AND THE KITCHEN BRIGADE IN THE COQ & BULL BRASSERIE OFFER A TRULY RARE DINING EXPERIENCE. THE FINEST LOCAL, SEASONAL PRODUCE, WONDERFULLY COOKED AND PRESENTED, MATCHED WITH A SUPERB WINE LIST AND COCKTAILS. TO HELP WITH THE NEED TO DISTANCE, WE'VE CREATED SOME EXCITING NEW OUTDOOR DINING SPACES TO ENJOY AND IN ORDER TO MAKE MORE ROOM FOR OUR CHEFS TO WORK SAFELY, WE HAVE SLIGHTLY REDUCED THE NUMBER OF DISHES ON OUR AUTUMN MENU BUT WILL CHANGE IT MORE FREQUENTLY TO KEEP OUR REGULARS HAPPY. SO GREAT TO SEE YOU ALL AGAIN!

(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

Green olives marinated in virgin olive oil and Maldon sea salt - £3.25

A selection of hand-crafted, bespoke bakery house breads, dips, tapenade and salted butter - £6.00

STARTERS

Sweet potato, ginger and spring onion soup served with crusty or wheaten bread and salted butter (V) - £6.50

Monkfish scampi, roast garlic and lemon mayonnaise, fennel and apple salad - £8.25

Shortcross gin cured salmon with pomegranate seeds, fresh dill and cucumber - £9.25

Chestnut and shiitake mushroom pate with tarragon and crème fraiche on toasted crostini's (V) - £8.25

Fig and goat's cheese salad with tender stem broccoli, pecans and citrus dressing (V) - £7.50

SIDES

Savoy cabbage with bacon and chestnuts

Chantenay carrots with sesame and honey

Green salad, garden herbs with Dijon mustard and lentil dressing

Chunky chips, skinny fries or sweet potato fries

Roast garlic and rosemary Comber potatoes

Potato mash or champ

Farmageddon beer battered onion rings

Sautéed mushrooms or onions
Each - £4.00



MAINS

Pan fried cod, lemon butter sauce, wild mushrooms, gnocchi, tender stem broccoli - £19.00

{MOMMESSIN POUILLY FUISSE 150ML £6.95 | 250ML £11.95}

Locally caught, blonde beer-battered haddock with home-made tartare sauce, triple cooked chips and garden peas with clarified butter - £16.25

{ASSYRTIKO 150ML £5.25 | 250ML £7.95}

Corn-fed chicken breast, Puy lentils, bacon, celeriac puree and red wine jus - £19.50

{MOMMESSIN FLEURIE 150ML £5.95 | 250ML £9.75}

Spiced duck breast with lavender, beetroot and sweet potato - £19.50

{APLANTA 150ML £5.15 | 250ML £7.85}

Malaysian chicken curry with sticky coconut rice and stir-fried pak choi - £16.50

{VICARS CHOICE SAUVIGNON BLANC 150ML £5.35 | 250ML £8.15}

STEAKS & BURGERS

Our famed steaks are all sourced from Coyagh Farm, in County Tyrone served with awesome chunky chips and oven-roasted vine tomatoes.

Your choice of

12oz sirloin - £28.50

{CONO SUR 20 BARRELS PINOT NOIR 150ML £6.75 / 250ML £10.25}

Or

8oz fillet - £32.50

{CHATEAU LA GRANGE ST.EMILION (FRANCE) 150ML £5.55 / 250ML £8.85}

Our Classic, char-grilled burger with chunky chips, smoked streaky bacon, Irish cheddar, mustard mayo, home-made ketchup, pickled cucumber and beef tomato - on a buttermilk bun or a Portobello mushroom - £16.50

{KADETTE CAPE BLEND 150ML £5.65 | 250ML £8.95}

SAUCES

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

VEGETARIAN

Beetroot burger, halloumi, avocado, hummus, sweet potato fries - £16.50

{TERESA RIZZI PINOT GRIGIO 150ML £5.25 | 250ML £8.50}

Vegetable chilli with a hint of chocolate, fresh local vegetables and edamame beans - £16.50

{BIJOU ROSÉ CABRIERES 150ML £4.75 | 250ML £7.25}

Wild mushroom ravioli, truffle oil, Parmesan shavings - £16.75

{CHABLIS PREMIER CRU 150ML £7.50 | 250ML £12.50}

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.

FRIDAY & SATURDAY DINNER AND SUNDAY LUNCH, MINIMUM ORDER 2 COURSES PER GUEST.

15.09.20