

GOOD, HONEST FOOD

NEW DECADE, NEW SEASON MENU. AS ALWAYS, WE'RE HOMEGROWN WHEREVER POSSIBLE. FRESH PRODUCE FROM THE FARMS AROUND US. REARED AND GROWN IN OUR OWN FIELDS OR CAUGHT AROUND OUR SHORES. OUR CHEFS LOVE LOCAL. THEY DO WONDERS WITH IT. PERFECT COMBOS OF FLAVOUR AND TEXTURE FOR BOTH MEAT AND PLANT LOVERS. WE GIVE YOU FOOD THE WAY IT SHOULD BE. HONEST. GOOD. LOVED.

(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

A selection of hand-crafted, bespoke bakery house breads, dips, tapenade and salted butter - £5.75

Sharing mezze platter with our own hummus, tapenade, antipasti and flatbread - £12.95

Green olives marinated in virgin olive oil and Maldon sea salt - £3.00

STARTERS

Irish crab salad with cucumber, lemon verbena and herb mayonnaise - £9.50

Buttermilk fried squid, tomato and pepper compôte, tomato salsa, honey and soy dipping sauce - £7.95

Aaron's chicken liver parfait made in-house with smoked duck breast, our own plum chutney and brioche - £8.25

Clonakilty black pudding with parsnip and vanilla puree, Armagh apple chutney - £8.25

Homegrown wild mushrooms on sourdough bruschetta with hollandaise, tarragon and garlic (V) - £7.50

SALADS

Warm salad of roasted local artichokes, spinach and Moyallon dry cured bacon with a balsamic dressing - £8.25

Smokey butternut squash, quinoa, pomegranate, toasted almonds, fresh mint leaves and feta cheese (V) - £7.50

SOUPS

Armagh apple, parsnip and Comber potato soup (V) - £6.50

Broccoli soup with double cream and Sperrin Blue (V) - £7.25

Our freshly prepared soups are served with crusty or our own black Irish wheaten bread and salted butter

SIDES

Tenderstem broccoli with hazelnuts
Peas, sugar snap and mange tout, with spring onion and baby gem

Roast baby root vegetables with honey flavoured Clondeboyne Estate yoghurt
Green salad with cumin, coriander and fennel seeds, Dijon mustard and lentil dressing

Sweet potato fries

Slow roasted butter potatoes with garlic
Potato mash

Farmageddon tobacco onions or Ernie's special onion rings

Each - £4.00



MAINS

Lightly smoked Scottish salmon, fresh baby spinach, minted hollandaise - £18.00
{MOMMESSIN POUILLY FUISSE, FRANCE £6.50/£10.00}

Spiced North Atlantic monkfish with wilted greens, fine egg noodles and chilli jam - £19.25
{SANCERRE ERIC LOUIS, FRANCE £6.75/£10.25}

Locally caught, blonde beer-battered haddock with home-made tartare sauce, triple cooked chips and garden peas with clarified butter - £15.25
{TORRES PAZO DAS BRUXAS ALBARINO, SPAIN £5.25/£7.95}

Thyme butter roast breast of Manor Farm corn-fed chicken, creamed leeks and smoked bacon jus - £18.50
{MOMMESSIN BEAUJOLAIS VILLAGES, FRANCE £5.75/£8.75}

Rump of Slaney Valley lamb, lamb jus, potato gnocchi, fine beans and sauerkraut - £21.50
{CHAPOUTIER CROZES HERMITAGE ROUGE 'LES MEYSONNIERS', FRANCE £6.25/£9.50}

Braised Coyagh Farm beef cheek in red wine, pearl onions and creamed horseradish mash - £18.00
{CONO SUR 20 BARRELS PINOT NOIR, CHILE £6.75/£10.25}

Malaysian-style chicken curry, sticky coconut rice, stir-fried pak choi and naan bread - £16.95
{SANTA DIGNA GEWURZTRAMINER, CHILE £4.95/£7.50}

VEGETARIAN

Marmite roasted Comber baby potatoes, watercress sauce, tarragon and almond dressing - £15.50
{KEENAN'S BRIDGE CHARDONNAY, AUSTRALIA £4.75/£7.25}

Forager's pie with artichokes, fennel, mushrooms and celeriac topping - £16.25
{CHATEAU FONT MARS PICPOUL, FRANCE £5.75/£8.00}

Mushroom Stroganoff with red onion, baby capers and a paprika, crème fraiche and whiskey sauce - £16.25
{THOMAS BARTON ST EMILION, FRANCE £6.25/£9.50}

Hand-made spinach and ricotta tortelloni, toasted pine nuts, pesto and (optional) Parmesan shavings - £15.75
{BIJOU ROSÉ CABRIERES, FRANCE £4.75/£ 7.25}

STEAKS

All steaks are of exceptional quality, sourced from Coyagh Farm, Tyrone and char-grilled to your preference

10oz rib eye - £25.50

{MONOLOGO RIOJA, SPAIN £5.50/£8.25}

12oz sirloin - £27.50

{SANTA DIGNA CABERNET SAUVIGNON, CHILE £5.15/£7.75}

8oz fillet - £30.50

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

Add king prawns, garlic and herb butter to your steak - £6.50

SAUCES

Peppercorn, bone marrow gravy, fresh herb and garlic butter - £2.25

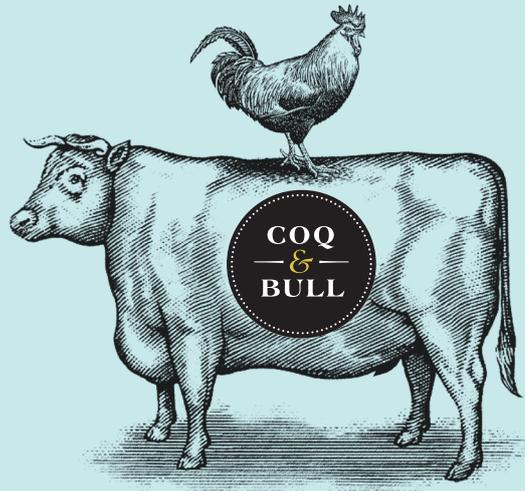
HOME-MADE BURGERS

Our Classic, char-grilled burger with smoked streaky bacon, Irish cheddar, mustard mayo, home-made ketchup and pickled cucumber and beef tomato - on a brioche or a Portobello mushroom - £15.95
{KOTSIFALI, PGI, CRETE £5.75/£8.50}

Posh Sperrin Mountains venison burger with fresh coriander, beef tomato, horseradish mayo and brioche - £16.50
{MONOLOGO RIOJA, SPAIN £5.50/£8.25}

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.

GRATUITIES ARE AT YOUR DISCRETION, FOR PARTIES OF 8 OR MORE GUESTS
A 10% SERVICE CHARGE WILL BE ADDED TO THE BILL.



✧ 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.

