

COQBULL

Have A COQTAIL To Start

For our full COQTAIL / MOQTAIL menu please ask your waiter

CHICKEN WINGS

Medium Wings	12
Large Wings	18
Traditional Bone-In Wings Boneless Wings	
Cauliflower Wings (v) (gf)	11 15

OUR FAMOUS WINGS & SAUCES

Choose your Sauce

- Coqbull signature hot coq with blue cheese dip (g)
- Award-winning BBQ sauce with aioli (g)
- Coqbull sticky Asian sauce with toasted sesame seeds (v)

All homemade in-house

TO START

Southern Fried Chicken Tenders	10
served with habanero dip	
Nachos	14
with cheese, tomato salsa, sour cream, guacamole & jalapeños (gf) (v) + chilli beef 4.50	
Grilled Halloumi	9
with pomegranate, toasted seeds & dressed rocket (v)	

SALADS

Caesar
dressed baby gem, crispy bacon, hen's egg, parmesan &
herbed croutons

Quinoa
roasted beetroot, marinated kale, avocado, tomato with
white balsamic dressing (v) (ve)

Add Rotisserie Chicken or Grilled Halloumi to any Salad
+4

MAINS

Steak Sandwich.....17.50
with portobello mushrooms, caramelised onions & pepper
sauce w/ caesar gem on the side

Add fries +4

Grilled Ribeye Steak & Fries.....28
choose a sauce pepper/ chimichurri *

Beer Battered Fish & Chips20
with pea purée, tartare sauce & fries

Fajitas
Spicy fajitas with side of wraps, guacamole, sour cream,
salsa, grated cheddar & jalapeños - choose:

Halloumi (v)18
Chicken20
Beef22

FRIES

House Fries	5.50
with Coqbull signature seasoning (gf) (v)	
Dirty Fries	7
with cheese & garlic (gf) (v)	
Taco Fries	9
with chilli beef, sour cream & cheddar (gf)	
Sweet Potato Fries (gf) (v).....	6
Curry Fries	7
with cheese (gf)	

ON THE SIDE

Creamy Mash (gf) (v).....	5.95
Mushroom & Onions (gf) (v)	5
Rotisserie Roast Potatoes (gf)	6
Kale, Beets And Avocado (gf) (v).....	6
Green Leaf Salad (gf) (v).....	5
Dressed Gem & Parmesan (gf)	5
Herb Stuffing (v)	4

ROTISSERIE CHICKEN

1/4 Bird	10
1/2 Bird	14
Full Bird	26

Choose your Sauce

- Chimichurri
- Garlic & herbs butter
- Rotisserie gravy

All homemade in-house



Locally sourced from the English Market. Soaked in Barry's Tea Brine and rubbed with our **Blás Gold Medal Chicken Rub**. Fire roasted to perfection.

GOURMET BURGERS

6oz **100% Irish** Beef handmade burger. Chicken is **locally sourced**. Served in our signature bun
with crisp lettuce. Gluten free buns & bunless available on request.

Cheesy Bull	12.50
beef with American & mature cheddar cheese, pickles & Coqbull sauce	
Bacon Bull	14.50
beef with American & mature cheddar cheese, crispy bacon, pickles & Coqbull sauce	
Pulled Bull	15.50
beef, pulled beef brisket, braised white onion, goat's cheese, BBQ sauce & aioli	
Raging Bull	14
beef, chilli red onion, jalapeños & habanero mayo	
Signature Bull	15.50
beef, Jack Mac's pit-cured bacon jam, comté cheese, horseradish & truffle mayo, pickle & whiskey ketchup	

Le Smash	20
4 x 30z patties, American cheese, crispy bacon, pickles & Coqbull sauce- the only Smash on the menu	
Peppered Bull	14
beef, portobello mushroom & onion, blue cheese & pepper sauce	
Nashville Chicken	14.50
southern fried chicken crispy bacon, hot honey, cheese sauce & ranch sauce	
Coq Ranch	14.50
marinated chicken breast, crispy bacon, ranch sauce & chorizo mayo	
Pulled Like a Piggy	14.50
spiced BBQ pulled jackfruit, smoked vegan cheese, vegan aioli, lettuce & portobello mushrooms (ve) (v)	

WE DON'T SMASH

our burgers on the grill, we keep
them juicy.

DIPS

All homemade in-house &
gluten free

aioli	2
bbq	2
habanero mayo	2
ranch	2
blue cheese	2
Hot Coq	2
chorizo mayo	2.50
pepper sauce	2.50
roast chicken gravy	2.50

ADD FRIES TO ANY BURGER + 4.50

(gf) = gluten free (v) = vegetarian (ve) = vegan

For allergens, dietary requirements & further
information please speak to a member of staff.

For groups of 8 or more there is a discretionary
service charge of 10% added to your bill. We cannot
split bills, we present one bill to your table.

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