

← C O C O R E T R O →



Party menu 28.50

Mise en bouche

Starters

Coco boards special

Charcuterie

Selections of charcuterie, pork terrine, pickled vegetables, tapenade

Jardin

Fried artichoke, tartare sauce, rocket, gruyere cheese

Courgette in beer batter with saffron mayo

Main

Boeuf Bourguignonnes

Braised beef bourguignonne served with creamy mash potato

Schnitzel

Chicken in Mediterranean herbs breadcrumb with green peppercorn and tarragon sauce served with chips and salad

Aubergine lasagnette

Aubergine lasagna with bechamel, gruyere, mozzarella cherry tomato and basil pesto served with cips and mix salad

Saumon et haricots verts

Oven baked fillet of salmon with hollandaise served with mash potato and sauteed French beans

La lotte au four

Oven baked monkfish, tiger prawns, cherry tomato, cappers and white wine sauce served with chips and mix salad

Dessert

Dessert selections





Aperitif 9.95

Aperol Spritz

Negroni

French 75

Cosmopolitan

Pornstar martini

G&T

Espresso martini

Margarita

Old fashion

Bramble

Beers

Lager maison £5.25

Pale ale £6.20

Cider £5.95

Leffe blond £6.20

Alcohol free beer £4.95

Gluten free beer £4.95

Drinks selections

Still water £4.7

Sparkling water £4.7

Alcohol free cocktails £7.50

Sparkling

Prosecco

29.50

White wine

Sauvignon Blanc 27.00

Gavi 34.50

Pecorino 23.50

Red wine

Pinot Noir 30.50

Shiraz 23.50

Cote du Rhône 32.50

St Emilion 47.00

Rose

Coco rose

26.50

