

# ◀ C O C O R E T R O ▶

**Party menu 38.50**

**Mise en bouche**

**Starters**

**Coco boards special**

**Charcuterie**

Selections of charcuterie, pork terrine, pickled vegetables, tapenade

**La mer**

Delicious French style friture of squid, prawns and whitebait served with saffron mayo

**Jardin**

Arancini rice with petit pois, cheese and saffron

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

**Duck confit**

French classic duck confit, in cherry and port sauce served with dauphinoise potato

**Jarret d'agneau**

Tender lamb shank in cranberry and cassis sauce served with creamy mash potato

**Aubergine lasagnette**

Aubergine lasagna with bechamel, gruyere, mozzarella cherry tomato and basil pesto served with chips 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

**L'Assiette de fromage**

Selection of French and British cheeses

**Dessert**

Dessert selections

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## **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

