



The nibbles

Marinated olives, Tapenade, Bruschetta

To share

Charcuterie

Charcuterie board Cured ham, saucisson, terrine,

Poisson

Fried prawns, calamari, whitebait, smoked salmon with spicy avocado and tartare sauce

Jardin

Coco vegetarian board, truffle arancini, marinated grilled vegetable, artichokes

The main

Bourguignonnes

7 hour slow-cooked British beef, mushroom, lardon, red wine with creamy mash potato and spicy sauerkraut

Duck confit

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

Salmon

Grilled fillet of salmon, creamy mash potato leek and white wine sauce

La lotte au four

Oven baked monkfish prawns, white wine sauce, with crispy salad and chips

Halloumi ratatouille

Mediterranean vegetable ratatouille, with basil tomato, grille halloumi with sweet potato chips

Dessert

Selection of lemon mini cannoli, almond and cherry bocconcini and hazelnuts aragostine