

Menu

THE NIBBLES

Bread with garlic butter, basil oil, and pink aioli **4.85**

Marinated olives **3.95**

Tapenade **4.50**

LES ENTRÉES

Pate de foie de voaille 7.95

Chicken liver pate with red port, crostini baguettes and pickled gherkins

Terrine de Campagne 8.50

Home-made pork terrine smoked bacon, juniper,
and pistachio served with crostini bread

Saumon fumé 11.85

Atlantic smoked salmon with spicy avocado,
spring onion orange olive oil, and garlic croutons

Escargot à la bourguignonne 9.50

Burgundy snails in homemade garlic parsley
and Pernod butter served with baguette

Halloumi grille 8.85

Grilled halloumi, grilled aromatic vegetables and crostini baguette

Boulettes 8.85

Saffron arancini rice balls, mushroom and cheese served with truffles mayo

POUR PARTAGER

(to share)

Charcuterie 9.95/18.50

Charcuterie board Cured ham, saucisson, terrine, gherkins & bread

Poisson 12.50/22.50

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

Jardin 8.95/16.95

Coco vegetarian board, truffle arancini, tomato bruschetta,
marinated grilled vegetables.



LES PRINCIPAUX

Rouleaux de porc 19.90

Coco favourite rolled pork gently cooked for 8 hours in our secret herb de Provence and spicy shallot mayo served with dauphinoise potato

Carbonnade a la Flamande 19.85

Braised beef stew in a green pepper, ginger and Belgian beer sauce, served with apple sauce French mustard and chips

Confit de canard 19.80

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

La lotte au four 21.50

Oven-baked monkfish wrapped in strip bacon, served with creamy spinach and red pesto sauce

Schnitzel 18.90

Fillet of chicken in Mediterranean herbs breadcrumb with creamy mushroom sauce served with mash potato

Millefeuille végétarien 15.95

Vegetarian millefeuille lasagne, with thinly sliced aubergine, courgettes, sweet peppers, basil pesto, mozzarella and bechamel, with skinny French fries

Plat du jour 20.95

Please ask for the dish of the day

LES GRILLE

Steak frit 24.95

Famous French sirloin steak 8oz (225g) served in a red wine, green pepper & tarragon sauce, and French fries

Côte de boeuf 80.00

Dry aged ribeye on the bone 40 days matures marinated in our secret herbs and duck fat served with country chips, grilled tomato and Coco special green pepper and tarragon sauce

Saumon aux poireaux 20.50

Grilled fillet of salmon with creamy leek white wine sauce served with mash potato

LES PLATS D'ACCOMPAGNEMENT

French fries **4.95**

Creamy spinach **4.95**

Dauphinoise **5.25**

French beans **4.95**

Mashed potato **4.95**

Spicy cabbage **4.95**



DESSERT

Black truffle 7,45

Creamy zabaglione ice cream surrounded by a layer of chocolate hazelnut cocoa powder and crunchy hazelnut pieces

Lotus cheesecake 6.85

Vanilla cheesecake with lotus biscoff and citrus bergamot coulis

Pistachio delis 7.45

Rich chocolate dessert with a pistachio and chocolate creamy center

Apple rustic 6.95

French rustic apple cake with cinnamon and cream

Cantucci 7.50

Almond biscuit served with a glass of sweet Vin Santo wine

Affogato 8.50

Madagascar vanilla ice cream topped with espresso and amaretto shots

Mini dessert 6.50

Selection of mini lemon cannoli, almond cherry and hazelnut chocolate cannoli

Cheese board 8.85

Selection of cheeses served with chutney and biscuit.

DESSERT WINE

Sauternes	7.85
Tokaj Patricius Sazu	10
Delgado Zuleta Pedro Ximenez	6.40
Sanderman 20 Years Old Port	9.95
Sanderman Vau Vintage	9.10
Ferreira Port Tawny	6.75

AMARI & GRAPPA

Grappa Tignanello	10.30
Grappa Bianca	7.75
Averna	7.95
Ferbet Branca	7.95
Frangelico	7.50

COGNAC

Maxime Trijol VS	10
Maxime Trijol VSOP	10.95
Antique XO	23

ARMAGNAC

Castarede 1984	16
Castarede 1974	18
Baron de sigognac	10

BRANDY & CALVADOS

Torres Reserve	7.95
Vecchia Romagna	7.50
Boulard Calvados	9.50

WHISKEY

Glenmorange 10 Years	20
Laphroaig 10 Years	12
Lagavulin 16 Years	16
The Balvenie 12 Years	11
Ardbeg 10 Years	11.50
The Dalmore 12 Years	10.80
Nikka Japan	12
Hibiki Japan	16

