

# Menu Prix Fixe

Lunch - Mon-Sat 12.00-2.45pm

Dinner - Mon-Thur 5.15-9.30pm)

## APPETIZERS

Spicy bruschetta - Olive's tapenade

## STARTERS

**Pork terrine** with pistachio dry apricot and crostini baguette

**Fried calamari** in semolina flour and saffron mayo

**Grilled Halloumi** with grilled vegetables, French dressing, and garlic croutons

**Fried artichokes, salad** French dressing and gruyere cheese

**Chicken liver pate** with red port baguette and pickled gherkins

**Deep-fried crispy whitebait** served with tartar mayo and crispy salad

**Mozzarella and tomato salad**, balsamic glazed and croutons

## MAIN

**Plat du jour**, please ask for today special

**Saumon aux poireaux +2.00**

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

**Carbonnade a la Flamande**

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

**Rolled pork gently**

cooked for 8 hours in our secret herb de Provence and spicy shallot

Mayo served with dauphinoise potato +2.00

**Vegetarian millefeuille lasagne**

with aubergine, courgettes, peppers and creamy tomato and cheese sauce

**French classic duck confit,**

in cherry and port sauce served with dauphinoise potato +£3.00

**Chicken Schnitzel**

in Mediterranean herbs breadcrumb mushroom creamy sauce served with chips

**Côte de boeuf (for 2 with a £20 supplement pp)**

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

## DESSERTS

**Affogato** with amaretto +£2.00

**Mini dessert** selection

**Apple cake**

**Dessert du jour**

*2 courses 15.95 - 3 courses 18.95*

## NIBBLES

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

Marinated olives **3.95**

Tapenade **4.50**

## SIDES

French fries **4.95** | Dauphinoise **5.25**

Spicy cabbage **4.95** | French beans **4.95**

Creamy spinach **4.95** | Mash potato **4.75**

*\*if you have any allergy or dietary requirement please inform a member of our staff*



# 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

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### **Plat du jour 20.95**

Please ask for the dish of the day

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## 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.

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## DESSERT WINE

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

## AMARI & GRAPPA

Grappa Tignanello	<b>10.30</b>
Grappa Bianca	<b>7.75</b>
Averna	<b>7.95</b>
Ferbet Branca	<b>7.95</b>
Frangelico	<b>7.50</b>

## COGNAC

Maxime Trijol VS	<b>10</b>
Maxime Trijol VSOP	<b>10.95</b>
Antique XO	<b>23</b>

## ARMAGNAC

Castarede 1984	<b>16</b>
Castarede 1974	<b>18</b>
Baron de sigognac	<b>10</b>

## BRANDY & CALVADOS

Torres Reserve	<b>7.95</b>
Vecchia Romagna	<b>7.50</b>
Boulard Calvados	<b>9.50</b>

## WHISKEY

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



# Party menu

Ask a member of staff to tailor-make your own  
- minimum of 8 people -

## STARTERS

### **Charcuterie**

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

### **Poisson**

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

### **Jardin**

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

## MAIN COURSES

### **Saumon aux poireaux**

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

### **La lotte au four**

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

### **Carbonnade a la Flamande**

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

### **Confit de canard**

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

### **Schnitzel**

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

### **Millefeuille végétarien**

Vegetarian millefeuille lasagne, with thinly sliced aubergine, courgettes, potato, basil pesto, tomato, mozzarella and bechamel, with French fries

### **Ratatouille**

Oven baked Mediterranean vegetables in a spicy tomato sauce, smoked garlic basil oil served with chips

## DESSERT AND CHEESS

Selection of pistachio, chocolate and lemon mini dessert  
Selections of French and English cheeses

*38.50 per person*



# Sommelier selection

## Sparkling

### **Balfour Blanc De Noirs Sparkling Wine**

(Kent, England)

**55.00**

### **Champagne Jaquart Brut Rose NV**

(Champagne, France)

**85.50**

## Rose

### **Petit Rose, Ken Forrester**

(Western Cape, South Africa)

**31.00**

### **Calafuria Rose**

(Sicily, Italy)

**39.50**

## Blanc

### **Roero Arneis "Briccotondo"**

(Piemonte, Italy)

**34.50**

### **Balfour Chardonnay**

(Kent, England)

**49.50**

## Rouge

### **Tempranillo Finca Antigua**

(La Mancha, Spain)

**29.50**

### **Les Urseline, Jean-Claude Boisset**

(Bourgogne, France)

**53.00**

