

# FRENCH RESTAURANT BISTRO



## BEFORE YOU ORDER

OLIVES	3.95
PAIN MAISON	4.50
SALTED PISTACHIOS	3.50
TAPENADE	4.50

\* IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS PLEASE INFORM A MEMBER OF OUR STAFF WHO WILL ASSIST YOU \*

## ENTRÉES

**RILETTES DE PORC 8.25**  
Homemade pork terrine rillettes with juniper berry, brandy served with fresh baguettes and gherkin and crispy salad

**PARFAIT DE FOIE DE VOLAILLE 7.95**  
French traditional chicken liver parfait aromatised with red port and thyme leaves, served with caramelised red onion chutney and sweet French brioche

**CANARD DE PROVENCE 10.50**  
Sautéed duck with sundried tomatoes, herb de Provence and Parma ham, served on a bed of buttered French beans

**ESCARGOTS DE BOURGOGNE 9.85**  
Traditional burgundy snails in parsley and garlic butter in a fragrance of Pernod served with fresh French baguette

**CALMARS EPICES 9.50**  
Deep fried squid in semolina flour with chilli flakes, garlic and Mediterranean herbs served with salad and orange French dressing and Maison Coco mayo

**COCKTAIL DE CREVETTES ROYALS 11.85**  
Revisited classic prawn cocktail with calvados Marie rose sauce with green apple, citrus salad and topped with homemade salmon gravlax in gin and grapefruit

**CROQUETTES DE POISSON BRETONNES 9.50**  
Brittany fish croquettes with smoked mackerel, fresh cod, French mustard and mint served with crispy salad and saffron mayo

**SALADE DE CHICOREE ET POIRE 8.50**  
A fresh chicory, pear, walnuts and roquefort salad with a daily made honey mustard dressing

**BOULETTES AUX CHAMPIGNONS 8.90**  
Saffron arancini rice balls with truffle mushroom and gruyere cheese, served with a homemade tomato and basil sauce

**ANCHOIS BURRATA 9.50**  
Creamy burrata mozzarella with Portuguese salted anchovies and balsamic cherry tomato confit

## PLATS PRINCIPAUX

**COCO BOUILLABAISSSE 20.50**  
Traditional Provençal fish stew with mussels, prawns and squid, aromatised with fennel and Pernod served toasted baguette

**PARMENTIER DE POISSON 18.50**  
Northern French traditional fish pie, rich flavour from smoked haddock, prawns, cod and salmon topped with creamy mash potato, aromatised with French cheese, mustard herb de Provence

**AUBERGINES FARCIES 15.75**  
Baked aubergine stuffed with Mediterranean vegetables, halloumi and basil oil served with a delicate tomato sauce and French fries

**STEAK FRIT 24.95**  
Famous French sirloin steak 8oz(225g) served in a green pepper and tarragon sauce and served with French fries

**CONFIT DE CANARD 19.50**  
Classic French duck confit in porto and cherry sauce served on a bed of sautéed lentils with lardon and white Spanish onion

**POULET A LA SCHNITZEL 18.85**  
Fillet of chicken in Mediterranean herb breadcrumb with a creamy mushroom sauce and white truffle mash potato

**TAJINE D'AGNEAU 22.50**  
French Moroccan lamb shank tajine with Mediterranean spicy, apricot, chickpea, potato and orange zest

**COTES BOURGUIGNONNES 20.50**  
French classic Short Ribs in bourguignonne sauce, slow cooked with mushrooms, pearl onions, carrots and lardon in a Bordeaux red wine sauce served with creamy mash potato

## COCO SIGNATURE

**COTE DE BOEUF 75.00**  
40 days matured, marinated in our secret herbs and duck fat served with chips, grilled tomato, green pepper and tarragon sauce

## SIDE ORDER 4.50

CREAMY SPINACH  
CHIPS  
MASH POTATO  
FRENCH BEANS  
DAUPHINOISE

Please come and visit our sister restaurant:  
**SOPRANO TAPAS BAR**  
[www.sopranowinebar.co.uk](http://www.sopranowinebar.co.uk)



# Cocktails

<b>APEROL SPRITZ</b> Refreshing - Sweet Aperol, prosecco, soda	<b>11.50</b>	<b>MARGARITA</b> Citrusy - Savory Silver tequila, cointreau, lime juice	<b>11.50</b>
<b>OLD FASHIONED</b> Full bodied - aromatic rye whiskey, sugar cane, orange, angostura bitter	<b>12.50</b>	<b>CAIPIRINHA</b> Full bodied - sweet Cachaça, sugar cane, fresh lime	<b>11.50</b>
<b>NEGRONI</b> Full bodied - complex London dry gin, sweet vermouth, campari	<b>12</b>	<b>PORNSTAR</b> Creamy - Sweet Finlandia vodka, fresh lime juice, passion fruit liqueur, pineapple juice, served with a shot of Prosecco	<b>12.50</b>
<b>DIRTY MARTINI</b> Savory - Umami Finlandia vodka or London dry gin, dry vermouth, olive brine	<b>12</b>	<b>SINGAPORE SLING</b> Complex - Aromatic london dry gin, cherry liqueur, cointreau, dom benedictine, fresh lime juice, pineapple Juice, grenadine, angostura bitter	<b>12</b>
<b>BRAMBLE</b> Refreshing - Berry Notes london dry gin, fresh lemon juice, sugar syrup, chambord	<b>11</b>	<b>MOJITO</b> Refreshing - Sweet White rum, brown sugar, mint, lime, soda	<b>11.50</b>
<b>ESPRESSO MARTINI</b> Creamy - Deep Finlandia vodka, kahlua, espresso shot, vanilla	<b>12</b>	<b>LYCHEE MARTINI</b> Sweet - Fruity Finlandia vodka, triple Sec, lychee liqueur, lime, peach syrup	<b>12</b>
<b>TOM COLLINS</b> Refreshing - Citrusy London dry gin, fresh lemon juice, sugar syrup, soda	<b>11</b>	<b>BLOODY MARY</b> Deep - Complex vodka, tomato juice, lemon juice, worcester sauce, tabasco sauce	<b>10.95</b>
<b>COSMOPOLITAN</b> Fruity - Sweet Finlandia vodka, cointreau, lime juice, cranberry juice	<b>11</b>		

## GIN & TONIC Kir Selection

**11.50**

We have a range of different gin types, let us know what style of gin and tonic you would like and we can match your request:

**Classic**  
**Citrus**  
**Spicy**  
**Fruity**  
**Floral**

<b>KIR VIOLETTE</b> Crémant and crème de violet	<b>11</b>
<b>BELLINI</b> prosecco and crème de pêche	<b>11</b>
<b>KIR ROYAL</b> Crémant and crème de cassis	<b>11</b>
<b>KIR MURE</b> Crémant and crème de blackberry	<b>11</b>
<b>KIR FRAMBOISE</b> Crémant and crème de raspberry	<b>11</b>
<b>FRENCH 75</b> London dry gin, fresh lemon juice, sugar syrup, crémant	<b>11</b>

# Drinks and Wine

<b>CHAMPAGNE &amp; SPARKLING</b>		<b>GLASS</b>	<b>BOTTLE</b>
Champagne Maison		11.50	56.00
Crémant		10.50	40.00
Prosecco		9.50	32.00
Sparkling Rosé			37.70
Lauren Perrier			92.00
<b>ROUGE</b>		<b>125 ML</b>	<b>175 ML</b>
Coco Retro Rouge		5.10	7.10
Pinot Noir		6.25	8.85
Cote-Du-Rhone		6.50	9.00
Malbec		6.60	9.50
St Emillion		9.35	12.50
Merlot			28.00
Shiraz			39.00
Cabernet Sauvignon			30.50
Primitivo			45.50
Chianti Reserva			37.80
Rioja Crianza			43.00
Beaujolas			42.50
Bourgogne Pinot Noir			55.50
Nero d'avola			31.20
<b>BLANC</b>		<b>125 ML</b>	<b>175 ML</b>
House White		5.10	7.10
Sauvignon		5.65	7.95
Picpoul De Pinet		6.25	8.80
Gavi		6.90	9.20
Alvarinho			39.50
Chablis		10.00	13.90
Sancerre			54.00
Macon Village			46.50
Riesling Alsace			47.40
Viognier			32.00
Pinot Blanc			42.00
Rioja Blanco			31.00
Chenin Blanc			35.00
<b>ROSÉ</b>		<b>125 ML</b>	<b>175 ML</b>
Coco Retro Rosé		5.40	7.60
Provence		7.50	10.50
Planeta rosé			27.50
			36.00

## BEER & CIDER

BIERMAISONHOUSELAGER	5.55
MAISONPALEALEENGLAND	6.50
MAISONALCOHOLFREE	5.25
CIDRE APPLE CIDER	5.25
LEFFE BLONDE	6.45

## SOFT DRINKS

STILL WATER	4.85
SPARKLING WATER	4.85
SOFT DRINKS	3.85

## FOR THE DRIVERS

<b>MANGO MOJITO</b> Mango, lime, mint, elderflower, soda	<b>7.50</b>
<b>STRAWBERRY AND ELDERFLOWER BELLINI</b> Strawberry, lime, elderflower, tonic	<b>7.50</b>
<b>GIN AND TONIC</b> Alcohol free gin, lime, tonic	<b>7.50</b>
<b>COCO SPARKLING</b> Lime, mint, berry puree, ginger beer	<b>7.50</b>