

PRIX FIXE MENU

Lunch Monday to Saturday 12:00 - 2:45
Dinner Monday - Wednesday 5:15 - 9:30
2 courses 17.50
3 courses 21.50

AMUSE BOUCHE

bruschetta

Entrees

TERRINE DE PORC

Pork terrine with pistachio, dry apricot and caramelised red onion and classic French baguette

CALAMARS FRITS

Fried calamari in semolina flour with maison Coco mayo, chilli flakes and a light, fresh salad topped with French dressing

HALLOUMI GRILLÉ

Grilled halloumi with marinated vegetables and balsamic glaze served with crispy salad topped with French dressing and basil pesto

SALADE D'ARTICHAUTS FRITS

Fried artichoke on-top saffron mayo with fresh salad, balsamic glaze and French dressing

PÂTÉ DE FOIE DE VOLAILLE

Chicken liver pate with red port and thyme leaves, served with caramelised red onion and classic French baguette

Plats principaux

COCO BOUILLABAISSE +£3.00

Traditional Provincial fish stew with mussels, prawns and squid, aromatised with fennel and Pernod served toasted baguette

BEOUF BOURGUIGNONNE

Braised beef in bourguignonne sauce, slow cooked with mushrooms, pearl onions, carrots and lardon in a Bordeaux red wine sauce served with creamy mash potato

AUBERGINES

Oven baked Grilled aubergine, parmesan and gruyere cheeses basil tomato sauce

POULET A LA SCHNITZEL

Fillet of chicken in Mediterranean herb breadcrumb with a creamy mushroom sauce and white truffle mash potato

STEAK FRIT +£5.00

8oz sirloin steak served with chips and green pepper, tarragon sauce

ROULEAUX DE PORC

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

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

The side

French fries / Dauphinoise / French beans

Creamy spinach / Mash potato

Desserts

Pannacotta with berry / Apple rustic cake / Chocolate tart



THURSDAY COCO NIGHTS

2 Courses 25.00

STARTERS

HALLOUMI

Grilled Halloumi with marinated grilled vegetables,
French dressing and croutons

TERRINE MAISON

Home-made pork terrine with crispy salad
and crostini baguette

CALAMARI

Fried squid in semolina flour with tartare mayo and salad

MAIN

STEAK FRIT

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

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 and
Coco special tarragon sauce

MOULES MARINIÈRE

Fresh Scottish mussels in a creamy white wine,
parsley and garlic sauce served with skinny chips