

# PRIX FIXE MENU

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*Lunch Monday to Saturday 12:00 - 2:45*

*2 courses 17.50*

*3 courses 21.50*

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## 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 of a 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 chips

### 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