

◀ C O C O R E T R O ▶



Menu £28.50

Canape coco



Starters

COCO BOARD

Charcuterie: wild French charcuterie in truffle aroma, pork terrine and foie grass in calvados

Fried zucchini – roasted artichokes – marinated aubergine in mint and balsamic vinegar

Friture: southern French style mix fish fried in semolina flour and aioli

Halloumi maison

Oven baked halloumi, fried courgette and mushrooms arancini rice served with creamy mushroom sauce

Aubergines farcies

Baked aubergine stuffed with quinoa, Mediterranean vegetables, parmesan and basil oil served on a puree of tomato and French beans

Saumon flamande

Grilled fillet of salmon with a dark beer and ginger sauce served with buttery mashed potato

Steak flamande au poivre vert

Braised steak flamande in a green pepper sauce, ginger and Belgium beer served with buttery mashed potato

Tajine d'agneau

Lamb tagine with Moroccan spices, apricot and chickpeas served with traditional couscous

Morue au four

Oven baked fillet of cod with a cherry tomato confit and white wine served with roast potatoes

Hachis parmentier de canard

Traditional Northern French duck pie; this recipe has bags of flavour, smoked duck, lardon, duck confit, mushroom, herb de Provence

Dessert

Selection of French mini dessert

Fromage

Selection of French and English cheeses





Drinks selections

Aperitif £8.50

G&T

Aperol spritzer

Pornstar

Cosmopolitan

French 75

Tom Collins

Negroni

Beer selections

Biere maison £4.95

Pale ale £5.25

Cider £5.95

Leffe blond £5.50

Gluten free beer £4.75

Drinks selections

Soft drinks £2.50

Alcohol free cocktails £5.00

Wine selection's

(we do have over 400 wine on list on request)

Champagne and sparkling

Champagne maison

Prosecco

Crémant blanc de blanc

White wine

Sauvignon blanc £23.50

Muscadet £27.50

Chablis £46.00

Sancerre £46.00

Pinot grigio £33.20

Bordeaux blanc £30.00

Picpoul de pinet £28.50

Gavi

Red wine

Pinot noir £26.00

Malbec £32.00

Merlot £23.00

Beaujolai £30.00

Primitive £33.00

Bordeaux superior £32.00

St emilion puisseguin £44.50