

# Le COCHONNET

## Lunch Menu

### Starters

Soup of the Day with Fresh Home Baked Italian Bread	G V	5.8
Tuscan Fish & Seafood Soup served with Crostini	G Sh M Cr	10
Baby Calamari Fritti with Sweet Chilli Dipping Sauce	Sh M E G S	9.5
Sautéed Garlic Tiger Prawns	Sh Cr So	13
Buffalo Mozzarella Aubergine Parmigiana topped with Rocket	V D	10.5
Social Grazing Platter Antipasto with Prosciutto, Salami, Roasted Mediterranean Vegetables	D	13.5
Buffalo Mozzarella, Ricotta stuffed Chilli, Sun Blushed Tomatoes, Basil Oil infused with Fresh Pesto & Focaccia	N D	

### Pasta G

Spicy 'Nduja Gnocchi with a Chunky Pomodoro Sauce	E	14.5
Linguine with Fresh Seafood, Garlic, Chilli + Parsley	Sh M Cr	18.5
Spaghettini Bolognese made with Organic Beef	C So	12.5
Tagliatelle Carbonara	D E	13.5
Lasagne al Forno made with Organic Beef	D E C So	12.5
Spaghettini Pomodoro	V	9
Ossobuco Tortelloni	E D	15
Paccheri with Lobster, Crab and Brandy	Sh Cr E So	16
Girolles and Field Mushroom Risotto with Tarragon	V So	14.5

### Mains

Grigliata of Mixed Fish	F Sh So	22
Organic Salmon, Sea Bream and Madagascar King Prawn. Simply Grilled with a Lemon Sauce and Salad		
Organic Chicken Milanese	G	18.5
Flattened and Breaded Organic Chicken Breast. Served with Spaghettini Pomodoro		
Prime Rib Eye Steak	G D So	22
Plus choice of Sauce		
Grape mustard, Madagascar Green Peppercorn or Garlic Parsley Butter. Served with Chips & Watercress		
Bangers and Mash With Red Onion Gravy	D So	9

### Salads M So

Warm Chicken Liver Salad with Baby Spinach, Chestnuts and a Sherry Vinaigrette	N So	12.5
Primavera Salad	V So	13.5
Superfood Salad with Snow Peas, Butternut Squash, Pomegranate, Coriander, Parsley, Watercress, Mixed Leaves, Tender Stem Broccoli, Edamame Beans, Radish & Couscous		
Caesar Salad Romaine Lettuce, Croutons, Parmesan & Classic Creamy Caesar Dressing	G D E F So	9
with Grilled Organic Chicken	14	
or Tiger Prawns	Sh Cr	15.5
or Grilled Organic Salmon	F	15.5
Organic Grilled Chicken & Avocado Salad Honey and Grain Mustard Dressing	So	14
Tonno e Fagioli Salad	F E	14
Fresh slow cooked Tuna, Cannellini & Borlotti Beans & a Lightly Boiled Egg		

### Brunch D G E

Avocado and Poached Egg on Sourdough Toast	6
Smoked Salmon & Scrambled Eggs	F 9
Eggs Benedict with York Ham or Chorizo	9
Eggs Royale with Smoked Salmon	F 9.5
Eggs Florentine with Spinach	9
Extra Bacon or Ham or Chorizo	2.2

### Sides V So M

Mixed Salad	5.5
Green Baby Leaf	4.5
Tomato & Red Onion	4.5
Tricolore Buffalo Mozzarella	D 9
Rocket & Shaved Parmesan	D 7.5
Mash, Chips, Carrots, Broccoli, Peas,	
Green Beans or Wilted Spinach	4.5
Seasonal Veggie Selection	5.5
Fresh Home Baked Italian Bread & Grissini	4.5
with Butter, Extra Virgin Olive Oil & Aged Balsamic	G D

Symbols for Foods containing allergens



### Set Menu

2 courses 10.5 3 courses 14

Mon - Fri 12noon - 3.30pm

#### Starters

Soup of the Day  
Aubergine Parmigiana  
Caprese Salad

#### Mains

Beetroot Gnocchi Quattro Formaggi  
Beef Burger & Salad  
Moules Marinière

Pizza Margherita with 2 toppings  
Olives, Anchovies, Peppers, Courgette,  
Pepperoni, Burford Brown Egg,  
Field Mushrooms, Capers, Red Onion, Spinach,  
Capers, Aubergine, Fresh Cherry Tomatoes,  
Bacon, Pesto, Chili Sprinkle,  
Fresh Chilli, Fresh Sage, Fresh Basil

#### Desserts

Warm Chocolate Brownie  
Tiramisu