

Le COCOCHONNET

Weekend Brunch Menu

Full English Breakfast E D G	2 Scrambled Burford Brown Eggs, Cumberland Sausage, Bacon, Mushrooms, Tomato, Organic Heinz Baked Beans and Toast	10.5
Full Veggie Breakfast E D G V	with Vegetarian Sausage (No Bacon)	10
Bacon Roll G £4.3	with Egg E £5.5	
Avocado and Poached Egg on Sourdough Toast E G		6
Smoked Salmon & Scrambled Eggs F E D G		9
Eggs Benedict with York Ham or Chorizo E D G		9
Eggs Royale with Smoked Salmon F E D G		9.5
Eggs Florentine with Spinach E D G 9	Extra Bacon or Ham or Chorizo 2.2	
Pepito E G Steak Sandwich		11
	Made with Prime Sirloin Steak, Lettuce, Cherry Tomatos, Sauteéd Onions In a Lightly Toasted Baguette with Horseradish, Dijon Mustard and Mayonnaise	
Bangers and Mash With Red Onion Gravy SO		9
Bufala Melanzane Parmigiana D V D	Baked Aubergine, Tomato and Buffalo Mozzarella with Rocket and Parmesan	10.5
Social Grazing Platter Antipasto with Prosciutto, Salami, Roasted Mediterranean Vegetables	Buffalo Mozzarella, Ricotta stuffed Chilli, Sun Blushed Tomatoes, Basil Oil infused with Fresh Pesto & Focaccia N D	13.5
Sunday Roast G Prime Quality Beef or Lamb	Served with Roast Potatoes, Yorkshire Pud, Roast Parsnips, Carrots & Seasonal Greens	16
Tradional Roast Turkey with all the trimmings and a cracker! G C SO N		16.5
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
Spaghettini Pomodoro V		9
Lasagne al Forno made with Organic Beef D E C SO		12.5
Ossobuco Tortelloni E D with a Creamy Herb Sauce		15
Paccheri with Lobster, Crab and Brandy N E		16
Tagliatelle Carbonara D E		13.5
Girolles and Field Mushroom Risotto with Tarragon V SO		14.5
Salads M SO		
Tonno e Fagioli Salad F E	Fresh slow cooked Tuna, with Cannellini & Borlotti Beans and a Lightly Boiled Egg	14
Primavera Salad V SO	Superfood Salad with Snow Peas, Butternut Squash, Pomegranate, Coriander, Parsley, Watercress, Mixed Leaves, Tender Stem Broccoli, Edamame Beans, Radish & Couscous	13.5
Warm Chicken Liver Salad with Baby Spinach, Chestnuts and a Sherry Vinaigrette N SO		12.5
Organic Grilled Chicken & Avocado Salad Honey and Grain Mustard Dressing SO		14
Caesar Salad Romaine Lettuce, Croutons, Parmesan & Classic Creamy Caesar Dressing G D E F SO	with Grilled Organic Chicken 14 or Tiger Prawns Sh Cr 15.5 or Grilled Organic Salmon F 15.5	9

Sides V SO

Mixed Salad M 5.5	Green Baby Leaf M 4.5	Tomato & Red Onion M 4.5
Tricolore Buffalo Mozzarella D 9	Rocket & Shaved Parmesan D 8	
Mash, Carrots, Broccoli, Peas, Wilted Spinach or Green Beans 4.5		
Seasonal Veggie Selection 5.5		
Fresh Home Baked Italian Bread & Grissini G D 4.5		
with Butter, Extra Virgin Olive Oil & Aged Balsamic		

All food is prepared freshly to order. We would appreciate your patience and understanding especially during busy periods when there may be delays or some items become unavailable.

Discretionary service charge 12.5% VAT is included at 20%

Symbols for Foods containing allergens

