

Le COCHONNET Christmas Menu

Pizza Crusts	✓ G	Brushed with Extra Virgin Oil Chilli	4.8	Herb	4.8	Garlic	4.8	Pesto	N	5.8
								Combination of any 2 of the above		5.8
Olive Selection		Premium Olives, Caperberries, Cornichons, Marinated in a Light Chilli & Herb Oil							SO ✓	4.8
Tapenade Trio		Black Olive, Aubergine & Artichoke Patés. Served with Garlic Crostini							G SO ✓	6.5

Starters

Soup of the Day		with Fresh Home Baked Italian Bread							G ✓	5.8
Tuscan Fish Soup		served with Garlic 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
Bufala Melanzane Parmigiana									D ✓	10.5
		Baked Aubergine, Tomato and Buffalo Mozzarella with Rocket and Parmesan								
Social Grazing Platter		Antipasto with Prosciutto, Salami, Roast Mediterranean Vegetables								13.5
		Buffalo Mozzarella, Ricotta stuffed Chilli, Sun Blushed Tomatoes, Basil Oil infused with Fresh Pesto & Focaccia							N D	

Pasta & Risotto



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

Meat & Fish

Traditional Roast Turkey		with all the trimmings and a cracker!							G C SO N	16.5
Grigliata of Mixed Fish									F Sh SO	22
		Organic Salmon, Sea Bream and Madagascar King Prawn. Simply Grilled with a Lemon Sauce and Salad								
Braised Lamb Shank		with Garlic Mash and a Wine Jus							SO D	18.5
Organic Chicken Milanese									G	18.5
		Flattened and Breaded Organic Chicken Breast. Served with Spaghettini Pomodoro								
Fillet of Sea Bream with Samphire and Truffle Oil		Served with Crushed Potatoes							F D	£18
Prime Rib Eye Steak		Served with Chips & Watercress and your choice of Sauce							G D SO	22
		Grape mustard, Madagascar Green Peppercorn or Garlic Parsley Butter.								

Salads

Warm Chicken Liver Salad		with Baby Spinach, Chestnuts and a Sherry Vinaigrette							N SO	12.5
Primavera Salad		Superfood Salad with Snow Peas, Butternut Squash, Pomegranate, Coriander, Parsley, Watercress, Mixed Leaves, Tender Stem Broccoli, Edamame Beans, Radish & Couscous							✓ SO	13.5
Tonno e Fagioli Salad									F E	14
		Fresh slow cooked Tuna, with Cannellini & Borlotti Beans and a Lightly Boiled Egg								
Organic Grilled Chicken & Avocado Salad		Honey and Grain Mustard Dressing							SO	13
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

Sides

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	7.5			
Mash, Fries, 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

