

Coterie

SOURDOUGH BREAD AND CULTURED BUTTER £4

STARTERS

Slow Cooked Pork Belly | Gochujang Glaze | Kimchi

Whole Black Tiger Prawns | Beurre d'escargot | Lemon

Burrata | Tomato | Olive | Shallot | Marjoram | Extra Virgin Olive Oil

MAINS

Confit Chicken Leg | Sauce Chasseur | Pommes Puree | Kale

Pan Seared Sea Bass | Crushed Potatoes | Lemon & Samphire Butter

Risotto of Wild Mushrooms | Chestnut | Aged Parmesan | Black Truffle

DESSERTS

Lemon Posset | Meringue Shard | Rhubarb Compote | Ginger

Selection of Three Cheeses | Sourdough Crackers | Frozen Grapes | Quince

Dark Chocolate Mousse | Honeycomb | Raspberry Sorbet | Chambord Syrup



TWO COURSES £25 | THREE COURSES £30

SPARKLING & CHAMPAGNE

Prosecco, Sylvos (Veneto, Italy)

bright - fragrant - elegant

Veve Clicquot (Champagne, France)

red fruits - dry - long

Laurent Perrier Brut (Champagne, France)

refined - citrus - structured

Laurent Perrier Rose (Champagne, France)

red fruits - raspberry - fresh

SIDES

Skin on fries £4

Tenderstem Broccoli & Chilli Oil £5

Bitter Leaf Salad & House Dressing £4

Green Beans & Confit Shallots £4

Wild Mushrooms & Garlic Butter £5

ALLERGEN INFORMATION AVAILABLE ON REQUEST. SOME DISHES MAY CONTAIN TRACES OF NUTS.

All tips are shared equally between our staff. Tables of six or more people are subject to 12.5% discretionary service charge.