

# Coterie

SOURDOUGH BREAD AND CULTURED BUTTER £4

## STARTERS

Slow Cooked Pork Belly | Gochujang Glaze | Kimchi

Whole Black Tiger Prawns | Parsley | Lemon | Garlic

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

## MAINS

Roast Chicken Breast | Sauce Chasseur | Pommes Puree | Button Mushrooms | Concasse Tomato |

Savoy Cabbage

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 | Grapes | Quince

Dark Chocolate Mousse | Honeycomb | Raspberry Sorbet | Chambord Syrup



TWO COURSES £25 | THREE COURSES £30

## SIDES

	£4
Skin On Fries	£5
Truffle & Parmesan Fries	£5
Tenderstem Broccoli & Chilli Oil	£4
Bitter Leaf Salad & House Dressing	£4
Green Beans & Confit Shallots	£5
Wild Mushrooms & Garlic Butter	

## AFTER DINNER DRINKS

<b>Espresso Martini</b>	£9.50
Vodka, kahlua, espresso	
	70ml Half Bottle
<b>Dessert Wine</b>	
Eradus 'Sticky Mickey' - Late Harvest, Sauvignon Blanc, Marlborough, New Zealand	£7.50 £30
	50ml
<b>Port</b>	£8.50
Manoella 10 year old Tawny port	
N.V. Douro, Portugal	
<b>Whisky</b> - ask for our full selection	

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.

*Coterie*