

Coterie

for the table
starters

mains

grill

sides

Gluten Free

Bread & Sea Salt Butter	£4	Honey Mustard & Whisky Pigs In Blankets	£6		
French Onion Soup Gruyère crouton, french bread	£9	Pil Pil Prawns Chilli, garlic, & olive oil, warm Mediterranean focaccia	£11		
Grilled Goats Cheese (V) (N) Honey, pecan nut & crushed pink peppercorns	£9	Smoked Salmon & Spinach Frittata Cherry tomato & rocket salad	£11		
Luxury Fish Pie Monkfish, king prawns, smoked haddock & salmon in a dill & white wine sauce, topped with creamy mash potato, tenderstem broccoli, fine green beans	£24	Braised Beef Bourguignon Red wine, carrots, garlic and onions, bacon lardons, garnished with pearl onions and mushrooms, creamy mashed potatoes	£23		
Fierce Beer Haddock Goujons 'Local' beer batter, crushed minted peas, hand cut chips, homemade tartare sauce, lemon	£19	Parmesan Crusted Lemon Sole Crushed new potatoes, crispy kale, lemon beurre blanc	£20		
		Sunblush Tomato & Pesto Penne (V) (N) Topped with a herb crumb Add King Prawns or Chicken £4	£17		
Fillet Steak 8oz Served with homemade hand cut chips, roasted plum tomato, asparagus & a flat cap mushroom. Add a sauce: Peppercorn / Blue Cheese / Diane / Chimichurri	£35	Ribeye Steak 8oz	£29		
Coterie Burger 6oz Aberdeen Angus steak burger, gruyere cheese, roasted onion, hand cut chips	£18	Chickpea, Courgette, Spinach & Pea Burger (VE) Garlic roasted flat mushroom, cheddar cheese, hand cut chips	£17		
Truffle & Parmesan fries	£5	Hand Cut Chips	£5	Mashed Potato	£4
Black Garlic & Chilli	£4	Honey Sesame Carrots	£4	House Salad with Ranch Dressing	£5
Tenderstem Broccoli					

Sunday Roast

Available every Sunday from 12noon

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.