

# CABOTTE

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## STARTERS

Grilled Wye valley asparagus, gribiche dressing & toasted almonds	12.50
Charred and confit duck umbles, castelfranco salad & roquette pesto	10.00
Hand dived Cornish scallop, tempura roe, pancetta, English peas	15.00
Cured Scottish salmon, smoked yoghurt, cucumber relish & seaweed oil	11.00
Half a dozen Maldon rock oysters with chardonnay pickled shallots	14.00
Selection of French & Italian Charcuterie. 3 types £12 5 types	15.00

## MAINS

Trio of Devon spring lamb, smoked & charred peppers, chilli & lemon	27.00
Roast Cornish hake, with mussels, shrimps & champagne sauce	25.00
Butter roasted veal sweetbreads, portobello mushroom & wild garlic	28.00
10 oz rump cap steak with roquette salad, garlic & parsley dressing	23.00
Spinach & nettle tagliolini, chestnut mushroom, pine nuts & pecorino	17.00

## SIDES

Broccoli & runner beans with chilli, lemon & garlic	4.00	Gem & endive salad with walnut & mustard dressing	4.00
Skinny fries cooked in beef fat	4.00	Buttered jersey royals with mint	4.00

## DESSERTS

Mango & passion fruit mousse with coconut, lime & pistachio	6.50
Banana & toffee cheese cake with biscuit ice cream	6.50
Apple tarte tatin with clotted cream for 2 people	15.00
Selection of 5 seasonal French cheeses	15.00

**FOOD ALLERGIES & INTOLERANCES** – Please speak to our staff about the ingredients in your food, when placing your order

We have 2 private event spaces on the 1<sup>st</sup> floor. Please ask our members of staff for more detail, alternatively you can email [events@cabotte.co.uk](mailto:events@cabotte.co.uk)