CABOTTE

Snacks

Crispy veal croquette & Burgundy mustard £2.5 each

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Maldon rock oysters & chardonnay pickled shallots 6 | £21 ~ 12 | £40

Artisanal charcuterie and pâté board, cornichons & caperberries £20

Starters

Braised Scottish venison ragu, hand cut tagliatelle & aged parmesan £22

Grilled mackerel & smoked rillettes, cucumber, fennel, onion, dill & rye £17

Braised rabbit, gnocchi, carrots, leeks, chanterelles & foie gras sauce £23

Lobster & crab raviolo, fennel, samphire, baeri caviar & lobster bisque £24

Pork belly, celeriac remoulade, pickled prunes, apple & mustard vinaigrette £19

Veal carpaccio, croquette, tuna emulsion, balsamic onion & burgundy mustard £18

Burrata, marinated figs, pistachio pesto, treviso, sumac & pomegranate dressing £16

Steak to Share £110

22oz Cote de bœuf,
rosemary fries, salad & béarnaise

Please allow up to 45 minutes

Mains

Stone bass, Cornish crab, apple, celeriac, maitake & truffle beure blanc £38

Cornish pollock, brown shrimps, cauliflower, samphire & langoustine bisque £38

6oz Dry aged rump steak, skin on rosemary fries, mesclun salad & béarnaise £29

Saddle of venison, boudin noir, truffled celeriac, hispi, chanterelles & blackberry jus £42

Spinach & ricotta tortellini, sweetcorn, wild mushrooms, kohlrabi, pine nuts & cep velouté £28

Sides £7

Rosemary salted skin on skinny fries

Grilled tenderstem, hazelnut & truffle pesto

Mesclun leaf salad, pickled onions & mustard vinaigrette

Please ask one of our team members to see our Private Dining Rooms on the first floor.
email: info@cabotte.co.uk

FOOD ALLERGIES & INTOLERANCES

Please speak to our staff about the ingredients in your food, when placing your order.
A discretionary 13.5% service charge will be added to your final bill.