

Coburg Bar Menu

Tapas created by H el ene Darroze

FROM THE KITCHEN

Foie gras from les Landes cr eme brul ee, green apple sorbet, peanut cappuccino £9.00

Bacalao brandade, pimientos del piquillo marmalade, garlic chips £11.00

Croquetas of Bigorre ham, Reggiano parmesan emulsion £9.00

Roasted langoustine with tandoori spices, citrus and carrot mousseline, coriander jus £18.00

Haas avocado mousseline, caviar from Aquitaine, cold shellfish consomm e £18.00

Pumpkin gazpacho, passion fruit caramel, parsley oil £9.00

Chuletillas of lamb, aubergine caviar with confit lemon, tapenade jus £16.00

Foie gras "lollipops" with ginger bread and exotic fruit chutney £14.00

Club Sandwich with Brebis Basque cheese, rocket jelly and quince pasta £9.00

FROM THE PASTRY

Mojito: lime and mint jelly and foam, confit cucumber, shortbread with Vergeoise sugar £9.00

Irish coffee: coffee jelly, soaked biscuit with coffee and whisky, chantilly £11.00

Pi a Colada: lemon and curry jelly, coco biscuit, pineapple, coconut rum liqueur emulsion £9.00

Coburg Bar Menu available between:
12:00 - 15:00 & 18:00 -23:00