

« APÉRITIF »

GLASS OF KIR ROYALE (125ML) 4,95
BLANC DE BLANCS BRUT WITH CASSIS

OLIVES 2,90

MIXED OLIVES MARINATED IN OLIVE OIL,
GARLIC & HERBS

PIQUANT MIXED OLIVES 4,10

SPICY MARINATED OLIVES WITH ROSE HARISSA,
CAPER BERRIES AND CORNICHONS

SAUCISSON SEC 3,85

THINLY SLICED, CURED BURGUNDIAN SAUSAGE

BREAD 2,60

FRESHLY BAKED SOURDOUGH
BAGUETTE WITH BUTTER

FOUGASSE 5,40

LEAF SHAPED GARLIC BREAD WITH
PARSLEY AND SEA SALT

PISSALADIÈRE

TRADITIONAL WARM FLATBREAD FROM
NICE WITH CARAMELISED ONIONS

ANCHOVY 4,75

ANCHOVIES, OLIVES
AND PARSLEY

REBLOCHON 4,95

REBLOCHON CHEESE
AND THYME

« STARTERS »

FRENCH ONION SOUP 5,95

RUSTIC FRENCH ONION SOUP WITH A SOUR-
DOUGH CROÛTE AND MELTED COMTÉ CHEESE

CALAMARI 6,95

BREADCRUMBED SQUID SAUTÉED IN GARLIC,
LEMON AND PARSLEY WITH TARTARE SAUCE

CHICKEN LIVER PARFAIT 6,75

CHICKEN LIVER PÂTÉ WITH TOASTED BROTCHE
AND SPICED APPLE CHUTNEY

TOMATES BRETON 6,75

MIXED BRETON HERITAGE TOMATOES WITH SOFT
GOATS CHEESE, BLACK OLIVES, SHALLOTS AND
CAPERS SERVED ON GRILLED SOURDOUGH BREAD

PRAWN GRATINÉE 7,95

KING PRAWNS IN A WHITE WINE, GARLIC, CHILLI
AND TOMATO SAUCE WITH TOASTED GARLIC
AND PARSLEY CROUTONS

CHARCUTERIE BOARD 7,35

JAMBON DE SAVOIE, SMOKED DUCK BREAST,
SAUCISSON SEC AND DUCK RILLETTES WITH
BABY GEM SALAD AND CHARGRILLED
PAIN DE CAMPAGNE

CHARENTAIS MELON

WITH SAVOIE HAM 6,75

SEASONAL CHARENTAIS MELON WITH AIR-DRIED
MOUNTAIN HAM AND EXTRA VIRGIN OLIVE OIL

SMOKED SALMON 8,75

SLICED SMOKED SALMON WITH DILL, SHALLOTS,
BABY CAPERS AND CRÈME FRAÎCHE DRESSING
WITH TOASTED SOURDOUGH BREAD

CRAB MAYONNAISE 8,75

CRAB MAYONNAISE WITH AVOCADO, CUCUMBER,
CAPERS AND TARRAGON WITH TOASTED
SOURDOUGH BREAD

STEAK TARTARE 7,25

FINELY CHOPPED RAW BEEF MIXED WITH
SHALLOTS, CAPERS, CORNICHONS,
EGG YOLK AND COGNAC

**OPEN FOR COFFEE &
BREAKFAST DAILY**

« LIGHT MAINS »

GOATS CHEESE SALAD 10,75

WARM GOATS CHEESE AND ROASTED VEGETABLE
SALAD WITH BLACK OLIVE TAPENADE CROSTINI

SPINACH AND MUSHROOM CRÊPES 11,25

BAKED CRÊPES WITH WILD MUSHROOMS,
SPINACH AND GRUYÈRE CHEESE

CHICKEN AND WALNUT SALAD 12,25

CHARGRILLED CHICKEN WITH AVOCADO,
BABY GEM LETTUCE, BABY SPINACH, SHALLOTS,
FRENCH BEANS, WALNUTS, CROUTONS
AND A MUSTARD DRESSING

TUNA NIÇOISE 14,25

CHARGRILLED FRESH TUNA STEAK (SERVED
MEDIUM RARE) ON CLASSIC NIÇOISE SALAD WITH
FRENCH BEANS, CHERRY TOMATOES, BLACK
OLIVES, PEPPERS, NEW POTATOES, EGG, BABY
GEM LETTUCE AND RED ONION

RISOTTO VERT 10,95

RISOTTO WITH PEAS, BROAD BEANS, GREEN
BEANS, COURGETTE, BABY SPINACH, PESTO,
MINT AND ROCKET

SALMON 13,75

CHARGRILLED SALMON WITH RATATOUILLE
AND A LEMON JUICE AND OLIVE OIL DRESSING

« MEAT & FISH »

ROAST DUCK BREAST 15,25

ROASTED DUCK BREAST (SERVED PINK)
WITH GRATIN POTATO AND A GRIOTTINE
CHERRY AND VEAL SAUCE

ROAST SEABASS 15,95

ROAST SEABASS FILLET, BRAISED FENNEL
AND A CHAMPAGNE BEURRE BLANC WITH
CHIVES AND TOMATO CONCASSE

BRETON FISH STEW 14,95

TRADITIONAL BRETON FISH STEW OF SEABASS,
MUSSELS, CLAMS, PRAWNS AND SQUID WITH
TOMATO, WHITE WINE AND CHILLI

LAMB RUMP 15,95

RUMP OF LAMB WITH CORNISH NEW POTATOES,
CHERRY TOMATO, COURGETTE, AND A
VEAL AND THYME JUS

FISH PARMENTIER 12,95

HADDOCK, PRAWN AND SALMON IN
A CREAMY WHITE WINE AND LEEK SAUCE,
TOPPED WITH MASH POTATO AND
GRUYÈRE CHEESE

ROASTED PORK BELLY 14,50

PAN ROASTED PORK BELLY WITH GRATIN
POTATO, BRAISED SAVOY CABBAGE, APPLES,
THYME AND CALVADOS JUS

HADDOCK GOUJONS 11,95

BREADCRUMBED SLICES OF HADDOCK
FILLET WITH FRITES, BRAISED MINTED
PEAS AND TARTARE SAUCE

« GRILLS »

POULET 'BRETON'

CORN FED CHICKEN REARED IN THE HEART
OF RURAL BRITTANY IN THE WEST OF FRANCE
WHICH IS RENOWNED FOR ITS POULTRY

**HALF CHARGRILLED
'BRETON' CHICKEN** 11,95

SERVED WITH FRITES

— CHOICE OF SAUCES —

GARLIC BUTTER 1,40

NORMANDY BUTTER WITH GARLIC,
LEMON AND PARSLEY

PROVENÇALE SAUCE 1,85

CHERRY TOMATO, BASIL, GARLIC, CARAMELISED
ONIONS AND BLACK OLIVES

WILD MUSHROOM SAUCE 2,75

WILD MUSHROOM, CRÈME FRAÎCHE AND THYME

« STEAKS »

ALL OF OUR STEAKS ARE FROM 30 DAY
AGED GRAIN FED CATTLE AND SERVED
CHARGRILLED WITH FRITES

10OZ RIBEYE 17,95

10OZ SIRLOIN 19,50

7OZ FILLET 21,50

— CHOICE OF SAUCES —

GARLIC BUTTER 1,40

NORMANDY BUTTER WITH GARLIC,
LEMON AND PARSLEY

BÉARNAISE SAUCE 2,10

TARRAGON, EGG, SHALLOT AND BUTTER SAUCE

ROQUEFORT BUTTER 2,10

NORMANDY BUTTER WITH ROQUEFORT CHEESE

PEPPERCORN SAUCE 2,35

GREEN PEPPERCORN, COGNAC AND CREAM

TRUFFLE HOLLANDAISE 3,10

HOLLANDAISE SAUCE INFUSED
WITH BLACK TRUFFLES

« PLATS RAPIDES »

STEAK FRITES 11,95

CHARGRILLED THINLY BEATEN OUT
MINUTE STEAK WITH FRITES AND GARLIC
BUTTER (SERVED PINK)

POULET GRILLÉ 12,75

CHARGRILLED BUTTERFLIED CHICKEN
BREAST WITH WILD MUSHROOM, CRÈME
FRAÎCHE AND THYME SAUCE, SERVED
WITH GRATIN POTATO

MOULES FRITES 12,95

MUSSELS COOKED WITH WHITE WINE,
GARLIC, SHALLOTS, PARSLEY AND FRESH
CREAM, SERVED WITH FRITES

« APÉRITIF »

**ST-GERMAIN
GIN & TONIC** 6,95

SUBTLE AND DELICATE ELDERFLOWER
LIQUEUR, FINISHED WITH FRESH CUCUMBER
AND LAVENDER FOR A FRAGRANT AND
REFRESHING TWIST ON THE CLASSIC
GIN AND TONIC

« JULY SPECIALS »

STARTER

GRILLED LOBSTER

WITH MAYONNAISE VERTE 12,95

CHARGRILLED HALF LOBSTER WITH
HERB AND GARLIC MAYONNAISE,
WATERCRESS AND LEMON

MAINS

GRILLED SWORDFISH 14,50

GRILLED SWORDFISH WITH RATATOUILLE
AND A BLACK OLIVE, ANCHOVY AND
CAPER DRESSING

VEAL SIRLOIN 15,95

PAN ROASTED VEAL SIRLOIN, ROASTED
ARTICHOKES, CHERRY TOMATO AND FRESH
PEAS, SERVED WITH A CHIVE POTATO
PURÉE AND VEAL JUS

LOBSTER FRITES 24,95

LOBSTER WITH FRITES, WATERCRESS SALAD
AND WARM GARLIC BUTTER WITH
A DILL HOLLANDAISE

SIDE

HERITAGE TOMATO SALAD 4,50

SEASONAL MIXED HERITAGE TOMATOES
WITH BLACK OLIVES, BASIL, CAPERS,
SHALLOTS AND A CABERNET
SAUVIGNON VINAIGRETTE

DESSERT

STRAWBERRY PAVLOVA 5,95

ENGLISH STRAWBERRY, MINT, HOMEMADE
MERINGUE AND CHANTILLY CREAM

— MONDAY TO FRIDAY —

**LUNCH & PRE-THEATRE
SET MENU**

12 NOON - 7PM

ASK YOUR WAITER TO SEE THE MENU

SIDES

FINGER CARROTS

glazed with parsley 3,15

BRAISED MINTED

PEAS 3,35

CREAMED SPINACH

3,95

TOMATO SALAD

with basil and shallots 3,35

GREEN SALAD

2,95

FRITES

2,95

FRENCH BEANS

3,35

GRATIN POTATO

3,35

GLUTEN-FREE MENUS, VEGETARIAN AND VEGAN MENUS AND ALLERGEN INFORMATION ARE AVAILABLE UPON REQUEST

AN OPTIONAL GRATUITY OF 12.5% WILL BE ADDED TO YOUR BILL. ALL GRATUITIES GO DIRECTLY TO THE STAFF IN THIS RESTAURANT. FIND OUT MORE: WWW.COTE.CO.UK/SERVICECHARGE