



PRESTIGE SET MENU

Monday - Thursday 12 noon - close

Friday - Sunday 12 noon - 7 pm

Two courses 16,95 | Three courses 19,95

STARTERS

FRENCH ONION SOUP

Rustic French onion soup with a sourdough croûte and melted Comté cheese

CALAMARI

Breadcrumbs calamari sautéed in garlic, lemon and parsley with tartare sauce

MOULES MARINIÈRES

Mussels cooked with white wine, garlic, shallots, parsley and fresh cream

BAKED CROTTIN

Traditional goats cheese from the Loire valley, served warm with lamb's lettuce and apple salad, walnuts, croutons and golden raisins

PORK AND PISTACHIO TERRINE

Pork, chicken liver, prune and pistachio terrine with grilled sourdough bread and caramelised red onion compote

WARM ROQUEFORT SALAD

Endive, walnut and crouton salad with a warm Roquefort cheese dressing

MAINS

SALMON

Pan roasted salmon suprême with golden beetroot, fennel and radicchio salad with a herb and caper dressing

STROGANOFF

Sautéed strips of beef fillet with button mushrooms, paprika, shallots, brandy and fresh thyme, served with buttered tagliatelle pasta

HALF CHARGRILLED 'BRETON' CHICKEN

Served with frites and Normandy butter with garlic, lemon and parsley

PORK TENDERLOIN

Pan roasted pork tenderloin with gratin potato, braised Savoy cabbage, apples, thyme and Calvados jus

BUTTERNUT SQUASH RAVIOLI

Handmade goats cheese ravioli with roasted butternut squash, sage and walnut butter

RIBEYE STEAK (2,50 SUPPLEMENT)

Chargrilled 8oz Ribeye steak with frites and garlic butter

DESSERT

COUPE NOIRE

Vanilla ice-cream with warm dark chocolate sauce

"CRUMBLE AUX POMMES"

with vanilla ice-cream

CRÈME CARAMEL

Traditional set vanilla pod custard with dark caramel and cream

CHOCOLATE MOUSSE

Dark chocolate mousse

SIDES

FRITES 3,25

GREEN SALAD 3,25

CREAMED SPINACH 4,15

TOMATO SALAD 3,50
with basil and shallots

FINGER CARROTS 3,25
glazed with parsley

FRENCH BEANS 3,50

GRATIN POTATO 3,45

BRAISED MINTED PEAS 3,45

Gluten-free, vegetarian and vegan menus and allergen information are available upon request
We handle numerous allergens in our kitchens and due to the potential for cross contact, we cannot guarantee that our food is free from any allergens including tree nuts.
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