

CÔTE

## SET MENU

OUR PRIX FIXE MENU IS AVAILABLE MONDAY – FRIDAY 12 – 7PM  
EXCLUDING BANK HOLIDAYS

### STARTERS

#### CRISPY WHITEBAIT

Garlic & lemon aioli  
934 KCAL

#### SMOKED MACKEREL RILLETTES

Pickled fennel, toasted sourdough baguette  
351 KCAL

#### BUTTERNUT SQUASH & ROASTED GARLIC SOUP

Toasted sourdough baguette  
Vg V 279 KCAL

#### CHICKEN, PORK & MUSHROOM TERRINE

Pickled cucumber, toasted sourdough baguette  
242 KCAL

#### MUSHROOMS ON TOAST

Creamy mixed mushrooms, pain de campagne, poached egg, parsley  
V 472 KCAL

### MAINS

#### LAMB PARMENTIER

Braised lamb mince, potato purée, Comté crust  
GF 728 KCAL

#### HADDOCK FRITES

Breaded haddock, frites, Provençal tomato mayonnaise  
721 KCAL

#### STEAK FRITES

Minute steak, garlic butter, frites  
GF 640 KCAL

*Rib-eye*

*Steak*

GF 943 KCAL

*Triple Cooked Truffle Chips*

Vg V GF 337 KCAL

#### COQ AU VIN

Braised chicken leg, red wine, bacon lardons, mushrooms, baby onions, herb potato purée  
GF 753 KCAL

#### AUBERGINE & RED PEPPER CASSOULET

Grilled aubergine, haricot blanc, harissa, crème fraîche, parsley salad  
V GF 745 KCAL

### DESSERTS

#### BURNT ORANGE TART

Vanilla crème fraîche, caramelised orange  
V 432 KCAL

#### CHOCOLATE MOUSSE

Velvety dark chocolate mousse  
V GF 686 KCAL

#### ICE CREAM & SORBET

Two scoops  
V 229 KCAL

#### PLUM CLAFOUTIS

Plums baked in an almond custard with vanilla ice cream  
V 265 KCAL

#### FROZEN BERRIES

Hot white chocolate & vanilla sauce  
V GF 333 KCAL

5.5

For detailed allergen and nutritional information [click here](#).

Please check the allergen information every time you visit our restaurants as we may have changed the recipe or the ingredients of one or more of our dishes.

Adults need around 2000 kcal a day. Should you wish to request a menu without calories, don't hesitate to speak to a member of the team in our restaurants.