

# À LA CARTE MENU

## APÉRITIF

GLASS OF KIR ROYALE (125ML) 4,95  
Blanc de Blancs brut with cassis

## HORS D'OEUVRES

### 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

## STARTERS

### GAZPACHO 5,95

Chilled tomato soup with cucumber, peppers, garlic and basil, served with brioche croutons

### CALAMARI 6,95

Breadcrumbed squid sautéed in garlic, lemon and parsley with tartare sauce

### CHICKEN LIVER PARFAIT 6,95

Chicken liver pâté with toasted brioche and spiced apple chutney

### PRAWN GRATINÉE 7,95

King prawns in a white wine, garlic, chilli and tomato sauce with toasted garlic and parsley croutons

### CRAB MAYONNAISE 8,75

Crab mayonnaise with avocado, cucumber, capers and tarragon with toasted sourdough bread

### BAKED CROTTIN 6,95

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

### PORK RILLETTES 6,25

Hand-shredded pork rillettes seasoned with brandy, wholegrain mustard and thyme, served with baby gem salad and toasted sourdough bread

### MACKEREL RILLETTES 6,50

Smoked mackerel "rillettes" with fine herbs, lemon and toasted sourdough bread

## LIGHT MAINS

### GOATS CHEESE SALAD 10,75

Warm goats cheese and roasted vegetable salad with black olive tapenade crostini

### 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 RATATOUILLE 13,75

Chargrilled salmon with ratatouille and a lemon juice and olive oil dressing

## MEAT & FISH

### LAMB LOIN CHOPS 16,95

Chargrilled lamb chops with Roquefort butter and a warm pea, mint, shallot and crouton salad, served with gratin potatoes

### ROASTED PORK BELLY 14,50

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

### BEEF BOURGUIGNON 16,75

Traditional Beef Bourguignon with potato and chive purée, bacon lardons and chestnut mushrooms

### WHOLE SEABREAM 16,50

Roasted whole seabream with new season Norfolk potatoes, pickled cucumber and a dill and caper mayonnaise

### PRAWN LINGUINE 13,95

Linguine pasta with prawns, sautéed in garlic, chilli, shallots, white wine and lobster jus

### FISH PARMENTIER 12,95

Haddock, prawn and salmon in a creamy white wine and leek sauce, topped with mash potato and Comté cheese

## 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

## GRILLS

### HALF CHARGRILLED POULET 'BRETON' 11,95

Corn fed chicken reared in the heart of rural Brittany in the west of France which is renowned for its poultry.

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

### ROQUEFORT BUTTER 2,10

Normandy butter with Roquefort cheese

### BÉARNAISE SAUCE 2,10

Tarragon, egg, shallot and butter sauce

### PEPPERCORN SAUCE 2,35

Green peppercorn, Cognac and cream

## SIDES

### FRITES 2,95

### GREEN SALAD 2,95

### BRAISED MINTED PEAS 3,35

### TOMATO SALAD 3,35

with basil and shallots

### GRATIN POTATO 3,35

### CREAMED SPINACH 3,95

### FRENCH BEANS 3,35

We are currently unable to accept any cash payments, apologies for any inconvenience this may cause.

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](http://www.cote.co.uk/servicecharge)

## APÉRITIFS

RICARD, PERNOD, NOILLY PRAT, 50ML	2,95
KIR ROYALE, 125ML Blanc de blancs brut with cassis	4,95
KIR, 175ML	4,95

## SPARKLING WINE

NV BLANC DE BLANCS BRUT	4,45 / 23,50
NV BRUT CRÉMANT DE BOURGOGNE	26,50
NV BRUT ROSÉ, RIVAROSE	28,95

## CHAMPAGNE

NV BRUT BARON DE MARCK	6,45 / 35,95
NV BRUT TRADITION, GOBILLARD	39,95
NV TAITTINGER, BRUT RESERVE	52,50
NV BRUT ROSÉ, HENRIOT	60,00
NV BOLLINGER, SPECIAL CUVÉE	63,00
VINTAGE, HENRIOT, 2006	80,00

## SPIRITS

ABSOLUT VODKA, GORDONS GIN	3,25 / 5,95
J&B RARE WHISKY, JACK DANIEL'S	3,25 / 5,95
BOMBAY SAPPHIRE GIN	4,25 / 7,95
GREY GOOSE VODKA Distilled and bottled in France	4,45 / 7,95
TALISKER 10YR WHISKY	4,35 / 7,95

## WHITE WINE

### CRISP, CITRUS, LIGHT

01 LAGARDE BLANC 2018 Vin De France Fresh green apple and citrus fruit	4,95 / 6,55 / 16,95
02 CHÂTEAU DU POYET 2018 Muscadet De Sèvre Et Maine Sur Lie Refreshing, vibrant green and citrus fruit	5,45 / 7,55 / 19,50
03 SAUVIGNON BLANC 2018 Vin De Pays Des Cotes De Gascogne Gooseberry, grass and fresh lime	5,95 / 8,45 / 23,50

### DRY, MINERAL, AROMATIC

08 SAUVIGNON BLANC BERGERAC 2018 Château Laulerie Refreshing and aromatic with crisp green fruit	6,60 / 9,05 / 25,95
09 SANCERRE 2018 Le Petit Broux, Les Celliers De Ceres Wonderfully fresh and zingy, tropical fruit palate	7,75 / 10,95 / 34,00
10 CHABLIS 2018 Olivier Tricon Crisp with citrus notes and a mineral finish	8,05 / 11,50 / 34,50

### FULL-FLAVOURED, ROUND, COMPLEX

11 CHARDONNAY 2018 Vin De Pays D'Oc Melon and pineapple with subtle toasty oak	5,70 / 8,20 / 22,50
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## ROSÉ

### REFRESHING, DRY, AROMATIC

15 CUVÉE LABORIE 2018 Crushed summer berries	5,20 / 7,10 / 18,50
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## RED WINE

### LIGHT, ELEGANT, FRUITY

19 LA LANDE ROUGE 2018 Vin De France Ripe fruit character with a hint of peppery spice	5,10 / 6,95 / 17,95
22 PINOT NOIR 2018 Les Mougeottes, Vin De Pays D'Oc Hints of black cherry and raspberry fruit	6,95 / 9,50 / 28,50

### JUICY, MEDIUM-BODIED, SMOOTH

24 LAGARDE ROUGE 2018 Vin De France Soft juicy blend of red and black berries	4,95 / 6,55 / 16,95
26 MERLOT 2018 Chemin De Marquiere, Vin De Pays D'Oc Smooth plum, blackberry and herbal spice	5,50 / 7,85 / 20,50
27 BORDEAUX ROUGE 2018 Château La Croix De Queynac Fresh and fruity bordeaux with candied red berry aromas	5,70 / 8,20 / 22,50

### GENEROUS, RICH, WARMING

30 CÔTES DU RHÔNE ROUGE 2018 Cuvée Laudun Medium bodied and supple with succulent ripe forest fruit	6,55 / 8,95 / 25,50
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### INTENSE, COMPLEX, STRUCTURED

32 CHÂTEAU DES GRAVIÈRES 2016 Fleshy, robust and well-balanced	7,75 / 10,95 / 32,95
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## BEER / CIDER

KRONENBOURG 1664, 27.5CL, 5% ALC	3,85
METEOR, 33CL, 4.6% ALC One of the last independent, family owned breweries in France	3,95
METEOR SANS ALCOOL, 25CL, <1% ALC Low alcohol beer with a light bitterness and discreet honey notes	3,50
PELFORTH BLONDE, 25CL, 5.8% ALC	3,95
BRETON CIDRE, 33CL, 6% ALC Traditional cider from Brittany	3,95

## WATER

PERRIER SPARKLING WATER	2,40 / 4,50
EVIAN STILL WATER	2,40 / 4,50
VALS SPARKLING WATER Gently sparkling mineral water from the Ardèche region	4,50

## SOFT DRINKS / JUICES

FRESH ORANGE JUICE / CLOUDY APPLE JUICE	2,75
CRANBERRY / POMEGRANATE / TOMATO JUICE	2,50
COCA COLA / ZERO / DIET COKE, 33CL	2,85
LA MORTUACIENNE CLOUDY LEMONADE, 33CL	2,95
ORANGINA, 25CL	2,80

Please ask a member of staff for full wine list.