

MARCH LUNCH & PRE-THEATRE MENU

Monday to Friday 12 noon to 7 pm

Two courses 12,95 | Three courses 15,50

STARTERS

CELERIAC SOUP

Potato, leek and celeriac soup

TUNA RILLETTES

Flaked tuna “rillettes” with fine herbs, lemon and toasted sourdough bread

MUSHROOM BRIOCHE

Toasted brioche with wild mushroom sauce

CURED MOUNTAIN PORK LOIN

Sliced air-dried mountain pork loin with shredded celeriac and mustard remoulade

BABY GEM, BACON AND EGG SALAD

Baby gem salad with bacon lardons, walnuts, egg, tomato and a mustard dressing

MAINS

SALMON AND HADDOCK FISHCAKE

Salmon and smoked haddock fishcake with mustard sauce, baby spinach and a poached egg

CHICKEN WITH SARLADAISE POTATOES

Chargrilled chicken breast with sautéed potatoes, bacon lardons, garlic, parsley and a veal and thyme jus, served with Dijonnaise

PORK NAVARIN

Slow braised ragoût of pork with leeks, carrots and thyme, served with a parsnip purée

BAKED CAMEMBERT

Baked whole Camembert with garlic, rosemary and honey, baguette toasts and green salad

STEAK FRITES

Chargrilled thinly beaten out minute steak served pink with frites and garlic butter

DESSERT

DARK CHOCOLATE POT

with crème fraîche

ICED BERRIES

with warm white chocolate sauce

ICE CREAMS AND SORBETS

CRÈME CARAMEL

Traditional set vanilla pod custard with dark caramel and cream

SIDES

FRITES 3,25

GREEN SALAD 3,25

CREAMED

SPINACH 4,15

TOMATO SALAD 3,50

with basil and shallots

GLAZED

CARROTS 3,25

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