Prestige Set Menu

MONDAY - FRIDAY 12 NOON - CLOSE
SATURDAY & SUNDAY 12 NOON - 7PM

Two Courses 15,95 / Three Courses 18,95

Starters

French Onion Soup
RUSTIC FRENCH ONION SOUP WITH A SOURDOUGH CROÛTE AND MELTED COMTÉ CHEESE

Asparagus Vinaigrette
SEASONAL ENGLISH ASPARAGUS SERVED WARM WITH A TARRAGON AND CHIVE VINAIGRETTE

Breadcrumbed Calamari
SAUTÉED IN GARLIC, LEMON AND PARSLEY WITH TARTARE SAUCE

Mousse de Canard
SMOOTH DUCK LIVER PÂTÉ SERVED WITH TOASTED BRIOCHE

Baked Crottin
TRADITIONAL GOATS CHEESE FROM THE LOIRE VALLEY, SERVED WARM WITH LAMB'S LETTUCE AND APPLE SALAD, WALNUTS, CROUTONS AND GOLDEN RAISINS

Moules au Cidre
MUSSELS SIMMERED IN BRETON CIDER WITH BACON LARDONS, CRÈME FRAÎCHE AND TARRAGON

Mains

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

Half Chargrilled 'Breton' Chicken
SERVED WITH FRITES AND NORMANDY BUTTER WITH GARLIC, LEMON AND PARSLEY

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

Seafood Linguine
LINGUINE PASTA WITH PRAWNS, MUSSELS, CLAMS AND SQUID SAUTÉED IN GARLIC, CHILLI, SHALLOTS, WHITE WINE AND LOBSTER JUS

Spinach and Mushroom Crêpes
BAKED CRÊPES WITH WILD MUSHROOMS, SPINACH AND GRUYÈRE CHEESE

Ribeye Steak (2,50 supplement)
CHARGRILLED 8OZ RIBEYE STEAK WITH FRITES AND GARLIC BUTTER

Sides

FRITES 2,95

GREEN SALAD 2,95

CREAMED SPINACH 3,95

TOMATO SALAD 3,25
with basil and shallots

FINGER CARROTS 2,95
glazed with parsley

FRENCH BEANS 3,25

GRATIN POTATO 3,25

BRAISED MINTED PEAS 3,25

Desserts

Coupe Noire
VANILLA ICE-CREAM WITH WARM DARK CHOCOLATE SAUCE

"Crumble Aux Pêches"
WITH VANILLA ICE-CREAM

Chocolate Mousse
DARK CHOCOLATE MOUSSE

Crème Caramel
TRADITIONAL SET VANILLA POD CUSTARD WITH DARK CARAMEL AND CREAM

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

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