Prestige Set Menu

Monday - Thursday 12 noon - close
Friday 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
Breadcrumbed calamari sautéed in garlic, lemon and parsley with tartare sauce

Moules au Cidre
Mussels simmered in Breton cider with bacon lardons, crème fraîche and tarragon

Feuilleté Provençal
Warm puff pastry with ratatouille, goats cheese, black olives, capers and basil

Pork Rillettes
Hand-shredded pork rillettes seasoned with brandy, wholegrain mustard and thyme, served with sourdough toasts and cornichons

Warm Beetroot Salad
Marinated violet and candy beetroots with baby gem, hazelnuts and a crème fraîche and goats cheese dressing

Mains

Seabass Fillet
Roasted fillet of seabass with mussels, white wine, cream, tarragon, dill and wilted baby spinach

Poulet Grillé
Chargrilled butterflied chicken breast with wild mushroom, crème fraîche and thyme sauce, served with gratin potato

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

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

Half Chargrilled 'Breton' Chicken
Served with frites and Normandy butter with garlic, lemon and parsley

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

Apple and Blackberry Crumble
with vanilla ice-cream

Crème Caramel
Traditional set vanilla pod custard with dark caramel and cream

Chocolate Mousse
Dark chocolate mousse

Sides

frites 2,95

green salad 2,95

creamed spinach 3,95

tomato salad 3,35
with basil and shallots

finger carrots 3,15
glazed with parsley

french beans 3,35

gratin potato 3,35

braised minted peas 3,35

Gluten-free, vegetarian and vegan menus and allergen information are available upon request.
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

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