

À LA CARTE MENU

APÉRITIF

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

RHUBARB MARTINI 5,95
Seasonal rhubarb purée blended with gin,
lemon juice and egg white, finished with
delicate rose petals

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

FRENCH ONION SOUP 5,95

Rustic French onion soup with a sourdough
croûte and melted Comté cheese

CALAMARI 6,95

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

CHARENTAIS MELON WITH SAVOIE HAM 6,75

Seasonal Charentais melon with air-dried
mountain ham and extra virgin olive oil

PRAWN GRATINÉE 7,95

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

CHICKEN LIVER PARFAIT 6,95

Chicken liver pâté with toasted brioche
and spiced apple chutney

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

SMOKED SALMON 8,75

Sliced smoked salmon with dill, shallots, baby
capers and crème fraîche dressing with toasted
sourdough bread

PORK RILLETES 6,25

Hand-shredded pork rillettes seasoned
with brandy, wholegrain mustard and
thyme, served with baby gem salad 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 on classic Niçoise
salad with French beans, cherry tomatoes, black
olives, peppers, new potatoes, egg, baby gem
lettuce and red onion

RAVIOLI 11,95

Handmade goats cheese, ricotta and walnut
ravioli, served with roasted red and yellow
peppers, black olives, garlic and fresh chives

SALMON RATATOUILLE 13,75

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

MEAT & FISH

BRETON FISH STEW 14,95

Traditional Breton fish stew of seabass, mussels,
clams, prawns and squid with tomato, white
wine and chilli

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

FISH PARMENTIER 12,95

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

REBLOCHON CHEESE BURGER 12,95

7oz beef burger with Reblochon cheese,
tomato, baby gem lettuce, red onion,
cornichon relish and frites
(add bacon +£1)

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

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

MOULES FRITES 12,95

Mussels cooked with
white wine, garlic, shallots,
parsley and fresh cream,
served with frites

HADDOCK GOUJONS 11,95

Breadcrumbed slices of haddock
fillet with frites, braised minted
peas and tartare sauce

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