

# APRIL LUNCH AND EARLY EVENING MENU

MONDAY TO FRIDAY 12 NOON TO 7PM

**TWO COURSES 11,50 / THREE COURSES 13,50**

## STARTERS

### VICHYSOISE SOUP

POTATO AND LEEK VICHYSOISE SOUP WITH TRUFFLE OIL  
(SERVED HOT OR CHILLED)

### TUNA RILLETTES

FLAKED TUNA "RILLETTES" WITH FINE HERBS,  
LEMON AND TOASTED SOURDOUGH

### PEAR AND ENDIVE SALAD

PEAR AND ENDIVE SALAD WITH FRISÉE, CROUTONS, GOATS  
CHEESE AND TOASTED HAZELNUT AND MUSTARD DRESSING

### TERRINE

DUCK, CHICKEN AND PORK LIVER TERRINE WITH  
CHARGRILLED SOURDOUGH BREAD AND CORNICHONS

### WHITEBAIT

CRISPY WHITEBAIT WITH TARTARE SAUCE AND LEMON

### TARTE PROVENÇALE

WARM TARTE PROVENÇALE WITH RATATOUILLE, ROCKET,  
BLACK OLIVE AND CAPER DRESSING

### BABY GEM, BACON AND EGG SALAD

BABY GEM SALAD WITH BACON LARDONS, WALNUTS, EGG,  
TOMATO AND A MUSTARD DRESSING

## MAINS

### SEA BREAM

GRILLED SEA BREAM WITH COURGETTE PURÉE AND SHAVED  
COURGETTE, BROAD BEAN AND ROCKET SALAD

### CHICKEN BREAST

CHARGRILLED CHICKEN BREAST WITH BASIL  
POTATO PURÉE AND SAUCE VIERGE

### BUTTERNUT SQUASH RISOTTO

BUTTERNUT SQUASH AND BABY SPINACH RISOTTO  
WITH SAGE AND PARMESAN

### TOULOUSE SAUSAGES

GRILLED SMOKED TOULOUSE SAUSAGES WITH BRAISED PUY  
LENTILS, CARROTS AND DIJONNAISE

### SALMON FISHCAKES

SAUTÉED SALMON FISHCAKES WITH BABY SPINACH SALAD,  
DILL AND A WHOLEGRAIN MUSTARD SAUCE

### BRETON CHICKEN SALAD

SHREDDED CORN-FED CHICKEN SALAD WITH STREAKY  
BACON, AVOCADO, EGG, RADISH AND CREAMY  
WALNUT DRESSING

### STEAK FRITES (2,00 SUPPLEMENT)

CHARGRILLED THINLY BEATEN OUT MINUTE STEAK  
SERVED PINK 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

### CHOCOLATE MOUSSE

### ICE CREAMS AND SORBETS

### CRÈME CARAMEL

**"CRUMBLE AUX POMMES"**  
AND VANILLA ICE-CREAM

**DARK CHOCOLATE POT**  
WITH CRÈME FRAÎCHE

**ICED BERRIES**  
WITH WHITE CHOCOLATE SAUCE

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](http://WWW.COTE.CO.UK/SERVICECHARGE)

# APRIL SPECIALS

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## STARTER

### **MUSHROOM FEUILLETÉ 5,50**

WARM PUFF PASTRY WITH A CREAMY WILD MUSHROOM SAUCE

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## MAINS

### **COD SUPRÊME 14,50**

PAN ROASTED COD SUPRÊME WITH BROAD BEANS, PEAS, NEW POTATOES AND A LEMON AND FINE HERB BUTTER SAUCE

### **LAMB LOIN CHOPS 15,95**

CHARGRILLED LAMB CHOPS WITH ROQUEFORT BUTTER AND A WARM PEA, MINT, SHALLOT AND CROUTON SALAD

### **ESCALOPE DE VEAU 13,95**

SAUTÉED BREADED VEAL ESCALOPE WITH WATERCRESS, LEMON AND VEAL JUS

## SIDE

### **RATATOUILLE 3,50**

SAUTÉED AUBERGINE, COURGETTE AND RED PEPPERS IN PROVENÇALE SAUCE WITH BABY SPINACH AND EXTRA VIRGIN OLIVE OIL

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## DESSERT

### **PAIN PERDU 5,50**

BRIOCHE BREAD AND BUTTER PUDDING WITH VANILLA ICE CREAM AND CARAMEL SAUCE

## **ESCALE PINOT NOIR 2016**

**VIN DE PAYS D'OC  
6,55 / 9,25 / 27,50**

AS A SUGGESTED WINE PAIRING WITH THE LAMB LOIN CHOPS WE RECOMMEND ESCALE PINOT NOIR.

THE BRIGHT FRUIT NOTES IN THIS ELEGANT PINOT NOIR ALONG WITH THE SUBTLE ACIDITY AND LIGHT BODY, MATCH PERFECTLY WITH THE EARTHY RICHNESS OF THE LAMB.