

Monday - Thursday 12 noon - close Friday 12 noon - 7 pm

Two courses 15,95 | Three courses 18,95

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 NORMANDES

Steamed mussels with leeks, apple cider, crème fraîche, garlic and parsley

BAKED CROTTIN

Traditional goats cheese from the Loire valley, served warm with lamb's lettuce and apple salad, walnuts, croutons and golden raisins

RABBIT AND PISTACHIO TERRINE

Rabbit, pork, pistachio and chicken liver terrine, with grilled pain de campagne and a spiced apple chutney

WARM ROQUEFORT SALAD

Endive, walnut and crouton salad with a warm Roquefort cheese dressing

MAINS

SALMON

Pan roasted salmon suprême with golden beetroot, fennel and radicchio salad with a herb and caper dressing

HALF CHARGRILLED 'BRETON' CHICKEN

Served with frites and Normandy butter with garlic, lemon and parsley

PORK TENDERLOIN

Pan roasted pork tenderloin with celeriac purée, pearl onions, bacon lardons and a veal and thyme jus

DUCK CONFIT

Crispy duck leg confit with sautéed Savoy cabbage, bacon lardons, golden sultanas, apple and red onion, and a thyme and veal jus

MUSHROOM RAVIOLI

Handmade mushroom, walnut and Camembert cheese ravioli with a wild mushroom, crème fraîche and thyme sauce

RIBEYE STEAK (2.50 SUPPLEMENT)

Chargrilled 80z Ribeye steak with frites and garlic butter

DESSERT

COUPE NOIRE

Vanilla ice-cream with warm dark chocolate sauce

"CRUMBLE AUX POMMES"

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 GLAZED CARROTS 2,95 with parsley **GRATIN POTATO 3,25**

BRAISED MINTED PEAS 3,25

TOMATO SALAD 3,25

with basil and shallots

FRENCH BEANS 3,25

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



