

FEBRUARY LUNCH AND EARLY EVENING MENU

MONDAY TO FRIDAY 12 NOON TO 7 PM

TWO COURSES 11,50 / THREE COURSES 13,50

STARTERS

CARROT AND BUTTERNUT SQUASH SOUP

CARROT, BUTTERNUT SQUASH AND GINGER SOUP

APPLE AND ROQUEFORT SALAD

APPLE, BABY GEM AND ENDIVE SALAD WITH GOLDEN
RAISINS, CROUTONS AND ROQUEFORT CHEESE

EGG BENEDICT

HAM AND POACHED EGG ON A TOASTED MUFFIN WITH
HOMEMADE HOLLANDAISE SAUCE

MACKEREL AND BEETROOT SALAD

WARM SMOKED MACKEREL AND BEETROOT SALAD WITH
A HORSERADISH AND CRÈME FRAÎCHE DRESSING

RATATOUILLE WITH GOATS CHEESE

WARM RATATOUILLE WITH GOATS CHEESE AND
CHARGRILLED PAIN DE CAMPAGNE

MAINS

SEA BREAM

ROAST SEA BREAM WITH BLOOD ORANGE AND
FENNEL SALAD, SOURDOUGH CROUTONS
AND HAZELNUT VINAIGRETTE

CHICKEN AND BACON PARMENTIER

CHICKEN, BACON AND ROSEMARY PARMENTIER, TOPPED
WITH POTATO PURÉE AND TOASTED BREADCRUMBS,
SERVED WITH BUTTERED HISPI CABBAGE

TOULOUSE SAUSAGES

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

RISOTTO VERT

RISOTTO WITH PEAS, BROAD BEANS, GREEN BEANS,
COURGETTE, BABY SPINACH, PESTO, MINT AND ROCKET

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

**DARK
CHOCOLATE POT**
WITH CRÈME FRAÎCHE

ICED BERRIES
WITH WARM WHITE
CHOCOLATE SAUCE

**ICE CREAMS
AND SORBETS**

CRÈME CARAMEL
TRADITIONAL SET VANILLA POD
CUSTARD WITH DARK CARAMEL
AND CREAM

GLUTEN-FREE, VEGETARIAN MENUS AND ALLERGEN INFORMATION ARE AVAILABLE UPON REQUEST

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