

# 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

Breadcrumbs 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 (served medium rare) 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

Breadcrumbs 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](http://www.cote.co.uk/servicecharge)