

# OCTOBER LUNCH AND EARLY EVENING MENU

MONDAY TO FRIDAY 12 NOON TO 7 PM

TWO COURSES 11,50 / THREE COURSES 13,95

## STARTERS

### CELERIAC SOUP

POTATO, LEEK AND CELERIAC SOUP

### SMOKED HADDOCK CROQUETTES

POTATO AND SMOKED HADDOCK CROQUETTES  
WITH TARTARE SAUCE

### CHARCUTERIE

FINELY SHREDDED PORK PATÉ AND SLICED  
SAUCISSON SEC WITH CORNICHONS AND TOASTED  
SOURDOUGH BREAD

### BRAISED ENDIVE

SLOWLY BRAISED ENDIVE, SERVED WARM WITH A  
FREE-RANGE EGG, SOURDOUGH CROUTONS  
AND A MUSTARD DRESSING

### MUSHROOM BRIOCHE

TOASTED BRIOCHE WITH WILD MUSHROOM SAUCE

## MAINS

### SEA BREAM

GRILLED SEA BREAM WITH HARICOT BEANS AND A  
PARSLEY, TARRAGON AND CAPER DRESSING

### BŒUF EN CROÛTE

BRAISED SHIN OF BEEF WITH PUFF PASTRY, CARROTS  
AND LEEKS WITH VEAL AND THYME VEAL JUS

### GRILLED CHICKEN BREAST

CHARGRILLED CHICKEN BREAST WITH ROASTED  
VEGETABLES, THYME AND A CREAMY WHOLEGRAIN  
MUSTARD SAUCE

### BUTTERNUT SQUASH RISOTTO

BUTTERNUT SQUASH AND BABY SPINACH RISOTTO  
WITH SAGE AND PARMESAN

### 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 3,35  
*with basil and shallots*

FINGER CARROTS 3,15  
*glazed with parsley*

FRENCH BEANS 3,35

GRATIN POTATO 3,35

BRAISED MINTED PEAS 3,35

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