

GLASS OF KIR ROYALE (125ML) 4,95
BLANC DE BLANCS BRUT WITH CASSIS

OLIVES 2,60

MIXED OLIVES MARINATED IN OLIVE OIL, GARLIC & HERBS

PIQUANT MIXED OLIVES 3,90

SPICY MARINATED OLIVES WITH ROSE HARISSA,
CAPER BERRIES AND CORNICHONS

SAUCISSON SEC 3,65

THINLY SLICED, CURED BURGUNDIAN SAUSAGE

BREAD 2,40

FRESHLY BAKED SOURDOUGH BAGUETTE WITH BUTTER

FOUGASSE 4,95

LEAF SHAPED GARLIC BREAD WITH PARSLEY
AND SEA SALT

PISSALADIÈRE

TRADITIONAL WARM FLATBREAD FROM NICE WITH
CARAMELISED ONIONS, WITH A CHOICE OF EITHER

ANCHOVY 4,35

OR

REBLOCHON 4,85

ANCHOVIES, OLIVES

REBLOCHON CHEESE

AND PARSLEY

AND THYME

STARTERS

FRENCH ONION SOUP 5,75

RUSTIC FRENCH ONION SOUP WITH A
SOURDOUGH CROÛTE AND MELTED COMTÉ CHEESE

ASPARAGUS HOLLANDAISE 6,95

SEASONAL ENGLISH ASPARAGUS WITH
HOLLANDAISE SAUCE

CHICKEN LIVER PARFAIT 6,25

CHICKEN LIVER PATE WITH TOASTED BRIOCHE AND
SPICED APPLE CHUTNEY

CALAMARI 6,50

BREADCRUMBED SQUID SAUTÉED IN GARLIC, LEMON AND
PARSLEY WITH TARTARE SAUCE

CRAB MAYONNAISE 7,50

CRAB MAYONNAISE WITH AVOCADO, CUCUMBER, CAPERS,
AND TARRAGON WITH TOASTED SOURDOUGH BREAD

CHARCUTERIE BOARD 6,95

JAMBON DE SAVOIE, SMOKED DUCK BREAST,
SAUCISSON SEC AND DUCK RILLETTES WITH BABY GEM
SALAD AND CHARGRILLED PAIN DE CAMPAGNE

PRAWN GRATINÉE 7,75

KING PRAWNS IN A WHITE WINE, GARLIC, CHILLI AND
TOMATO SAUCE WITH TOASTED GARLIC
AND PARSLEY CROUTONS

BOUDIN NOIR 6,50

SAUTÉED FRENCH BLACK PUDDING WITH CARAMELISED
APPLES, POACHED EGG AND FRISÉE SALAD

BAKED CROTTIN 6,50

TRADITIONAL GOATS CHEESE FROM THE LOIRE VALLEY,
SERVED WARM WITH LAMB'S LETTUCE AND APPLE SALAD,
WALNUTS, CROUTONS AND GOLDEN RAISINS

STEAK TARTARE 6,95

FINELY CHOPPED RAW BEEF MIXED WITH SHALLOTS,
CAPERS, CORNICHONS, EGG YOLK AND COGNAC

LUNCH & EARLY EVENING MENU

MONDAY - FRIDAY 12 NOON - 7.00PM
2 COURSES 10,95 OR 3 COURSES 12,95

OPEN FOR BREAKFAST DAILY

8AM - 12PM WEEKDAYS/ 9AM - 1PM WEEKENDS

LIGHT MAINS

GOATS CHEESE SALAD 9,95

WARM GOATS CHEESE AND ROASTED VEGETABLE SALAD
WITH BLACK OLIVE TAPENADE CROSTINI

SPINACH AND MUSHROOM CRÊPES 10,50

BAKED CRÊPES WITH WILD MUSHROOMS, SPINACH
AND GRUYÈRE CHEESE

CHICKEN AND WALNUT SALAD 11,50

CHARGRILLED CHICKEN WITH AVOCADO, BABY GEM
LETTUCE, BABY SPINACH, SHALLOTS, FRENCH BEANS,
WALNUTS, CROUTONS AND A MUSTARD DRESSING

ASPARAGUS RISOTTO 10,95

SEASONAL ENGLISH ASPARAGUS RISOTTO WITH BABY
SPINACH, SOFT GOATS CHEESE AND PEA SPROUTS

TUNA NIÇOISE 13,50

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

SALMON FISHCAKES 11,50

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

MEAT & FISH

ESCALOPE DE VEAU 13,95

SAUTÉED BREADED VEAL ESCALOPE WITH WATERCRESS,
LEMON AND VEAL JUS

RUMP OF LAMB 15,95

SEASONAL RUMP OF LAMB WITH JERSEY ROYAL
POTATOES, ENGLISH ASPARAGUS AND
MINT HOLLANDAISE

ROAST DUCK BREAST 14,50

ROASTED DUCK BREAST (SERVED PINK) WITH
GRATIN POTATO AND A GRIOTTINE CHERRY SAUCE

ROASTED PORK BELLY 13,50

PAN ROASTED PORK BELLY WITH GRATIN POTATO, BRAISED
SAVOY CABBAGE, APPLES, THYME AND CALVADOS JUS

BRETON FISH STEW 13,95

TRADITIONAL BRETON FISH STEW OF SEABREAM,
MUSSELS, CLAMS, PRAWNS AND
SQUID WITH TOMATO, WHITE WINE AND CHILLI

HADDOCK 13,50

PAN ROASTED HADDOCK FILLET WRAPPED IN
SMOKED FRENCH BACON WITH BRAISED PUY LENTILS AND
WILTED BABY SPINACH, DILL AND BEURRE BLANC

FISH PARMENTIER 12,50

COD, HADDOCK, PRAWN AND SALMON IN A CREAMY
WHITE WINE AND LEEK SAUCE, TOPPED WITH MASH
POTATO AND GRUYÈRE CHEESE

SIDES

FRITES 2,95

GREEN SALAD 2,75

TOMATO, SHALLOT AND BASIL SALAD 2,95

GLAZED CARROTS WITH PARSLEY 2,75

FRENCH BEANS 2,95

BRAISED MINTED PEAS 2,95

GRATIN POTATO 2,95

CREAMED SPINACH 3,75

GRILLS

POULET 'BRETON'

CORN FED CHICKEN REARED IN THE HEART OF RURAL
BRITTANY IN THE WEST OF FRANCE WHICH IS RENOWNED
FOR ITS POULTRY

HALF CHARGRILLED 'BRETON' CHICKEN 11,50

SERVED WITH FRITES

CHOICE OF SAUCES

GARLIC BUTTER 1,25

NORMANDY BUTTER WITH GARLIC, LEMON AND PARSLEY

PROVENÇALE SAUCE 1,60

CHERRY TOMATO, BASIL, GARLIC, CARAMELISED ONIONS
AND BLACK OLIVES

WILD MUSHROOM SAUCE 2,35

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 RIB-EYE 16,95

10OZ SIRLOIN 18,50

7OZ FILLET 19,95

CHOICE OF SAUCES

GARLIC BUTTER 1,25

NORMANDY BUTTER WITH GARLIC, LEMON AND PARSLEY

BÉARNAISE SAUCE 1,95

TARRAGON, EGG, SHALLOT AND BUTTER SAUCE

ROQUEFORT BUTTER 1,60

NORMANDY BUTTER WITH ROQUEFORT CHEESE

PEPPERCORN SAUCE 1,95

GREEN PEPPERCORN, COGNAC AND CREAM

PLATS RAPIDES

STEAK FRITES 11,50

CHARGRILLED THINLY BEATEN OUT MINUTE
STEAK WITH FRITES AND GARLIC BUTTER
(SERVED PINK)

POULET GRILLÉ 11,95

CHARGRILLED BUTTERFLIED CHICKEN
BREAST WITH WILD MUSHROOM, CRÈME
FRAÎCHE AND THYME SAUCE, SERVED WITH
GRATIN POTATO

COD GOUJONS 11,95

BREADCRUMBED SLICES OF COD FILLET
WITH FRITES, BRAISED MINTED PEAS
AND TARTARE SAUCE

WEEKEND SPECIALS

SATURDAY 12NOON - 6.00PM

SUNDAY 12NOON - 10.30PM

1/2 ROAST CHICKEN 10,95 STEAK FRITES 10,95
OR CÔTE BURGER 10,95

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-RESTAURANTS.CO.UK/SERVICECHARGE