

# OCTOBER LUNCH AND EARLY EVENING MENU

MONDAY TO FRIDAY 12 NOON TO 7PM

**ONE MAIN COURSE AND A DRINK\* £11,50 OR  
TWO COURSES £11,50 / THREE COURSES £13,50**

## STARTERS

### MUSHROOM SOUP

MUSHROOM SOUP WITH CRÈME FRAÎCHE AND CHIVES

### TUNA RILLETTES

FLAKED TUNA "RILLETTES" WITH FINE HERBS,  
LEMON AND TOASTED SOURDOUGH

### AUTUMN SALAD

ROAST BUTTERNUT SQUASH AND BABY SPINACH SALAD WITH  
WALNUTS, DATES AND A ROQUEFORT DRESSING

### SAVOIE HAM WITH CELERIAC REMOULADE

AIR-DRIED MOUNTAIN HAM WITH SHREDDED CELERY ROOT,  
MUSTARD AND CAPER 'COLESLAW'

### RATATOUILLE WITH GOATS CHEESE

WARM RATATOUILLE WITH GOATS CHEESE AND  
CHARGRILLED PAIN DE CAMPAGNE

### MOULES MARINIÈRES

MUSSELS COOKED WITH WHITE WINE, GARLIC, SHALLOTS,  
PARSLEY AND FRESH CREAM

### BABY GEM, BACON AND EGG SALAD

BABY GEM SALAD WITH BACON LARDONS, WALNUTS, EGG,  
TOMATO AND A MUSTARD DRESSING

## MAINS

### SEABREAM

GRILLED SEABREAM FILLET WITH RATATOUILLE AND A  
LEMON JUICE AND OLIVE OIL DRESSING

### COQ AU VIN

CORN-FED FRENCH CHICKEN LEG, SLOWLY BRAISED IN RED  
WINE WITH BACON LARDONS, CHESTNUT MUSHROOMS  
AND POTATO PURÉE

### SALMON AND HADDOCK FISHCAKE

SALMON AND SMOKED HADDOCK FISHCAKE WITH BABY  
SPINACH AND A POACHED EGG

### CHICKEN WITH SALARDAISE POTATOES

CHARGRILLED CHICKEN BREAST WITH SAUTÉED POTATOES,  
BACON LARDONS, GARLIC, PARSLEY AND A VEAL AND  
THYME JUS, SERVED WITH DIJONNAISE

### MUSHROOM RISOTTO

SEASONAL WILD MUSHROOM RISOTTO

### HACHIS PARMENTIER

TRADITIONAL FRENCH 'COTTAGE PIE' TOPPED WITH POTATO  
PURÉE AND TOASTED BREADCRUMBS WITH BRAISED MINTED  
PEAS, BABY GEM LETTUCE AND ONIONS

### STEAK FRITES (2,00 SUPPLEMENT)

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

### CÔTE BURGER

8OZ BEEF BURGER WITH A TOASTED BRIOCHE BUN, TOMATO,  
BABY GEM LETTUCE, RED ONION, FRITES AND CORNICHONS  
(ADD BACON £1, ADD COMTÉ CHEESE £1)

## DESSERTS

### DARK CHOCOLATE POT

WITH CRÈME FRAÎCHE

### CRÈME CARAMEL

### ICED BERRIES

WITH WHITE CHOCOLATE SAUCE

### "CRUMBLE AUX POMMES"

APPLE COMPOTE WITH NORMANDY BUTTER CRUMBLE  
AND VANILLA ICE CREAM

### CHOCOLATE MOUSSE

### ICE CREAMS AND SORBETS

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)

\*A DRINK INCLUDES A GLASS OF HOUSE WINE, A KRONENBOURG BEER OR A SOFT DRINK.

OUR BURGERS ARE COOKED TO ORDER. WE ARE REQUIRED TO INFORM YOU THAT CONSUMING UNDERCOOKED MEATS MAY INCREASE THE  
RISK OF FOODBORNE ILLNESS, PARTICULARLY AMONGST THE ELDERLY, YOUNG AND THOSE WITH WEAKENED IMMUNE SYSTEMS.