

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

OLIVES 2,80

MIXED OLIVES MARINATED IN OLIVE OIL, GARLIC & HERBS

PIQUANT MIXED OLIVES 3,95

SPICY MARINATED OLIVES WITH ROSE HARISSA,
CAPER BERRIES AND CORNICHONS

SAUCISSON SEC 3,75

THINLY SLICED, CURED BURGUNDIAN SAUSAGE

BREAD 2,50

FRESHLY BAKED SOURDOUGH BAGUETTE WITH BUTTER

FOUGASSE 5,25

LEAF SHAPED GARLIC BREAD WITH PARSLEY
AND SEA SALT

PISSALADIÈRE

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

ANCHOVY 4,45

OR

REBLOCHON 4,95

ANCHOVIES, OLIVES

REBLOCHON CHEESE

AND PARSLEY

AND THYME

STARTERS

FRENCH ONION SOUP 5,95

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

CALAMARI 6,75

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

CHICKEN LIVER PARFAIT 6,50

CHICKEN LIVER PÂTÉ WITH TOASTED BRIOCHE AND
SPICED APPLE CHUTNEY

PRAWN GRATINÉE 7,95

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

WARM ROQUEFORT SALAD 5,75

ENDIVE, WALNUT AND CROUTON SALAD WITH A WARM
ROQUEFORT CHEESE DRESSING

SMOKED SALMON 7,95

SLICED SMOKED SALMON WITH DILL, SHALLOTS, BABY
CAPERS AND CRÈME FRAÎCHE DRESSING WITH
TOASTED SOURDOUGH BREAD

CHARCUTERIE BOARD 7,25

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

CRAB MAYONNAISE 8,50

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

STEAK TARTARE 6,95

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

LUNCH & PRE-THEATRE MENU

DAILY 12 NOON - 7.00PM

2 COURSES 12,95 OR 3 COURSES 14,95

OPEN FOR BREAKFAST DAILY

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

LIGHT MAINS

GOATS CHEESE SALAD 10,50

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

SPINACH AND MUSHROOM CRÊPES 10,95

BAKED CRÊPES WITH WILD MUSHROOMS, SPINACH
AND GRUYÈRE CHEESE

CHICKEN AND WALNUT SALAD 11,95

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

RISOTTO VERT 10,95

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

TUNA NIÇOISE 13,95

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 13,50

CHARGRILLED SALMON WITH RATATOUILLE AND A
LEMON JUICE AND OLIVE OIL DRESSING

MEAT & FISH

BEEF BOURGUIGNON 16,50

TRADITIONAL BEEF BOURGUIGNON WITH POTATO AND
CHIVE PURÉE, BACON LARDONS AND
CHESTNUT MUSHROOMS

ROAST DUCK BREAST 14,95

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

ROASTED PORK BELLY 13,95

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

BRETON FISH STEW 14,50

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

ROAST SEABASS 15,95

ROAST SEABASS FILLET, BRAISED FENNEL AND A
CHAMPAGNE BEURRE BLANC WITH CHIVES AND
TOMATO CONCASSE

FISH PARMENTIER 12,95

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

COD GOUJONS 11,95

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

SIDES

FRITES 2,95

GREEN SALAD 2,95

TOMATO, SHALLOT AND BASIL SALAD 3,25

GLAZED CARROTS WITH PARSLEY 2,95

FRENCH BEANS 3,25

BRAISED MINTED PEAS 3,25

GRATIN POTATO 3,25

CREAMED SPINACH 3,95

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.CO.UK/SERVICECHARGE

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 11,95

SERVED WITH FRITES

CHOICE OF SAUCES

GARLIC BUTTER 1,30

NORMANDY BUTTER WITH GARLIC, LEMON AND PARSLEY

PROVENÇALE SAUCE 1,70

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

WILD MUSHROOM SAUCE 2,50

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 17,50

10OZ SIRLOIN 18,95

7OZ FILLET 20,50

CHOICE OF SAUCES

GARLIC BUTTER 1,30

NORMANDY BUTTER WITH GARLIC, LEMON AND PARSLEY

BÉARNAISE SAUCE 1,95

TARRAGON, EGG, SHALLOT AND BUTTER SAUCE

ROQUEFORT BUTTER 1,95

NORMANDY BUTTER WITH ROQUEFORT CHEESE

PEPPERCORN SAUCE 2,25

GREEN PEPPERCORN, COGNAC AND CREAM

PLATS RAPIDES

STEAK FRITES 11,95

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

POULET GRILLÉ 12,50

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

POST THEATRE MENU

FROM 10PM DAILY 12,95 (PLEASE SEE SEPARATE MENU)

A SELECTED MAIN COURSE WITH A GLASS OF LAGARDE
BLANC/ ROUGE, A KRONENBOURG OR A SOFT DRINK
