

GLUTEN-FREE MENU

WHEN ORDERING, PLEASE MENTION THAT YOU ARE CHOOSING FROM THE GLUTEN-FREE MENU EACH COURSE WILL BE MARKED AS GLUTEN-FREE

OLIVES 2,95

PIQUANT MIXED OLIVES 4,10

SAUCISSON SEC 3,95

STARTERS

FRENCH ONION SOUP 6,25

RUSTIC FRENCH ONION SOUP WITH A GLUTEN-FREE CROÛTE AND MELTED COMTÉ CHEESE

SMOKED SALMON 8,95

SLICED SMOKED SALMON WITH DILL, SHALLOTS, BABY CAPERS WITH TOASTED GLUTEN-FREE BREAD

TOMATES BRETON 6,85

MIXED BRETON HERITAGE TOMATOES WITH SOFT GOATS CHEESE, BLACK OLIVES, SHALLOTS AND CAPERS SERVED ON TOASTED GLUTEN-FREE BREAD

CRAB MAYONNAISE 8,95

CRAB MAYONNAISE WITH AVOCADO, CUCUMBER, CAPERS, AND TARRAGON WITH TOASTED GLUTEN-FREE BREAD

PRAWN GRATINÉE 8,25

KING PRAWNS IN A WHITE WINE, GARLIC, CHILLI AND TOMATO SAUCE

CHARCUTERIE BOARD 7,50

JAMBON DE SAVOIE, SMOKED DUCK BREAST, SAUCISSON SEC AND DUCK RILLETTES WITH BABY GEM SALAD AND TOASTED GLUTEN-FREE BREAD

CHARENTAIS MELON WITH SAVOIE HAM 6,85

SEASONAL CHARENTAIS MELON WITH AIR-DRIED MOUNTAIN HAM AND EXTRA VIRGIN OLIVE OIL

CHICKEN LIVER PARFAIT 6,85

CHICKEN LIVER PÂTÉ WITH TOASTED GLUTEN-FREE BREAD AND SPICED APPLE CHUTNEY

LIGHT MAINS

RISOTTO VERT 11,25

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

GOATS CHEESE SALAD 10,95

WARM GOATS CHEESE AND ROASTED VEGETABLE SALAD WITH BLACK OLIVE TAPENADE

CHICKEN AND WALNUT SALAD 12,50

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

TUNA NIÇOISE 14,50

CHARGILLED 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

SPINACH AND MUSHROOM CRÊPES 11,50

BAKED CRÊPES WITH WILD MUSHROOMS, SPINACH AND GRUYÈRE CHEESE

SIDES

FRITES 3,25

GREEN SALAD 3,25

GRATIN POTATO 3,45

BRAISED MINTED PEAS 3,45

FRENCH BEANS 3,50

GLAZED CARROTS WITH PARSLEY 3,25

CREAMED SPINACH 4,15

TOMATO, SHALLOT & BASIL SALAD 3,50

MEAT & FISH

ROAST DUCK BREAST 15,50

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

LAMB RUMP 15,95

RUMP OF LAMB WITH CORNISH NEW POTATOES, CHERRY TOMATO, COURGETTE, AND A VEAL AND THYME JUS

POULET GRILLÉ 12,95

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

MOULES FRITES 13,50

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

STEAK FRITES 12,50

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

ROAST SEABASS 16,25

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

ROASTED PORK BELLY 14,95

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

FISH PARMENTIER 13,25

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

BRETON FISH STEW 14,95

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

SALMON 13,95

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

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 CHARGILLED 'BRETON' CHICKEN 12,50
SERVED WITH FRITES

— CHOICE OF SAUCES —

GARLIC BUTTER 1,50
NORMANDY BUTTER WITH GARLIC, LEMON AND PARSLEY

WILD MUSHROOM SAUCE 2,95
WILD MUSHROOM, CRÈME FRAÎCHE AND THYME

PROVENÇALE SAUCE 1,95

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

STEAKS

ALL OF OUR STEAKS ARE FROM 30 DAY AGED GRAIN FED CATTLE AND SERVED CHARGILLED WITH FRITES

10OZ RIBEYE 18,50

10OZ SIRLOIN 19,95

7OZ FILLET 22,50

— CHOICE OF SAUCES —

ROQUEFORT BUTTER 2,25
NORMANDY BUTTER WITH ROQUEFORT CHEESE

GARLIC BUTTER 1,50
NORMANDY BUTTER WITH GARLIC, LEMON AND PARSLEY

BÉARNAISE SAUCE 2,25
TARRAGON, EGG, SHALLOT AND BUTTER SAUCE

PEPPERCORN SAUCE 2,50
GREEN PEPPERCORN, COGNAC AND CREAM

TRUFFLE HOLLANDAISE 3,25

HOLLANDAISE SAUCE INFUSED WITH BLACK TRUFFLES

JULY SPECIALS

STARTER

GRILLED LOBSTER 12,95

CHARGILLED HALF LOBSTER WITH HERB AND GARLIC MAYONNAISE, WATERCRESS AND LEMON

MAINS

GRILLED SWORDFISH 14,50

GRILLED SWORDFISH WITH RATATOUILLE AND A BLACK OLIVE, ANCHOVY AND CAPER DRESSING

VEAL SIRLOIN 15,95

PAN ROASTED VEAL SIRLOIN, ROASTED ARTICHOKE, CHERRY TOMATO AND FRESH PEAS, SERVED WITH A CHIVE POTATO PURÉE AND VEAL JUS

LOBSTER FRITES 24,95

LOBSTER WITH FRITES, WATERCRESS SALAD, GARLIC BUTTER WITH A DILL HOLLANDAISE

SIDE

HERITAGE TOMATO SALAD 4,50

SEASONAL MIXED HERITAGE TOMATOES WITH BLACK OLIVES, BASIL, CAPERS, SHALLOTS AND A CABERNET SAUVIGNON VINAIGRETTE

DESSERT

STRAWBERRY PAVLOVA 5,95

ENGLISH STRAWBERRY, MINT, HOMEMADE MERINGUE AND CHANTILLY CREAM

DESSERTS

CRÈME CARAMEL 5,95

TRADITIONAL SET VANILLA POD CUSTARD WITH DARK CARAMEL AND CREAM

FROZEN BERRIES WITH WHITE CHOCOLATE SAUCE 5,15

FROZEN SUMMER BERRIES WITH WARM WHITE CHOCOLATE SAUCE

CHOCOLATE MOUSSE 5,15

DARK CHOCOLATE MOUSSE

CRÈME BRÛLÉE 6,25

CLASSIC CARAMELISED VANILLA CUSTARD

ICE CREAMS & SORBETS 4,95

VANILLA, CHOCOLATE AND STRAWBERRY ICE CREAM AND LEMON SORBET

CHOCOLATE POT 3,95

DARK CHOCOLATE POT WITH CRÈME FRAÎCHE

CHEESE 6,95

ROQUEFORT, REBLOCHON AND COMTÉ SERVED WITH TOASTED GLUTEN-FREE BREAD AND GRAPES

WE USE FLOUR AND OTHER INGREDIENTS CONTAINING GLUTEN IN OUR KITCHENS, HOWEVER PROCESSES AND TRAINING ARE IN PLACE TO ENSURE THAT ALL OPTIONS ON THE GF MENU ARE GLUTEN-FREE.

ALLERGEN INFORMATION IS AVAILABLE UPON REQUEST



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