



GLUTEN FREE MENU

When ordering, please mention that you are choosing from the gluten-free menu and each course will be marked as gluten-free

HORS D'OEUVRES

- 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
- CHICKEN LIVER PARFAIT 6,85
Chicken liver pâté with toasted gluten-free bread and spiced apple chutney
- 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
- WARM ROQUEFORT SALAD 5,95
Endive and walnut salad with a warm Roquefort cheese dressing
- SMOKED SALMON 8,95
Sliced smoked salmon with dill, shallots and baby capers with toasted gluten-free bread

- CRAB MAYONNAISE 8,95
Crab mayonnaise with avocado, cucumber, capers and tarragon with toasted gluten-free bread

LIGHT MAINS

- GOATS CHEESE SALAD 10,95
Warm goats cheese and roasted vegetable salad with black olive tapenade
- SPINACH AND MUSHROOM CRÊPES 11,50
Baked crêpes with wild mushrooms, spinach and Gruyère cheese
- CHICKEN AND WALNUT SALAD 12,50
Chargrilled chicken with avocado, baby gem lettuce, baby spinach, shallots, French beans, walnuts and a mustard dressing
- TUNA NIÇOISE 14,50
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
- MUSHROOM RISOTTO 11,25
Seasonal wild mushroom risotto with cep cream and truffle oil
- ROAST SEABASS 16,25
Roast seabass fillet, braised fennel and a Champagne beurre blanc with chives and tomato concasse
- SALMON 13,95
Chargrilled salmon with ratatouille and a lemon juice and olive oil dressing

SIDES

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| GLAZED CARROTS 3,25
with parsley | FRENCH BEANS 3,50 | TOMATO SALAD 3,50
with basil and shallots |
| GREEN SALAD 3,25 | GRATIN POTATO 3,45 | CREAMED SPINACH 4,15 |
| | BRAISED MINTED PEAS 3,45 | |
| | FRITES 3,25 | |

Allergen information is available upon request. We handle numerous allergens in our kitchens and due to the potential for cross contact, we cannot guarantee that our food is free from any allergens including tree nuts. 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

MEAT & FISH

- ROAST DUCK BREAST 15,50
Roasted duck breast (served pink) with gratin potato and a griottine cherry sauce
- CASSOULET DE TOULOUSE 14,95
Traditional Tarbais bean stew with confit duck wing, smoked Toulouse sausage, bacon lardons, topped with melted garlic butter
- BRETON FISH STEW 14,95
Traditional Breton fish stew of seabass, mussels, clams, prawns and squid with tomato, white wine and chilli
- BEEF BOURGUIGNON 16,50
Traditional Beef Bourguignon with potato and chive purée, bacon lardons and chestnut mushrooms
- POULET GRILLÉ 12,95
Chargrilled 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
Chargrilled thinly beaten out minute steak with frites and garlic butter (served pink)
- FISH PARMENTIER 13,25
Haddock, prawn and salmon in a creamy white wine and leek sauce, topped with mash potato and Gruyère cheese
- ROASTED PORK BELLY 14,95
Pan roasted pork belly with gratin potato, braised Savoy cabbage, apples, thyme and Calvados jus

GRILL

- HALF CHARGRILLED POULET 'BRETON' 12,50
Corn fed chicken reared in the heart of rural Brittany in the west of France which is renowned for its poultry. Served with frites
— choice of sauces —
 - GARLIC BUTTER 1,50
Normandy butter with garlic, lemon and parsley
 - PROVENÇALE SAUCE 1,95
Cherry tomato, basil, garlic, caramelised onions and black olives
 - WILD MUSHROOM SAUCE 2,95
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 RIBEYE 18,50
 - 10OZ SIRLOIN 19,95
 - 7OZ FILLET 22,50*— choice of sauces —*
 - GARLIC BUTTER 1,50
Normandy butter with garlic, lemon and parsley
 - ROQUEFORT BUTTER 2,25
Normandy butter with Roquefort cheese
 - 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

FEBRUARY SPECIALS

STARTER

- SEARED SCALLOPS 9,95
Seared scallops with a frisée salad, bacon lardons and a warm Puy lentil, tomato and garlic dressing

MAINS

- POULET RÔTI 13,95
Bacon-wrapped chicken suprême sautée with thyme and parsley, served with fennel and olive oil purée, roasted garlic & black olive jus
- GRILLED SWORDFISH 14,95
Grilled swordfish served with slow-cooked Tarbais beans, rocket and a lemon and caper dressing
- FILET AU POIVRE 23,50
Pepper crusted 7oz fillet steak with wilted baby spinach, frites and truffle veal jus

SIDE

- JERUSALEM ARTICHOKE GRATINÉE 4,95
Jerusalem artichoke gratinée with bacon lardons, Gruyère and leek sauce

DESSERTS

- CHOCOLATE MOUSSE 5,15
Dark chocolate mousse
- 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
- CRÈME BRÛLÉE 6,25
Classic caramelised vanilla custard
- CHOCOLATE POT 3,95
Dark chocolate pot with crème fraîche
- ICE CREAMS & SORBETS 4,95
Vanilla, chocolate and strawberry ice-cream lemon and raspberry sorbets
- CHEESE 6,95
Roquefort, Reblochon and Comté served with 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.

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accredited by

