

CÔTE

GF SET MENU

OUR PRIX FIXE MENU IS AVAILABLE
MONDAY – FRIDAY 12 – 7PM
EXCLUDING BANK HOLIDAYS

STARTERS

CHICKEN, PORK & MUSHROOM TERRINE

Pickled cucumber, toasted gluten free bread

 241 KCAL

MUSHROOMS ON TOAST

Creamy mixed mushrooms, toasted gluten free bread, poached egg, parsley

  485 KCAL

SMOKED MACKEREL RILLETTES

Pickled fennel, toasted gluten free bread

 350 KCAL

BUTTERNUT SQUASH & ROASTED GARLIC SOUP

Toasted gluten free bread

   277 KCAL

MAINS

LAMB PARMENTIER

Braised lamb mince, potato purée, Comté crust

 728 KCAL

AUBERGINE & RED PEPPER CASSOULET

Grilled aubergine, haricot blanc, harissa, crème fraîche, parsley salad

  745 KCAL

COQ AU VIN

Braised chicken leg, red wine, bacon lardons, mushrooms, baby onions, herb potato purée

 753 KCAL

STEAK FRITES

Minute steak, garlic butter, frites

 640 KCAL

Rib-eye

Steak

 943 KCAL

Triple Cooked Truffle Chips

   337 KCAL

DESSERTS

CHOCOLATE MOUSSE

Velvety dark chocolate mousse

  686 KCAL

ICE CREAM & SORBET

Two scoops

 229 KCAL

FROZEN BERRIES

Hot white chocolate & vanilla sauce

  333 KCAL

5.5

For detailed allergen and nutritional information [click here](#).

Please check the allergen information every time you visit our restaurants as we may have changed the recipe or the ingredients of one or more of our dishes.

Adults need around 2000 kcal a day. Should you wish to request a menu without calories, don't hesitate to speak to a member of the team in our restaurants.