

# 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** 2,90

**PIQUANT MIXED OLIVES** 4,10

**SAUCISSON SEC** 3,85

## - STARTERS -

**FRENCH ONION SOUP** 5,95

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

**SMOKED SALMON** 8,75

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

**TUNA CARPACCIO** 9,95

SLICED, LIGHTLY SEARED RAW YELLOWFIN TUNA WITH BLACK OLIVES AND SAUCE VIERGE

**CRAB MAYONNAISE** 8,75

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

**PRAWN GRATINÉE** 7,95

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

**CHARCUTERIE BOARD** 7,35

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

**WARM ROQUEFORT SALAD** 5,75

ENDIVE AND WALNUT SALAD WITH A WARM ROQUEFORT CHEESE DRESSING

**CHICKEN LIVER PARFAIT** 6,75

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

## - LIGHT MAINS -

**MUSHROOM RISOTTO** 10,95

SEASONAL WILD MUSHROOM RISOTTO WITH CEP CREAM AND TRUFFLE OIL

**GOATS CHEESE SALAD** 10,75

WARM GOATS CHEESE AND ROASTED VEGETABLE SALAD WITH BLACK OLIVE TAPENADE

**CHICKEN AND WALNUT SALAD** 12,25

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

**TUNA NIÇOISE** 14,25

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

**SPINACH AND MUSHROOM CRÊPES** 11,25

BAKED CRÊPES WITH WILD MUSHROOMS, SPINACH AND GRUYÈRE CHEESE

## SIDES

**FRITES** 2,95

**GREEN SALAD** 2,95

**GRATIN POTATO** 3,35

**BRAISED MINTED PEAS** 3,35

**FRENCH BEANS** 3,35

**GLAZED CARROTS WITH PARSLEY** 3,15

**CREAMED SPINACH** 3,95

**TOMATO, SHALLOT & BASIL SALAD** 3,35

## - MEAT & FISH -

**ROAST DUCK BREAST** 15,25

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

**BEEF BOURGUIGNON** 16,75

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

**POULET GRILLÉ** 12,75

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

**STEAK FRITES** 11,95

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

**ROAST SEABASS** 15,95

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

**ROASTED PORK BELLY** 14,50

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

**FISH PARMENTIER** 12,95

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

**SALMON** 13,75

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

## - GRILLS -

### POULET 'BRETON'

CORN FED CHICKEN REARED IN THE HEART OF RURAL BRITANNY 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** 1,40

NORMANDY BUTTER WITH GARLIC, LEMON AND PARSLEY

**WILD MUSHROOM SAUCE** 2,75

WILD MUSHROOM, CRÈME FRAÎCHE AND THYME

**PROVENÇALE SAUCE** 1,85

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

## - STEAKS -

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

**10OZ RIBEYE** 17,95

**10OZ SIRLOIN** 19,50

**7OZ FILLET** 21,50

**ROQUEFORT BUTTER** 2,10

NORMANDY BUTTER WITH ROQUEFORT CHEESE

**GARLIC BUTTER** 1,40

NORMANDY BUTTER WITH GARLIC, LEMON AND PARSLEY

**BÉARNAISE SAUCE** 2,10

TARRAGON, EGG, SHALLOT AND BUTTER SAUCE

**PEPPERCORN SAUCE** 2,35

GREEN PEPPERCORN, COGNAC AND CREAM

**TRUFFLE HOLLANDAISE** 3,10

HOLLANDAISE SAUCE INFUSED WITH BLACK TRUFFLES

## - OCTOBER SPECIALS -

### STARTER

**CRAB BISQUE** 6,50

HOMEMADE CRAB BISQUE

### MAINS

**HADDOCK FILLET** 14,95

CSERVED WITH WILD MUSHROOM FRICASSEE, CRUSHED NEW POTATOES, SAUTÉED SPINACH, TARRAGON AND A CHAMPAGNE BEURRE BLANC

**HERB ROASTED CHICKEN SUPRÊME** 14,50

HERB ROASTED CHICKEN SUPRÊME WRAPPED IN FRENCH STREAKY BACON, SERVED WITH JERUSALEM ARTICHOKE AND A CREAMY MUSTARD SAUCE

**STEAK AU POIVRE** 21,50

PEPPER CRUSTED 10OZ RIBEYE STEAK WITH COGNAC AND PEPPERCORN SAUCE, FRITES AND WILTED BABY SPINACH

### SIDE

**HISPI CABBAGE** 3,50

BRAISED HISPI CABBAGE WITH PARSLEY, BUTTER AND FRESH LEMON JUICE

## - DESSERTS -

**CRÈME CARAMEL** 5,85

TRADITIONAL SET VANILLA POD CUSTARD WITH DARK CARAMEL AND CREAM

**FROZEN BERRIES WITH WHITE CHOCOLATE SAUCE** 4,95

FROZEN SUMMER BERRIES WITH WARM WHITE CHOCOLATE SAUCE

**CHOCOLATE MOUSSE** 4,95

DARK CHOCOLATE MOUSSE

**CRÈME BRÛLÉE** 5,95

CLASSIC CARAMELISED VANILLA CUSTARD

**ICE CREAMS & SORBETS** 4,85

VANILLA, CHOCOLATE AND STRAWBERRY ICE CREAM AND LEMON SORBET

**CHOCOLATE POT** 3,95

DARK CHOCOLATE POT WITH CRÈME FRAÎCHE

**CHEESE** 6,85

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



accredited by

**coeliacuk**  
live well gluten free

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](http://WWW.COTE.CO.UK/SERVICECHARGE)