



# 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 2,80
- PIQUANT MIXED OLIVES 3,95
- SAUCISSON SEC 3,75

## STARTERS

- FRENCH ONION SOUP 5,95  
Rustic French onion soup with a gluten-free  
croûte and melted Comté cheese
- CHICKEN LIVER PARFAIT 6,50  
Chicken liver pâté with toasted gluten-free bread  
and spiced apple chutney
- PRAWN GRATINÉE 7,95  
King prawns in a white wine, garlic,  
chilli and tomato sauce
- CHARCUTERIE BOARD 7,25  
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
- SMOKED SALMON 8,50  
Sliced smoked salmon with dill, shallots and baby  
capers with toasted gluten-free bread

- CRAB MAYONNAISE 8,50  
Crab mayonnaise with avocado, cucumber, capers and  
tarragon with toasted gluten-free bread

## LIGHT MAINS

- GOATS CHEESE SALAD 10,50  
Warm goats cheese and roasted vegetable  
salad with black olive tapenade
- 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  
and a mustard dressing
- 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
- MUSHROOM RISOTTO 10,95  
Seasonal wild mushroom risotto with cep cream and truffle oil
- ROAST SEABASS 15,95  
Roast seabass fillet, braised fennel and a Champagne  
beurre blanc with chives and tomato concasse
- SALMON 13,50  
Chargrilled salmon with ratatouille  
and a lemon juice and olive oil dressing

## SIDES

- GLAZED CARROTS 2,95  
with parsley
- GREEN SALAD 2,95
- FRENCH BEANS 3,25
- GRATIN POTATO 3,25
- BRAISED MINTED PEAS 3,25
- FRIES 2,95
- TOMATO SALAD 3,25  
with basil and shallots
- CREAMED SPINACH 3,95

## MEAT & FISH

- ROAST DUCK BREAST 14,95  
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 14,50  
Traditional Breton fish stew of seabass, mussels, clams, prawns and  
squid with tomato, white wine and chilli
- BEEF BOURGUIGNON 15,95  
Traditional Beef Bourguignon with potato and chive  
purée,bacon lardons and chestnut mushrooms
- 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
- STEAK FRITES 11,95  
Chargrilled thinly beaten out minute steak with  
frites and garlic butter (served pink)
- FISH PARMENTIER 12,95  
Haddock, prawn and salmon in a creamy white wine and  
leek sauce, topped with mash potato and Gruyère cheese
- ROASTED PORK BELLY 13,95  
Pan roasted pork belly with gratin potato, braised  
Savoy cabbage, apples, thyme and Calvados jus

## GRILL

- HALF CHARGRILLED POULET  
'BRETON' 11,95
- 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 1,30  
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 RIBEYE 17,50
- 10OZ SIRLOIN 18,95
- 7OZ FILLET 20,50
- choice of sauces —
- GARLIC BUTTER 1,30  
Normandy butter with garlic,  
lemon and parsley
- ROQUEFORT BUTTER 1,95  
Normandy butter with  
Roquefort cheese
- BÉARNAISE SAUCE 1,95  
Tarragon, egg, shallot  
and butter sauce
- PEPPERCORN SAUCE 2,25  
Green peppercorn,  
Cognac and cream
- TRUFFLE HOLLANDAISE 2,95  
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 4,95  
Dark chocolate mousse
- CRÈME CARAMEL 5,75  
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
- CRÈME BRÛLÉE 5,95  
Classic caramelised vanilla custard
- CHOCOLATE POT 3,70  
Dark chocolate pot with crème fraîche
- ICE CREAMS & SORBETS 4,75  
Vanilla, chocolate and strawberry ice-cream  
lemon and raspberry sorbets
- CHEESE 6,75  
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.

Allergen information is available  
upon request.



accredited by



live well gluten free

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](http://www.cote.co.uk/servicecharge)