

# CÔTE

## GLUTEN FREE À LA CARTE

AVAILABLE FROM 12PM MONDAY-FRIDAY AND 12:30PM ON WEEKENDS AND BANK HOLIDAYS.

### WHILST YOU CHOOSE

#### OLIVES

Garlic & herbs

   86 KCAL

3.5

### STARTERS

#### PRAWN GRATINÉE

King prawns, chilli Provençale sauce, white wine, rocket, gluten free croûtes

 294 KCAL

7.95

#### CHICKEN LIVER PÂTÉ

Apple chutney, gluten free bread

 405 KCAL

#### FRENCH ONION SOUP

Rustic French onion soup, Comté, gluten free bread

 429 KCAL

6.95

#### CRAB MAISON

Crab, avocado, cucumber, capers, red onion, mayonnaise, gluten free bread

 411 KCAL

9.95

#### WARM BEETROOT SALAD

Black garlic aioli, pistachio, endive

   419 KCAL

6.95

### MAINS

#### SEARED SEA BREAM

Red pepper & lemon sauce, braised lentils, tapenade

 508 KCAL

15.95

#### JERUSALEM ARTICHOKE RISOTTO

Champagne vinegar caramel, mushrooms, chiffonade spinach

   552 KCAL

14.25

#### CONFIT PORK BELLY

Savoy cabbage, gratin dauphinois potatoes, Calvados & thyme jus

 1,231 KCAL

17.25

#### MONKFISH NORMANDE

Pan-fried Cornish monkfish, cider velouté, mussels, julienne apple, fennel, shallots

 760 KCAL

20.95

#### PAILLARD SALAD

Chargrilled chicken breast, French beans, endive, lettuce, hazelnuts, tarragon & caper dressing

 396 KCAL

14.25

## CÔTE CLASSICS

### BEEF CHEEK BOURGUIGNON 18.5

6 hour slow-cooked beef cheek, mushrooms, bacon lardons, potato purée

**GF** 633 KCAL

### MOULES FRITES 14.75

White wine, cream, shallots, frites

**GF** 815 KCAL

### POULET GRILLÉ 14.5

Chargrilled chicken breast, creamy mushroom & thyme sauce, watercress, frites

**GF** 773 KCAL

### POULET BRETON 15.75

Corn-fed marinated half chicken, watercress, gratin dauphinois potato, with your choice of sauce

791 KCAL

### TUNA NIÇOISE 15.75

Grilled tuna steak, soft free range egg, French beans, anchovies, cherry tomatoes, baby gem, new potatoes, tapenade, mustard vinaigrette

**GF** 545 KCAL

### FISH PARMENTIER 14.95

Haddock, prawns, salmon, white wine & leek sauce, potato puree, Comté

**GF** 548 KCAL

### BRETON FISH STEW 16.75

Mussels, prawns, squid, seabream, tomato, white wine & chilli, gluten free bread

**GF** 588 KCAL

## STEAKS

### CÔTE DE BOEUF (22OZ) 59.95

Grass-fed British & Irish beef, dry-aged for 30 days. Matured in our Himalayan rock salt ageing room for a deeper flavour

Served with homemade truffle hollandaise, frites & a choice of two sides

Recommended medium

(For two)

**GF** 2,404 KCAL

### FILLET (7OZ) 28.5

The most tender of cuts. Served with frites & watercress. Recommended medium rare

**GF** 641 KCAL

### SIRLOIN (8OZ) 21.95

Served with frites & watercress. Recommended medium rare

**GF** 850 KCAL

### RIB-EYE (10OZ) 23.25

Served with frites & watercress. Recommended medium

**GF** 1,128 KCAL

### STEAK FRITES 14.25

Minute steak, garlic butter, frites

**GF** 640 KCAL

### ADD A SAUCE

CÔTE BUTTER **GF** 130 KCAL 2.5

GARLIC BUTTER **V** **GF** 106 KCAL 1.5

BLACK GARLIC **GF** 119 KCAL 2.95

PEPPERCORN **GF** 114 KCAL 2.5

BÉARNAISE **V** **GF** 245 KCAL 2.5

WILD MUSHROOM **V** **GF** 112 KCAL 2.5

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## SIDES

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### TRIPLE COOKED TRUFFLE CHIPS

4.95

Truffle oil

   337 KCAL

### GRATIN DAUPHINOISE POTATOES

3.95

  187 KCAL

### CREAMED SPINACH

4.95

  243 KCAL

### GLAZED CARROTS

3.95

Parsley & sunflower seeds

   121 KCAL

### FRENCH BEANS

3.95

   111 KCAL

### FRITES

3.95

   204 KCAL

### TENDERSTEM BROCCOLI

3.95

Garlic & almonds

   155 KCAL

### TOMATO SALAD

3.95

Basil & shallots

   196 KCAL

### TRUFFLED POTATO PURÉE

4.5

Creamed potato purée with black truffles

  582 KCAL

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## DESSERTS

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### CRÈME CARAMEL

6.95

Traditional set vanilla pod custard with dark caramel & cream

  336 KCAL

### CRÈME BRÛLÉE

6.95

Classic caramelised vanilla custard

  570 KCAL

### CHOCOLATE MOUSSE

6.25

Velvety dark chocolate mousse

  686 KCAL

### ICE CREAM & SORBET

  207 KCAL

### CHEESE BOARD FOR 2

13.95

Your choice of four cheeses. Served with grapes, seasonal fruit, caramelised red onion & gluten free bread.

Brie aux Truffes, Morbier, Chèvre Buchette, Fourme d'Ambert, Tomme de Savoie, Camembert

 884 KCAL

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.