

GLUTEN-FREE PRESTIGE SET MENU

MONDAY - THURSDAY 12 NOON - CLOSE

FRIDAY 12 NOON - 7 PM

TWO COURSES 15,95 | THREE COURSES 18,95

STARTERS

GAZPACHO

CHILLED TOMATO SOUP WITH CUCUMBER, PEPPERS,
GARLIC AND BASIL

BAKED CROTTIN

TRADITIONAL GOATS CHEESE FROM THE LOIRE VALLEY,
SERVED WARM WITH LAMB'S LETTUCE AND APPLE SALAD,
WALNUTS AND GOLDEN RAISINS

MOULES MARINIÈRE

MUSSELS COOKED WITH WHITE WINE, GARLIC,
SHALLOTS, PARSLEY AND FRESH CREAM

CHARENTAIS MELON WITH SAVOIE HAM

SEASONAL CHARENTAIS MELON WITH AIR-DRIED MOUNTAIN
HAM AND EXTRA VIRGIN OLIVE OIL

MOUSSE DE CANARD

SMOOTH DUCK LIVER PÂTÉ SERVED WITH TOASTED
GLUTEN-FREE BREAD

MAINS

PAN ROASTED HADDOCK

PAN ROASTED HADDOCK WRAPPED IN FRENCH
BACON, SERVED WITH FENNEL PURÉE AND A
VINE CHERRY TOMATO SAUCE VIERGE

HALF CHARGILLED 'BRETON' CHICKEN

SERVED WITH FRITES AND NORMANDY BUTTER
WITH GARLIC, LEMON AND PARSLEY

ROASTED PORK TENDERLOIN

PAN ROASTED PORK TENDERLOIN WITH CELERIAC PURÉE,
PEARL ONIONS, BACON LARDONS AND A VEAL AND THYME JUS

POULET GRILLÉ

CHARGILLED BUTTERFLIED CHICKEN BREAST WITH WILD
MUSHROOM, CRÈME FRAÎCHE AND THYME SAUCE, SERVED
WITH GRATIN POTATO

RIB-EYE STEAK (2,50 SUPPLEMENT)

CHARGILLED 8OZ RIB-EYE STEAK WITH
FRITES AND GARLIC BUTTER

SIDES

FRITES 2,95

GREEN SALAD 2,95

CREAMED SPINACH 3,95

TOMATO SALAD 3,35
with basil and shallots

FINGER CARROTS 3,15
glazed with parsley

FRENCH BEANS 3,35

GRATIN POTATO 3,35

BRAISED MINTED PEAS 3,35

DESSERTS

COUPE NOIRE

VANILLA ICE-CREAM
WITH WARM DARK CHOCOLATE
SAUCE

CHOCOLATE MOUSSE

DARK CHOCOLATE
MOUSSE

CRÈME CARAMEL

TRADITIONAL SET VANILLA POD
CUSTARD WITH DARK CARAMEL
AND CREAM

AN OPTIONAL GRATUITY OF 12.5% WILL BE ADDED TO YOUR BILL. ALL GRATUITIES GO TO THE STAFF IN THIS RESTAURANT.
FIND OUT MORE: WWW.COTE.CO.UK/SERVICECHARGE. ALLERGEN INFORMATION IS AVAILABLE UPON REQUEST



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