

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 2,80
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

SMOKED SALMON 8,50
SLICED SMOKED SALMON WITH DILL, SHALLOTS, BABY CAPERS WITH TOASTED GLUTEN-FREE BREAD

WARM ROQUEFORT SALAD 5,75
ENDIVE AND WALNUT SALAD WITH A WARM ROQUEFORT CHEESE DRESSING

CRAB MAYONNAISE 8,50
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 7,25
JAMBON DE SAVOIE, SMOKED DUCK BREAST, SAUCISSON SEC AND DUCK RILLETTES WITH BABY GEM SALAD AND TOASTED GLUTEN-FREE BREAD

MOULES MARINIÈRES 6,50
MUSSELS COOKED WITH WHITE WINE, GARLIC, SHALLOTS, PARSLEY AND FRESH CREAM

CHICKEN LIVER PARFAIT 6,50
CHICKEN LIVER PÂTÉ WITH TOASTED GLUTEN-FREE BREAD AND SPICED APPLE CHUTNEY

LIGHT MAINS

RISOTTO VERT 10,95
RISOTTO WITH PEAS, BROAD BEANS, GREEN BEANS, COURGETTE, BABY SPINACH, PESTO, MINT AND ROCKET

GOATS CHEESE SALAD 10,50
WARM GOATS CHEESE AND ROASTED VEGETABLE SALAD WITH BLACK OLIVE TAPENADE

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

SPINACH AND MUSHROOM CRÊPES 10,95
BAKED CRÊPES WITH WILD MUSHROOMS, SPINACH AND GRUYÈRE CHEESE

GRILLS POULET 'BRETON'

CORN FED CHICKEN REARED IN THE HEART OF RURAL BRITTANY 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 1,30
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

MEAT & FISH

ROAST DUCK BREAST 14,95
ROASTED DUCK BREAST (SERVED PINK) WITH GRATIN POTATO AND A GRIOTTINE CHERRY SAUCE

BEEF BOURGUIGNON 16,50
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)

LAMB RUMP 14,95
RUMP OF LAMB WITH ROASTED PEPPERS, NEW POTATOES, CARROTS, COURGETTES, BUTTERNUT SQUASH, RED ONION, THYME AND A VEAL JUS

ROAST SEABASS 15,95
ROAST SEABASS FILLET, BRAISED FENNEL AND A CHAMPAGNE BEURRE BLANC WITH CHIVES AND TOMATO CONCASSE

ROASTED PORK BELLY 13,95
PAN ROASTED PORK BELLY WITH GRATIN POTATO, BRAISED SAVOY CABBAGE, APPLES, THYME AND CALVADOS JUS

FISH PARMENTIER 12,95
COD, HADDOCK, PRAWN AND SALMON IN A CREAMY WHITE WINE AND LEEK SAUCE, TOPPED WITH MASH POTATO AND GRUYÈRE CHEESE

BRETON FISH STEW 14,50
TRADITIONAL BRETON FISH STEW OF SEA BASS, MUSSELS, CLAMS, PRAWNS AND SQUID WITH TOMATO, WHITE WINE AND CHILLI

STEAKS

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

10OZ RIB-EYE 17,50
10OZ SIRLOIN 18,95
7OZ FILLET 20,50

CHOICE OF SAUCES

ROQUEFORT BUTTER 1,95
NORMANDY BUTTER WITH ROQUEFORT CHEESE
GARLIC BUTTER 1,30
NORMANDY BUTTER WITH GARLIC, LEMON AND PARSLEY

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

SIDES

GRATIN POTATO 3,25

BRAISED MINTED PEAS 3,25

GREEN SALAD 2,95

FRENCH BEANS 3,25

GLAZED CARROTS WITH PARSLEY 2,95

CREAMED SPINACH 3,95

TOMATO, SHALLOT AND BASIL SALAD 3,25

FRITES 2,95

- FEBRUARY SPECIALS -

BLOOD ORANGE MARTINI 5,95
A BLEND OF VODKA, BLOOD ORANGE JUICE AND COINTREAU

MAINS

GRILLED SWORDFISH 14,95
GRILLED SWORDFISH SERVED WITH TARBAIS BEANS, LEMON AND CAPER DRESSING AND ROCKET

DUCK CONFIT 14,50
CRISPY DUCK LEG CONFIT WITH SAUTÉED SAVOY CABBAGE, BACON LARDONS, GOLDEN SULTANAS, APPLE AND RED ONION, AND A THYME AND VEAL JUS

FILET AU POIVRE 23,50
PEPPER CRUSTED 7OZ FILLET STEAK WITH WILTED BABY SPINACH, FRITES AND TRUFFLE VEAL JUS

SIDE

TARTIFLETTE 4,25
GRATIN POTATO WITH SMOKED BACON LARDONS, REBLOCHON CHEESE AND THYME

DESSERTS

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

CHOCOLATE MOUSSE 4,95
DARK CHOCOLATE MOUSSE

CRÈME BRÛLÉE 5,95
CLASSIC CAMELISED VANILLA CUSTARD

ICE CREAMS & SORBETS 4,75
VANILLA, CHOCOLATE AND STRAWBERRY ICE CREAM AND LEMON SORBET

CHOCOLATE POT 3,70
DARK CHOCOLATE POT WITH CRÈME FRAÎCHE

CHEESE 6,75
ROQUEFORT, REBLOCHON AND COMTÉ SERVED WITH TOASTED GLUTEN-FREE BREAD AND GRAPES

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

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

coeliac uk
live well gluten free