

GLUTEN-FREE PRESTIGE SET MENU

Monday - Thursday 12 noon - close
Friday 12 noon - 7 pm

Two courses 15,95 | Three courses 18,95

STARTERS

FRENCH ONION SOUP

Rustic French onion soup with a gluten-free croûte and melted Comté cheese

CRAB RILLETTES

Potted crab mayonnaise with avocado and dill, served with gluten-free bread

BAKED CROTTIN

Traditional goats cheese from the Loire valley, served warm with lamb's lettuce and apple salad, walnuts and golden raisins

MOUSSE DE CANARD

Smooth duck liver pâté served with toasted gluten-free bread and spiced apple chutney

MAINS

SALMON

Pan roasted salmon suprême served with fennel, new potatoes, tomato concasse and dill Hollandaise

PORK TENDERLOIN

Pan roasted pork tenderloin with celeriac purée, pearl onions, bacon lardons and a veal and thyme jus

DUCK CONFIT

Crispy duck leg confit with sautéed Savoy cabbage, bacon lardons, golden sultanas, apple and red onion, and a thyme and veal jus

HALF CHARGRILLED 'BRETON' CHICKEN

Served with frites and Normandy butter with garlic, lemon and parsley

RIBEYE STEAK (2,50 SUPPLEMENT)

Chargrilled 8oz Ribeye 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

GLAZED
CARROTS 3,15
with parsley

FRENCH BEANS 3,35

GRATIN POTATO 3,35

BRAISED MINTED
PEAS 3,35

DESSERT

COUPE NOIRE

Vanilla ice-cream with warm dark chocolate sauce

CRÈME CARAMEL

Traditional set vanilla pod custard with dark caramel and cream

CHOCOLATE MOUSSE

Dark chocolate mousse



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Gluten-free, vegetarian and vegan menus and allergen information are available upon request.

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