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 2,90

Piquant Mixed Olives 4,10

Saucisson Sec 3,85

Starters

French Onion Soup 5,95
Rustic French onion soup with a gluten-free croûte and melted Comté cheese

Chicken Liver Parfait 6,75
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 7,35
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 8,75
Sliced smoked salmon with dill, shallots and baby capers with toasted gluten-free bread

Crab Mayonnaise 8,75
Crab mayonnaise with avocado, cucumber, capers and tarragon with toasted gluten-free bread

Light Mains

Goats Cheese Salad 10,75
Warm goats cheese and roasted vegetable salad with black olive tapenade

Spinach and Mushroom Crêpes 11,25
Baked crêpes with wild mushrooms, spinach and Gruyère cheese

Chicken and Walnut Salad 12,25
Chargrilled chicken with avocado, baby gem lettuce, baby spinach, shallots, French beans, walnuts and a mustard dressing

Tuna Niçoise 14,25
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 11,50
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 13,75
Chargrilled salmon with ratatouille and a lemon juice and olive oil dressing

Meat & Fish

Roast Duck Breast 15,25
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 14,95
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 12,75
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 14,50
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 1,40
Normandy butter with garlic, lemon and parsley

Provençale Sauce 1,85
Cherry tomato, basil, garlic, caramelised onions and black olives

Wild Mushroom Sauce 2,75
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 17,95
10oz Sirloin 19,50
7oz Fillet 21,50

— choice of sauces —

Garlic Butter 1,40
Normandy butter with garlic, lemon and parsley

Roquefort Butter 2,10
Normandy butter with Roquefort cheese

Béarnaise Sauce 2,10
Tarragon, egg, shallot and butter sauce

Peppercorn Sauce 2,35
Green peppercorn, Cognac and cream

Truffle Hollandaise 3,10
Hollandaise sauce infused with black truffles

Sides

Finger Carrots 3,15
glazed with parsley

Green Salad 2,95

French Beans 3,35

Gratin Potato 3,35

Braised Minted Peas 3,35

Frites 2,95

Tomato Salad 3,35
with basil and shallots

Creamed Spinach 3,95

January Specials

Mains

Lamb Loin Chops 14,50
Chargrilled lamb chops with Roquefort butter and a warm pea, mint and shallot salad

Pan Roasted Cod 13,95
Pan roasted cod fillet with peas, broad beans and baby gem lettuce in a white wine and cream sauce

Guinea Hen Ballotine 14,25
Guinea hen roasted with a pork and wild mushroom stuffing, sautéed potatoes, baby spinach, garlic, parsley and veal jus

Side

Roasted Butternut Squash 4,25
Roasted butternut squash, baby spinach, walnuts, sage and thyme

Desserts

Chocolate Mousse 4,95
Dark chocolate mousse

Crème Caramel 5,85
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 4,85
Vanilla, chocolate and strawberry ice-cream lemon and raspberry sorbets

Cheese 6,85
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 coeliac uk 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

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