



GLUTEN-FREE PRESTIGE SET MENU

Monday - Thursday 12 noon - close

Friday - Sunday 12 noon - 7 pm

Two courses 16,95 | Three courses 19,95

STARTERS

FRENCH ONION SOUP

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

MOULES NORMANDES

Steamed mussels with leeks, apple cider, crème fraîche,
garlic and parsley

BAKED CROTTIN

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

RABBIT AND PISTACHIO TERRINE

Rabbit, pork, pistachio and chicken liver terrine, with
toasted gluten-free bread and a spiced apple chutney

WARM ROQUEFORT SALAD

Endive and walnut salad with a warm
Roquefort cheese dressing

MAINS

SALMON

Pan roasted salmon suprême with
golden beetroot, fennel and radicchio salad
with a herb and caper dressing

PORK TENDERLOIN

Pan roasted pork tenderloin with gratin potato,
braised Savoy cabbage, apples, thyme
and Calvados 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 3,25

GREEN SALAD 3,25

CREAMED

SPINACH 4,15

TOMATO SALAD 3,50
with basil and shallots

GLAZED

CARROTS 3,25

with parsley

FRENCH BEANS 3,50

GRATIN POTATO 3,45

BRAISED MINTED

PEAS 3,45

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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coeliacuk
live well gluten free

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