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 2,90
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

Smoked Salmon 8,75
sliced smoked salmon with dill, shallots, baby capers with toasted gluten-free bread

Tomates Breton 6,75
mixed Breton heritage tomatoes with soft goats cheese, black olives, shallots and capers served on toasted gluten-free bread

Crab Mayonnaise 8,75
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 7,35
jambon de Savoie, smoked duck breast, saucisson sec and duck rillettes with baby gem salad and toasted gluten-free bread

Charentais Melon with Savoie Ham 6,75
seasonal Charentais melon with air-dried mountain ham and extra virgin olive oil

Chicken Liver Parfait 6,75
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 10,75
warm goats cheese and roasted vegetable salad with black olive tapenade

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

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

SIDES

frites 2,95
green salad 2,95
gratin potato 3,35
braised minted peas 3,35
French beans 3,35
glazed carrots with parsley 3,15
creamed spinach 3,95
tomato, shallot & basil salad 3,35

- MEAT & FISH -

Roast Duck Breast 15,25
roasted duck breast (served pink) with gratin potato and a griottine cherry sauce

Lamb Rump 15,95
rump of lamb with Cornish new potatoes, cherry tomato, courgette, and a veal and thyme jus

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)

Roast Seabass 15,95
roast seabass fillet, braised fennel and a Champagne beurre blanc with chives and tomato concasse

Roasted Pork Belly 14,50
pan roasted pork belly with gratin potato, braised Savoy cabbage, apples, thyme and calvados jus

Fish Parmentier 12,95
haddock, prawn and salmon in a creamy white wine and leek sauce, topped with mash potato and Gruyère cheese

Breton Fish Stew 14,95
traditional Breton fish stew of sea bass, mussels, clams, prawns and squid with tomato, white wine and chilli

Salmon 13,75
chargrilled salmon with ratatouille and a lemon juice and olive oil dressing

- 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 1,40
Normandy butter with garlic, lemon and parsley

Wild Mushroom Sauce 2,75
wild mushroom, crème fraîche and thyme

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

- STEAKS -

all of our steaks are from 30 day aged grain fed cattle and served chargrilled with frites

10oz Rib-eye 17,95
10oz Sirloin 19,50
7oz Fillet 21,50

— choice of sauces —

Roquefort Butter 2,10
Normandy butter with Roquefort cheese

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

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

- AUGUST SPECIALS -

STARTER

Tuna Carpaccio 9,95
sliced, lightly seared raw yellowfin tuna with black olives and sauce vierge

MAINS

Hake Pipérade 12,95
grilled hake fillet with red and yellow pepper pipérade, and a black olive and caper dressing

Poulet Rôti 14,50
corn fed chicken suprême, herb roasted with bacon, potato purée, artichokes, French beans, cherry tomatoes, black olives and a veal jus

Côte de Boeuf *(for two to share)*
18,95 per person
chargrilled 22oz aged rib-eye steak, served sliced off the bone, with frites and béarnaise sauce

SIDE

Cornish New Potatoes 2,95
minted new season Cornish new potatoes

DESSERT

Crème Brûlée au Citron 5,95
caramelised lemon infused vanilla custard with fresh raspberries

- DESSERTS -

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

Chocolate Mousse 4,95
dark chocolate mousse

Crème Brûlée 5,95
classic caramelised vanilla custard

Ice Creams & Sorbets 4,85
vanilla, chocolate and strawberry ice cream and lemon sorbet

Chocolate Pot 3,95
dark chocolate pot with crème fraîche

Cheese 6,85
Roquefort, Reblochon and Comté served with toasted gluten-free 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

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