



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 AU CIDRE

Mussels simmered in Breton cider with bacon lardons, crème fraîche and tarragon

PORK RILLETTES

Hand-shredded pork rillettes seasoned with brandy, wholegrain mustard and thyme, served with gluten-free bread and cornichons

WARM BEETROOT SALAD

Marinated violet and candy beetroots with baby gem, hazelnuts and a crème fraîche and goats cheese dressing

MAINS

SEABASS FILLET

Roasted fillet of seabass with mussels, white wine, cream, tarragon, dill and wilted baby spinach

POULET GRILLÉ

Chargrilled butterflied chicken breast with wild mushroom, crème fraîche and thyme sauce, served with gratin potato

PORK TENDERLOIN

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

FINGER CARROTS 3,15

glazed 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