

# GLUTEN-FREE MENU

WHEN ORDERING, PLEASE MENTION THAT YOU ARE CHOOSING FROM THE GLUTEN-FREE MENU  
EACH COURSE WILL BE MARKED AS GLUTEN-FREE



accredited by

coeliacuk  
live well gluten free

**OLIVES** 2,80

**PIQUANT MIXED OLIVES** 3,95

**SAUCISSON SEC** 3,75

## STARTERS

**FRENCH ONION SOUP** 5,95

RUSTIC FRENCH ONION SOUP WITH A GLUTEN-FREE  
CROÛTE AND MELTED COMTÉ CHEESE

**WARM ROQUEFORT SALAD** 5,75

ENDIVE AND WALNUT SALAD WITH A WARM  
ROQUEFORT CHEESE DRESSING

**CRAB MAYONNAISE** 8,50

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** 7,25

JAMBON DE SAVOIE, SMOKED DUCK BREAST,  
SAUCISSON SEC AND DUCK RILLETTES WITH BABY GEM  
SALAD AND TOASTED GLUTEN-FREE BREAD

**SMOKED SALMON** 7,95

SLICED SMOKED SALMON WITH DILL, SHALLOTS, BABY  
CAPERS AND CRÈME FRAÎCHE DRESSING

**CHICKEN LIVER PARFAIT** 6,50

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** 10,50

WARM GOATS CHEESE AND ROASTED VEGETABLE SALAD  
WITH BLACK OLIVE TAPENADE

**CHICKEN AND WALNUT SALAD** 11,95

CHARGRILLED CHICKEN WITH AVOCADO, BABY GEM  
LETTUCE, BABY SPINACH, SHALLOTS, FRENCH BEANS,  
WALNUTS AND A MUSTARD DRESSING

**TUNA NIÇOISE** 13,95

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** 10,50

BAKED CRÊPES WITH WILD MUSHROOMS, SPINACH  
AND GRUYÈRE CHEESE

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.

## MEAT & FISH

**POULET GRILLÉ** 12,50

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)

**ROASTED PORK BELLY** 13,95

PAN ROASTED PORK BELLY WITH GRATIN POTATO, BRAISED  
SAVOY CABBAGE, APPLES, THYME AND CALVADOS JUS

**ROAST DUCK BREAST** 14,95

ROASTED DUCK BREAST (SERVED PINK) WITH  
GRATIN POTATO AND A GRIOTTINE CHERRY SAUCE

**BEEF BOURGUIGNON** 16,50

TRADITIONAL BEEF BOURGUIGNON WITH POTATO AND CHIVE  
PURÉE, BACON LARDONS AND CHESTNUT MUSHROOMS

**ROAST SEABASS** 15,95

ROAST SEABASS FILLET, BRAISED FENNEL AND A CHAMPAGNE  
BEURRE BLANC WITH CHIVES AND TOMATO CONCASSE

**FISH PARMENTIER** 12,95

COD, HADDOCK, PRAWN AND SALMON IN A CREAMY  
WHITE WINE AND LEEK SAUCE, TOPPED WITH MASH  
POTATO AND GRUYÈRE CHEESE

**BRETON FISH STEW** 14,50

TRADITIONAL BRETON FISH STEW OF SEA BASS,  
MUSSELS, CLAMS, PRAWNS AND  
SQUID WITH TOMATO, WHITE WINE AND CHILLI

**SALMON** 13,50

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** 1,30

NORMANDY BUTTER WITH GARLIC, LEMON AND PARSLEY

**PROVENÇALE SAUCE** 1,70

CHERRY TOMATO, BASIL, GARLIC, CARAMELISED ONIONS  
AND BLACK OLIVES

**WILD MUSHROOM SAUCE** 2,50

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** 17,50

**10OZ SIRLOIN** 18,95

**7OZ FILLET** 20,50

CHOICE OF SAUCES

**ROQUEFORT BUTTER** 1,95

NORMANDY BUTTER WITH ROQUEFORT CHEESE

**GARLIC BUTTER** 1,30

NORMANDY BUTTER WITH GARLIC, LEMON AND PARSLEY

**BÉARNAISE SAUCE** 1,95

TARRAGON, EGG, SHALLOT AND BUTTER SAUCE

**PEPPERCORN SAUCE** 2,25

GREEN PEPPERCORN, COGNAC AND CREAM

## SIDES

**FRITES** 2,95

**GREEN SALAD** 2,95

**TOMATO, SHALLOT AND BASIL SALAD** 3,25

**GLAZED CARROTS WITH PARSLEY** 2,95

**FRENCH BEANS** 3,25

**BRAISED MINTED PEAS** 3,25

**GRATIN POTATO** 3,25

**CREAMED SPINACH** 3,95

## DESSERTS

**CRÈME CARAMEL** 5,75

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** 4,75

VANILLA, CHOCOLATE AND STRAWBERRY ICE CREAM  
AND LEMON SORBET

**CHOCOLATE POT** 3,70

DARK CHOCOLATE POT WITH CRÈME FRAÎCHE

**CHEESE** 6,75

ROQUEFORT, REBLOCHON AND COMTÉ SERVED  
WITH TOASTED GLUTEN-FREE BREAD AND GRAPES

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](http://WWW.COTE.CO.UK/SERVICECHARGE)