CÔTE BRASSERIE

Fancy Set Menu

2 courses 29.5 // **3 courses** 35.5

TO START

French Onion Soup (VO) (GFO)
Our original recipe, topped with Comté rarebit sourdough baguette **324 kcal**

Twice-Baked Soufflé (V) (GF)
Topped with melted Camembert & creamy onion sauce **297 kcal**

Potted Crab (GFO)
Lobster butter, avocado & seeded sourdough **504 kcal**

Calamari
Crispy breadcrumbed squid with Provençal mayonnaise **672 kcal**

Garlic & Chilli Prawns (GFO)
King prawns in a cherry tomato & white wine butter sauce with sourdough baguette **283 kcal**

Grilled Peach & Lentil Salad (VG)
Roasted walnuts, cucumber yoghurt & rocket **290 kcal**

Roast Chicken Dijonnaise (GFO)
Shredded chicken in a mustard mayonnaise with celeriac remoulade, grapes, hazelnuts & seeded sourdough **500 kcal**

CÔTE ICONS

Our most iconic dishes – from brasserie classics to modern twists

Steak Frites (GF)
5oz minute steak with garlic butter & free-flow frites **628 kcal**
Upgrade to any sauce +1

Poulet Breton (GF)
A half corn-fed chicken from Northern France, roasted with garlic, rosemary and thyme. Served with your choice of our signature garlic butters and free-flow frites **1384 kcal**

Confit Pork Belly (GF)
Savoy cabbage, raisins, apples, Calvados jus & gratin dauphinois potatoes **948 kcal**

Beef Bourguignon (GF)
Five-hour slow cooked braised beef cheek, mushrooms, bacon, carrots & creamed potatoes **957 kcal**

Salmon Béarnaise (GF)
Housemade béarnaise, Tenderstem® broccoli & sautéed tarragon new potatoes **933 kcal**

Crab & Prawn Linguine
White wine and lobster butter sauce, with cherry tomatoes, chilli & basil **662 kcal**

Tuna Niçoise (GF)
Tuna steak, soft-boiled egg, anchovies, mustard dressing & confit potatoes **581 kcal**

Plaice Frites
Panko crusted fish, crushed petit pois & housemade tartare sauce with free-flow frites **1133 kcal**

Breton Fish Stew (GFO)
Mussels, prawns, sea bream & new potatoes in a tomato, white wine & chilli sauce with sourdough baguette **657 kcal**

Provençal Tarte Tatin (V)
Puff pastry tarte with grilled aubergine, courgette & peppers topped with Boursin & rocket **754 kcal**

Risotto Vert (V) (VGO) (GF)
Peas, cheese, grilled courgettes & French beans with sauce vierge, topped with toasted pine nuts **613 kcal**

Steak Haché Burger
Beef burger, peppercorn sauce, Dijonnaise & pickles, in a seeded brioche bun with baby gem wedge & free-flow frites **1122 kcal**

Vegan Fable Burger (VG)
Mushroom burger, Dijonnaise & pickles, in a seeded brioche bun with baby gem wedge & free-flow frites **821 kcal**

Upgrade your burger
Add streaky bacon +2 112 kcal
Add Comté cheese +1 83 kcal
Add fried egg +1 117 kcal

Free-Flow Frites

Order any dish with frites and we'll keep you topped up, just ask. Golden. Crispy. Moreish. Free-flow frites until defeat

CÔTE BUTCHERY

Every cut of our grass-fed beef is hand-selected & aged for 30 days in our in-house Côte Butchery.
Served with baby gem wedge & free-flow frites. All steaks and sauces are gluten-free (GF)

Fillet (7oz) +13.95 supplement 612 kcal // **Rib-Eye (10oz)** +11.95 supplement 987 kcal

Housemade Sauces

All our butters and sauces are made in-house. Order your favourite and we'll gladly keep the same sauce topped up

Garlic Butter (V) 1.5 142 kcal // **Black Garlic Butter** (V) 1.5 155 kcal // **Wild Garlic & Sun-Dried Tomato Butter** (V) 1.5 115 kcal
Peppercorn 2.5 115 kcal // **Wild Mushroom** (V) 2.5 151 kcal // **Béarnaise** (V) 2.5 306 kcal // **Côte Gravy** (VG) 2.5 44 kcal

SIDES

5

Green Salad VG GF
Avocado, cucumber, mustard vinaigrette **124 kcal**

Creamed Spinach V GF
Pine nuts & garlic **161 kcal**

Free-Flow Frites VG GF
240 kcal

Tenderstem® Broccoli Amandine VG GF
Flaked almonds **99 kcal**

Tomato & Basil Salad VG GF
74 kcal

Gratin Dauphinois V GF
253 kcal

Gratin Mushrooms V GFO
Brioche crumb **384 kcal**

French Beans V GF
In wild garlic butter with crispy shallots **185 kcal**

DESSERTS

Elderflower Crème Brûlée V GF
A burnt French custard with strawberry & basil salad **539 kcal**

Crème Caramel V GF
Set vanilla custard with dark caramel **270 kcal**

Chocolate Fondant V
With salted caramel sauce, vanilla ice cream & hazelnut tuille **641 kcal**

Tarte au Citron V
With raspberries & crème Chantilly **549 kcal**

Ice Cream Duo V VGO GFO
Two scoops of vanilla, chocolate or salted caramel ice cream, or lemon or raspberry sorbet **229 kcal**

Chocolate Praline Tart VG
With cherry compote & vanilla ice cream **414 kcal**

Grand Chocolate Mousse

Our original recipe with a devilishly decadent twist. Dig in. Serve yourself. Customise every bite. Made to share or savour solo

With salted butter biscuits, hazelnuts, dried berries, extra virgin olive oil and Maldon salt V GFO **636 kcal**

CHEESE PLATE GFO +3 supplement

Our cheeses are the real deal – bold, creamy & unapologetically French. Three cheeses of your choice, quince jelly, charcoal crackers & seeded sourdough **615 kcal**

CHOOSE FROM

Brie aux Truffes // Roquefort // Délice de Bourgogne
Chèvre Buchette V // Camembert V // Cantal

V Vegetarian VO Vegetarian Option VG Vegan VGO Vegan Option GF Gluten Free GFO Gluten Free Option A Alcohol

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We are cashless, apologies for any inconvenience this may cause. There will be an optional service charge added to your bill.
All gratuities go to the team in this restaurant. Adults need around 2000 kcal a day.

Allergens: While every care is taken to prepare your food, please note that natural products may still contain elements of their natural origin. For example, olives may contain stones, meat may contain bones, and fish may contain small bones or shell fragments. 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. We do not declare every ingredient used within a dish on this menu, and recipes may be subject to change. If you have an allergy, please let us know before ordering so we can provide you with an allergy guide in relation to the 14 legally defined allergens.

accredited by coeliac uk live well gluten free

We use flour and other ingredients containing gluten in our kitchens, however processes and training are in place to prepare our gluten free options.

Allergen information is available upon request.