

Aperitif

Côte Royale 9

The iconic French classic, blanc de blancs sparkling wine and crème de cassis. Simple and elegant

Hugo Blanc 12.5

FAIR elderflower, blanc de blancs sparkling wine & Renais gin. It's a Hugo, with a kick



FOR THE TABLE

Olives VG GF 4.5 97 kcal

Baguette V GFO 3.5

Fresh from France, with Brittany salt butter 428 kcal

Fougasse 7.5

Provençal sharing sourdough garlic bread with your choice of Garlic Butter V 605 kcal // Black Garlic Butter V 615 kcal
Wild Garlic & Sun-Dried Tomato Butter V 585 kcal
Comté & Caramelised Onion VG 618 kcal

Baked Camembert V GFO 9.95

With a Provençal chilli compote & seeded sourdough 556 kcal

Charcuterie Board GFO 11.95

Choose your three favourites from the below, served with pickled cucumber, celeriac remoulade, Provençal chilli compote & sourdough baguette 675 kcal

Truffle Saucisson // Savoie Ham // Pork Rillettes
Délice de Bourgogne // Truffle Brie // Cantal Cheese

TO START

French Onion Soup VG GFO 8.95

Our original recipe, topped with Comté rarebit, sourdough baguette 324 kcal

Twice-Baked Soufflé V GF 10.5

Topped with melted Camembert & creamy onion sauce 297 kcal

Chicken Liver Parfait GFO 9.95

Spiced pear chutney & seeded sourdough 470 kcal

Potted Crab GFO 11.5

Lobster butter, avocado & seeded sourdough 504 kcal

Calamari 10.95

Crispy breadcrumbbed squid with Provençal mayonnaise 672 kcal

Garlic & Chilli Prawns GF 10.95

King prawns in a cherry tomato & white wine butter sauce with sourdough baguette 283 kcal

Grilled Peach & Lentil Salad VG 8.5

Roasted walnuts, cucumber yoghurt & rocket 290 kcal

Sautéed Scallops GF 13.5

Cauliflower purée, sauce vierge & pea shoots 267 kcal
Add crispy Savoie ham +1 44 kcal

Roast Chicken Dijonnaise GFO 8.5

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 19.5

5oz minute steak with garlic butter & free-flow frites 628 kcal
Upgrade to any sauce +1

Poulet Breton GF 21.95 // 39.95

A half or whole 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 // 2768 kcal

Confit Pork Belly GF 21.5

Savoy cabbage, raisins, apples, Calvados jus & gratin dauphinois potatoes 948 kcal

Duck Confit 21.95

Crisp duck leg, orange & passion fruit jus, wild mushroom creamed lentils & Tenderstem® broccoli 1009 kcal

Beef Bourguignon GF 23.95

Five-hour slow-cooked braised beef cheek, mushrooms, bacon, carrots & creamed potatoes 957 kcal

Salmon Béarnaise GF 20.5

Housemade béarnaise, Tenderstem® broccoli & sautéed tarragon new potatoes 933 kcal

Breton Fish Stew GFO 18.95

Mussels, prawns, sea bream & new potatoes in a tomato, white wine & chilli sauce with sourdough baguette 657 kcal

Plaice Frites 18.95

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

Moules Marinière GF 17.5

Scottish mussels, white wine, shallot & cream sauce with free-flow frites 810 kcal

Provençal Tarte Tatin V 16.5

Puff pastry tarte with grilled aubergine, courgette & peppers topped with Boursin & rocket 754 kcal

Risotto Vert V VG GF 16.95

Peas, grilled courgettes & French beans with salsa vierge, topped with toasted pine nuts 613 kcal

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) 36.95 612 kcal // **Sirloin (8oz)** 29.95 700 kcal // **Rib-Eye (10oz)** 32.95 987 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



LIGHT MAINS

Caesar Salad V GFO 12.5

Crisp baby gem lettuce, cheese, soft-boiled egg & brioche croutons 576 kcal
Add anchovies +1 35 kcal
Add crispy Savoie ham +1 44 kcal
Add shredded chicken +5 279 kcal

Crab & Prawn Linguine 19.5

White wine and lobster butter sauce, with cherry tomatoes, chilli & basil 662 kcal

Sirloin Steak Baguette 14.5

Caramelised onions, rocket & Dijonnaise with baby gem wedge 740 kcal
Add free-flow frites +3 240 kcal

Tuna Niçoise GF 18.5

Tuna steak, soft-boiled egg, anchovies, mustard dressing & confit potatoes 581 kcal

French Onion Baguette V 13.5

Shredded Fable mushrooms, melted Camembert with French onion soup to dip 807 kcal
Add free-flow frites +3 240 kcal

Creamy Tomato Mafalde VG 15.5

Mafalde pasta ribbons, creamy tomato Provençal sauce & grilled courgettes 673 kcal
Add grilled king prawns +5 140 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 VG GF

In wild garlic butter with crispy shallots 185 kcal

PRIX FIXE

Iconically French

2 courses 19.95 // 3 courses 23.95

Available Monday to Friday from 11.30am

Prix Fixe is the heart of French brasserie dining - a simple, generous way to enjoy seasonal cooking for a set price. It's been part of our menu since the day we opened

To Start

Leek & Potato Soup V VG GFO

Topped with chives & brioche croutons 178 kcal
Add smoked salmon +2 88 kcal

Pork Rillettes GFO

With pickled cucumbers, celeriac remoulade & seeded sourdough 373 kcal

Marinated Tomato Salad V GFO

Chèvre cream, rocket, raspberry dressing & brioche croutons 318 kcal

Crispy Whitebait

With tartare sauce & lemon 596 kcal
Upgrade to calamari +5 672 kcal

Mains

Steak Frites GF +3 supplement

5oz minute steak with garlic butter & free-flow frites 628 kcal

Creamy Tomato Mafalde VG

Mafalde pasta ribbons, creamy tomato Provençal sauce & grilled courgettes 673 kcal
Add grilled king prawns +5 140 kcal

Poulet Grillé GF

Chargrilled chicken breast with creamy mushroom & thyme sauce, gratin dauphinois potatoes & rocket 727 kcal

Fish Parmentier GF

Haddock, prawns & smoked salmon in a white wine & leek sauce, topped with potato purée & cheese crust 681 kcal

To Finish

Cherry & Chocolate Crêpe V

With cherry compote, vanilla ice cream & chocolate sauce 383 kcal

Ice Cream Duo V VG GFO

Two scoops of vanilla, chocolate or salted caramel ice cream, or lemon or raspberry sorbet 229 kcal

Elderflower Crème Brûlée V GF

A burnt French custard with strawberry & basil salad 539 kcal

Cheese Plate GFO +3 supplement

Three cheeses of your choice, quince jelly, charcoal crackers & seeded sourdough 485 kcal

DESSERTS

Elderflower Crème Brûlée V GF 8.95

A burnt French custard with strawberry & basil salad 539 kcal

Crème Caramel V GF 8.95

Set vanilla custard with dark caramel 270 kcal

Chocolate Fondant V 8.95

With salted caramel sauce, vanilla ice cream & hazelnut tuille 641 kcal

Tarte au Citron V 8.95

With raspberries & crème Chantilly 549 kcal

Ice Cream Duo V VG GF 6.95

Two scoops of vanilla, chocolate or salted caramel ice cream, or lemon or raspberry sorbet 229 kcal

Café Gourmand V A 8.95

Raspberry macaron, canelé and a warm butter madeleine with coffee of your choice 311 kcal

Madeleines V 6.5

Two warm butter madeleines & chocolate sauce 531 kcal

Canelés V A 4.5

Three rum & vanilla custard pastries 173 kcal

Chocolate Praline Tart VG 8.95

With cherry compote & vanilla ice cream 414 kcal

Cherry & Chocolate Crêpe V 8.95

With cherry compote, vanilla ice cream & chocolate sauce 383 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 GF

For one 8.95 636 kcal // For two 17.5 1449 kcal

CHEESE PLATE GF 10.95

Our cheeses are the real deal – bold, creamy & unapologetically French. Four 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

CÔTE CUVÉE

Côte Cuvée is blended exclusively for Côte in carefully considered batches designed to work with our food, our menus, and the way people drink wine in our brasseries. They're not made to be fixed forever or locked into a single formula

Côte Cuvée, White VG

Vermentino brings coastal freshness and grenache blanc packs a peachy punch. This wine is seafood's soulmate. Crisp, zingy, a real all-rounder

Côte Cuvée, Pink VG

Perilously pale, this grenache rosé is all strawberry, lemon & cherry kisses. Pairs well with al fresco dinners, picky bits and spontaneous plans

Côte Cuvée, Red VG

A red that's fruity, spicy, smooth and laughably easy to drink. Steak loves it. So does pork. So will you

175ml Bottle

9 32

9 32

9 32

125ml wine measures available on request

Your neighbourhood brasserie with baguettes from Brittany, bottles from Bordeaux & generous French cooking made to be savoured and shared.

Fancy a taste of France at home? Get French food and wine delivered to your door from Côte at Home.

V Vegetarian VG Vegetarian Option VG Vegan VG Vegan Option GF Gluten Free GF 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



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.