

CÔTE

À LA CARTE

AVAILABLE FROM 12PM MONDAY TO FRIDAY AND 12:30 PM ON WEEKENDS AND BANK HOLIDAYS.

FOR THE TABLE

FOUGASSE

A Provençal sharing garlic bread



6.50

CHEESE GOUGÈRES

Baked choux buns with Dijon mustard

5.50

SMOKED SALMON CROQUETTES

With red pepper aioli

6.25

BAKED CAMEMBERT

Honey tomatoes & toasted sourdough baguette



9.75

BAGUETTE

Brittany salted butter



4.25

CHARCUTERIE BOARD

Bayonne ham, truffle saucisson, Coppa ham & cornichons with toasted sourdough baguette

9.95

OLIVES

Garlic, herbs & peppers



4.25

STARTERS

FRENCH ONION SOUP

Rustic French onion soup with Comté croûtes
(V option available 421 kcal)

7.50

DIOTS

Smoked Toulouse sausage & cherry tomatoes sautéed in white wine with thyme, butter & caramelised onion, served with sourdough baguette

8.95

CHICKEN LIVER PARFAIT

Pink pepper butter, fig compôte & toasted sourdough baguette

8.75

CALAMARI

Breadcrumbs squid, served with Provençal mayonnaise

8.95

STEAK TARTARE

Hand-cut raw beef, cornichons & mustard dressing with toasted sourdough baguette

10.25

CRAB MAISON

Crab, avocado, cucumber, capers, shallots & mayonnaise, topped with sliced radish & served with toasted sourdough baguette

10.50

CHEESE SOUFLÉ

A twice-baked Camembert soufflé with a chive & mustard sauce



9.95

WARM BEETROOT SALAD

Black garlic dressing, rosemary croûtes, endive & toasted pistachios



7.95

MAINS

TARTIFLETTE 14.95

Originating in the French Alps. A gratin of sliced potatoes, caramelised onion & smoked bacon lardons topped with melted Reblochon & Comté cheese. Served with a green salad and sourdough baguette

MUSHROOM BOURGUIGNON 14.95

Slow-cooked pieces of pulled Fable™ mushrooms in red wine, with vegan bacon, baby onions, Chantenay carrots & potato purée



PAILLARD SALAD 14.95

Chargrilled chicken breast, French beans, endive, lettuce, topped with hazelnuts & croûtes, with a tarragon & caper dressing

QUICHE LORRAINE 14.50

A traditional French egg, cheese & bacon tart served with a green salad & frites

ROASTED LAMB RUMP 21.50

On a bed of anchovy braised lentils with Chantenay carrots & crispy leeks
Recommended medium



CONFIT PORK BELLY 18.75

Savoy cabbage & gratin dauphinois potatoes with a Calvados & thyme jus

SEA BREAM NANTAIS 18.50

In a creamy roasted chicken sauce with Tenderstem broccoli, tarragon & baby new potatoes



TARTIFLETTE LUXE 28.95

A grand tartiflette to share. Served with a green salad, truffle saucisson, Bayonne ham, honey tomatoes, cornichons and sourdough baguette

CONFIT DUCK À L'ORANGE 18.95

Braised red cabbage, bitter orange sauce, with gratin dauphinois potatoes



QUICHE AUX CHAMPIGNONS 13.50

A traditional French egg, cheese & mushroom tart served with a green salad & frites



CÔTE CLASSICS

BEEF BOURGUIGNON 19.50

6 hour slow-cooked beef, mushrooms, bacon lardons with potato purée & French streaky bacon



BRETON FISH STEW 18.50

Mussels, prawns, squid & sea bream, in a tomato, white wine & chilli sauce with toasted sourdough baguette

POULET BRETON GRATIN 18.75

Baked in a creamy roasted chicken sauce with chestnut mushrooms, Chantenay carrots & French beans, served with frites



TUNA NIÇOISE 17.25

Grilled tuna steak, soft boiled egg, French beans, anchovies, cherry tomatoes, baby gem, new potatoes & tapenade with mustard vinaigrette



MOULES FRITES 15.95

In a white wine, shallot & cream sauce with frites

POULET BRETON AU GRILLÉ 17.75

Corn-fed marinated half chicken
With watercress, garlic butter & frites



FISH PARMENTIER 16.50

A haddock, prawn & salmon pie, with white wine & leek sauce, topped with potato purée & a Comté cheese crust



STEAKS

CÔTE DE BOEUF (22 OZ) 62.95

Grass-fed British & Irish beef, dry-aged for 30 days. Matured in our Himalayan rock salt ageing room for a deeper flavour
Served with homemade truffle hollandaise, frites & a choice of two sides
Recommended medium
(For two)

FILLET (7 OZ) 29.95

The most tender of cuts.
Served with frites & a green salad.
Recommended medium rare

GF

ADD A SAUCE

BLACK GARLIC JUS GF 2.75

GARLIC BUTTER V GF 1.75

PEPPERCORN GF 2.75

BÉARNAISE V GF 2.75

WILD MUSHROOM V GF 2.75

SIRLOIN (8 OZ) 23.50

Served with frites & a green salad.
Recommended medium rare

GF

RIB-EYE (10 OZ) 25.95

Served with frites & a green salad.
Recommended medium

GF

STEAK FRITES 15.95

Minute steak topped with garlic butter & rocket, served with frites

GF

BURGERS

CÔTE BURGER 16.50

Beef burger, Reblochon cheese, truffle mayonnaise, caramelised red onion, baby gem & tomato, in a brioche bun with frites
(Add French streaky bacon +1.00 175 kcal)

VEGAN CÔTE BURGER 16.50

Vegan burger patty, truffle mayonnaise, caramelised red onion, baby gem & tomato, brioche bun with frites

VG V

SIDES

FRITES 4.50

VG V GF

SAUTÉED GARLIC VEGETABLES 4.50

French beans, Tenderstem broccoli & Chantenay carrots

VG V GF

CREAMED SPINACH 5.50

V GF

TOMATO SALAD 4.50

Basil & shallots

VG V GF

TRIPLE COOKED TRUFFLE CHIPS 5.50

VG V GF

DAUPHINOIS POTATOES 4.50

V GF

SMOKED BACON & COMTÉ DAUPHINOIS POTATOES 5.50

Gratin Potatoes

GF

DESSERTS

APPLE TARTE TATIN 14.95

Caramelised apples with a puff pastry base, hazelnut tuile and Calvados crème Chantilly. To share.



CRÈME CARAMEL 7.95

Traditional set vanilla pod custard with dark caramel & cream

WARM CHOCOLATE FONDANT 7.95

Salted caramel sauce, hazelnut tuile, vanilla ice cream



CHOCOLATE SALTED CARAMEL TART 7.95

Vanilla ice cream



CAFÉ GOURMAND 7.95

A selection of miniature desserts. Lemon macaron, chocolate fondant & a warm butter madeleine, with a coffee of your choice



ICE CREAM & SORBET 6.50

Two scoops
(VG option available)



PEAR & FRANGIPANE TART 15.95

An almond frangipane & pear tart, topped with melted white chocolate, blueberries and viola flowers, served with blueberry compote and vanilla ice cream. To share

SPICED CRÈME BRÛLÉE 7.95

Burnt vanilla cream infused with star anise, cinnamon, ginger & nutmeg, topped with blackberries



PEAR & ALMOND FINANCIER 7.95

Warm almond & poached pear butter cake with a berry coulis & vanilla ice cream



MADELEINE 6.50

Three warm butter madeleines, dusted with icing sugar



CHEESEBOARD

Your choice of four cheeses. Served with grapes, seasonal fruit, fig chutney, & sourdough croûtes

Brie aux Truffes, Morbier, Chèvre Buchette (v), Fourme d'Ambert, Tomme de Savoie, Camembert (v)

Any optional service charge that you leave is a direct reward for the team who made your experience special. We therefore ensure that 100% of the service charge goes to the team in the restaurant where it was given.

It is entirely your choice whether or not to pay this service charge. Please ask if you wish it to be removed.