

WHILST YOU CHOOSE -

OLIVES ^(√G) 3.5 Garlic & herbs

86 KCAL

FOUGASSE © 5.75

A Provençal sharing garlic bread (TO SHARE) 606 KCAL

BREAD ♥ 3.5

Warm baguette, butter (TO SHARE) 521 KCAL

APÉRITIFS

CHAMPAGNE 11 5

Laurent-Perrier NV Cuvée 125ML FLEUR SPRITZ 8.5

Elderflower liqueur, Blanc de Blancs, soda FRENCH 75 9.25

Blanc de Blancs, gin, sugar, lemon juice

STARTERS

CÔTE SHARING BOARD - 15.25 Baked Camembert, truffle saucisson sec, Coppa sel Sec, olives, cornichons, honey tomatoes, toasted baguette 962 KCAL (FOR TWO)

CALAMARI - 7.75Breadcrumbed squid, tartare sauce 612 KCAL

STEAK TARTARE - 8.95 Hand-cut raw beef, cornichons, mustard dressing, toasted baguette 274 KCAL

PRAWN GRATINÉE - 8.95 King prawns, chilli Provençale sauce, white wine, rocket, sourdough croûtes 363 KCAL

FRENCH ONION SOUP - 6.75 Rustic French onion soup, Comté croûtes 481 KCAL (VO) option available 464 KCAL)

CRAB MAISON - 9.95 Crab, avocado, cucumber, capers, red onion, mayonnaise, toasted baguette 412 KCAL

GOAT'S CHEESE TART (v) - 8.25 Chèvre buchette, leeks, thyme, plum chutney, watercress 315 KCAL

CHICKEN LIVER PÂTÉ - 7.75 Apple chutney, toasted baguette 450 KCAL

WARM BEETROOT SALAD © - 6.95 Black garlic aioli, pistachio, endive, sourdough croûtes 507 KCAL

> NON-CALORIE MENUS ARE AVAILABLE & FOR FULL NUTRITIONAL INFORMATION VISIT COTE.CO.UK/NUTRITION

MAINS

CÔTE

SEARED SEA BREAM - 15.5 Red pepper & lemon sauce, braised lentils, tapenade 508 KCAL

JERUSALEM ARTICHOKE RISOTTO (©) - 13.75 Champagne vinegar caramel, mushrooms, chiffonade spinach 552 KCAL

SQUASH TABOULÉ © - 13.5 Inspired by Marseille's North African quarter Roasted butternut squash & courgette, giant harissa couscous, chickpeas, spinach, rocket, coconut yoghurt 778 KCAL

CONFIT PORK BELLY - 16.75 Savoy cabbage, gratin dauphinois potatoes, Calvados & thyme jus 1231 KCAL

MONKFISH NORMANDE - 20.5 Pan-fried Cornish monkfish, cider velouté, mussels, julienne apple, fennel, shallots 760 KCAL

PAILLARD SALAD - 13.5 Chargrilled chicken breast, French beans, endive, lettuce, hazelnuts, croûtes, tarragon & caper dressing 465 KCAL

CÔTE CLASSICS

BEEF CHEEK BOURGUIGNON - 17.95

6 hour slow-cooked beef cheek, mushrooms, bacon lardons, potato purée 633 KCAL

TUNA NIÇOISE - 15.5 Grilled tuna steak, soft free range egg, French beans, anchovies, cherry tomatoes, baby gem, new potatoes, tapenade, mustard vinaigrette 545 KCAL

MOULES FRITES - 14.5 Rope-grown British mussels White wine, cream, shallots, frites 815 KCAL

FISH PARMENTIER - 14.75 Haddock, prawns, salmon, white wine & leek sauce, potato puree, Comté 548 KCAL

POULET GRILLÉ - 14.25 Chargrilled chicken breast, creamy mushroom & thyme sauce, watercress, frites 773 KCAL Upgrade to triple-cooked chips +1 +134 KCAL

BRETON FISH STEW - 16.25 A traditional coastal stew from Brittany Mussels, prawns, squid, sea bream, tomato, white wine & chilli, baguette 589 KCAL

POULET BRETON - 15.5 Responsibly reared in Northern France Corn-fed marinated half chicken, watercress, gratin dauphinois potato, with your choice

of sauce 791 KCAL

STEAKS

Cut, trimmed and prepared in the Côte butchery

CÔTE DE BOEUF (220z) - 59.25 A sharing Rib-Eve steak experience

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 2404 KCAL (FOR TWO)

SIRLOIN (80z) - 21.5Served with frites & watercress. Recommended medium rare 850 KCAL

RIB-EYE (100z) - 22.5Served with frites & watercress. Recommended medium 1128 KCAL

FILLET (70z) - 27.75The most tender of cuts. Served with frites & watercress. Recommended medium rare 641 KCAL

STEAK FRITES - 13.95 Minute steak, garlic butter, frites 640 KCAL

> Upgrade to triple-cooked chips +1 +134 KCAL

Add a sauce CÔTE BUTTER Roasted chicken & tarragon 130 KCAL - 2.5 GARLIC BUTTER V 106 KCAL - 1.5 BLACK GARLIC 119 KCAL - 2.95 PEPPERCORN 114 KCAL - 2.5 BÉARNAISE (V) 245 KCAL - 2.5 WILD MUSHROOM (V) 112 KCAL - 2.5

GALETTES & CROQUES

Savoury crêpes & toasted sandwiches. Available until 5pm. Served with salad or frites.

HAM & COMTÉ GALETTE - 12.5 Buckwheat crêpe, béchamel, Dingley Dell ham, Comté, spinach 558 / 703 KCAL

CROQUE MONSIEUR - 10.95 Dingley Dell ham, béchamel & Comté cheese toasted sandwich 851 / 996 KCAL

MUSHROOM & EGG GALETTE © - 12.5 Buckwheat crêpe, mushrooms, spinach, fried free range egg 481 / 626 KCAL

CROQUE MADAME - 11.95 A Croque Monsieur with a fried free range egg 964 / 1109 KCAL

BURGERS

CÔTE BURGER - 14.95

Beef burger, Reblochon cheese, truffle mayonnaise, caramelised red onion, brioche bun, frites 1456 KCAL (Add French streaky bacon +1) 175 KCAL

VEGAN CÔTE BURGER © - 14.5 Moving Mountains™ burger patty, vegan cheese, truffle mayonnaise, caramelised red onion, brioche bun, frites 1295 KCAL

SIDES

TRIPLE-COOKED CHIPS (vg) 4.95 Truffle oil 337 KCAL

FRITES (VG) 3.95 204 KCAL

TENDERSTEM BROCCOLI (vg) 3.95 Garlic & almonds 155 KCAL GRATIN DAUPHINOIS POTATOES (V) 3.95 187 KCAL

CREAMED SPINACH (v) 4.95 243 KCAL

TOMATO SALAD (vg) 3.95 Basil & shallots 196 KCAL GLAZED CARROTS (VG) 3.95 Parsley & sunflower seeds 121 KCAL

TRUFFLE POTATO PURÉE (V) 4.5 582 KCAL

FRENCH BEANS (vg) 3.95 111 KCAL