

# CÔTE

## À LA CARTE

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

### WHILST YOU CHOOSE

#### OLIVES

Garlic & herbs

   86 KCAL

3.5

#### FOUGASSE

A Provençal sharing garlic bread

 606 KCAL

5.75

#### BREAD

Warm baguette, butter

 521 KCAL

3.5

### STARTERS

#### CÔTE SHARING BOARD

Baked Camembert, truffle saucisson sec, Coppa sel Sec, olives, cornichons, honey tomatoes, toasted baguette (for two)

962 KCAL

15.95

#### CALAMARI

Breadcrumbs squid, tartare sauce

612 KCAL

7.95

#### FRENCH ONION SOUP

Rustic French onion soup, Comté croûtes

481 KCAL

6.95

#### PRAWN GRATINÉE

King prawns, chilli Provençal sauce, white wine, rocket, sourdough croûtes

363 KCAL

9.5

#### CRAB MAISON

Crab, avocado, cucumber, capers, red onion, mayonnaise, toasted baguette

412 KCAL

9.95

#### GOAT'S CHEESE TART

Chèvre buchette, leeks, thyme, plum chutney, watercress

 315 KCAL

8.25

#### STEAK TARTARE

Hand-cut raw beef, cornichons, mustard dressing, toasted baguette

274 KCAL

9.5

#### CHICKEN LIVER PÂTÉ

Apple chutney, toasted baguette

450 KCAL

7.95

#### WARM BEETROOT SALAD

Black garlic aioli, pistachio, endive, sourdough croûtes

  507 KCAL

6.95

### MAINS

#### SEARED SEA BREAM

Red pepper & lemon sauce, braised lentils, tapenade

 508 KCAL

15.95

#### JERUSALEM ARTICHOKE RISOTTO

Champagne vinegar caramel, mushrooms, chiffonade spinach

   552 KCAL

14.25

#### SQUASH TABOULÉ

Roasted butternut squash & courgette, giant harissa couscous, chickpeas, spinach, rocket, coconut yoghurt

  778 KCAL

13.95

#### CONFIT PORK BELLY

Savoy cabbage, gratin dauphinois potatoes, Calvados & thyme jus

 1,231 KCAL

17.25

#### PAILLARD SALAD

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

465 KCAL

14.25

#### MONKFISH NORMANDE

Pan-fried Cornish monkfish, cider velouté, mussels, julienne apple, fennel, shallots

 760 KCAL

20.95

## CÔTE CLASSICS

### BEEF CHEEK BOURGUIGNON 18.5

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

**GF** 633 KCAL

### MOULES FRITES 14.75

White wine, cream, shallots, frites

**GF** 815 KCAL

### POULET GRILLÉ 14.5

Chargrilled chicken breast, creamy mushroom & thyme sauce, watercress, frites

**GF** 773 KCAL

### TUNA NIÇOISE 15.75

Grilled tuna steak, soft free range egg, French beans, anchovies, cherry tomatoes, baby gem, new potatoes, tapenade, mustard vinaigrette

**GF** 545 KCAL

### FISH PARMENTIER 14.95

Haddock, prawns, salmon, white wine & leek sauce, potato puree, Comté

**GF** 548 KCAL

### BRETON FISH STEW 16.75

Mussels, prawns, squid, sea bream, tomato, white wine & chilli, baguette  
589 KCAL

### POULET BRETON 15.75

Corn-fed marinated half chicken, watercress, gratin dauphinois potato, with your choice of sauce

791 KCAL

## STEAKS

### CÔTE DE BOEUF (22OZ) 59.95

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)

**GF** 2,404 KCAL

### FILLET (7OZ) 28.5

The most tender of cuts. Served with frites & watercress. Recommended medium rare

**GF** 641 KCAL

### SIRLOIN (8OZ) 21.95

Served with frites & watercress. Recommended medium rare

**GF** 850 KCAL

### RIB-EYE (10OZ) 23.25

Served with frites & watercress. Recommended medium

**GF** 1,128 KCAL

### STEAK FRITES 14.25

Minute steak, garlic butter, frites

**GF** 640 KCAL

#### ADD A SAUCE

CÔTE BUTTER **GF** 130 KCAL 2.5

GARLIC BUTTER **V** **GF** 106 KCAL 1.5

BLACK GARLIC **GF** 119 KCAL 2.95

PEPPERCORN **GF** 114 KCAL 2.5

BÉARNAISE **V** **GF** 245 KCAL 2.5

WILD MUSHROOM **V** **GF** 112 KCAL 2.5

## GALETTES & CROQUES

### MUSHROOM & EGG GALETTE 12.75

Buckwheat crêpe, mushrooms, spinach, fried free range egg

**V** 626 KCAL

### HAM & COMTÉ GALETTE 12.95

Buckwheat crêpe, béchamel, Dingley Dell ham, Comté, spinach  
703 KCAL

### CROQUE MADAME WITH FRITES 12.5

A Croque Monsieur with a fried free range egg

1,109 KCAL

### CROQUE MONSIEUR WITH FRITES 11.5

Dingley Dell ham, béchamel & Comté cheese toasted sandwich  
996 KCAL

## BURGERS

### CÔTE BURGER

15.5

Beef burger, Reblochon cheese, truffle mayonnaise, caramelised red onion, brioche bun, frites  
1,456 KCAL

### VEGAN CÔTE BURGER

14.95

Moving Mountains™ burger patty, vegan cheese, truffle mayonnaise, caramelised red onion, brioche bun, frites  
VG V 1,295 KCAL

## SIDES

### TRIPLE COOKED TRUFFLE CHIPS

4.95

Truffle oil  
VG V GF 337 KCAL

### FRITES

3.95

VG V GF 204 KCAL

### GRATIN DAUPHINOISE POTATOES

3.95

V GF 187 KCAL

### TENDERSTEM BROCCOLI

3.95

Garlic & almonds  
VG V GF 155 KCAL

### CREAMED SPINACH

4.95

V GF 243 KCAL

### TOMATO SALAD

3.95

Basil & shallots  
VG V GF 196 KCAL

### GLAZED CARROTS

3.95

Parsley & sunflower seeds  
VG V GF 121 KCAL

### TRUFFLED POTATO PURÉE

4.5

Creamed potato purée with black truffles  
V GF 582 KCAL

### FRENCH BEANS

3.95

VG V GF 111 KCAL

## DESSERTS

### PRALINE CRÊPE

7.25

Chocolate & praline crêpe, caramelised bananas, crème Chantilly  
V 756 KCAL

### ESPRESSO MARTINI CRÊPES

7.95

Two crêpes, Espresso Martini syrup, coffee crème fraîche, Kahlua, vodka & chocolate sauce, raspberries  
V 624 KCAL

### CRÈME CARAMEL

6.95

Traditional set vanilla pod custard with dark caramel & cream  
V GF 336 KCAL

### CHOCOLATE FONDANT

6.95

Vanilla ice cream  
V 652 KCAL

### CRÈME BRÛLÉE

6.95

Classic caramelised vanilla custard  
V GF 570 KCAL

### RUM BABA

7.95

Rum soaked sponge, vanilla crème fraîche, winter berry coulis  
V 440 KCAL

### CHOCOLATE SALTED CARAMEL TART

7.25

Vanilla ice cream  
VG V 397 KCAL

### BURNT ORANGE TART

6.95

Vanilla crème fraîche, caramelised orange  
V 432 KCAL

### PLUM CLAFOUTIS

6.25

Plums baked in an almond custard with vanilla ice cream  
V 265 KCAL

### FROZEN BERRIES

5.95

Hot white chocolate & vanilla sauce  
V GF 333 KCAL

### CHOCOLATE MOUSSE

6.25

Velvety dark chocolate mousse  
V GF 686 KCAL

### ICE CREAM & SORBET

5.75

Two scoops  
V 229 KCAL

### TRUFFLES

4.25

Three milk chocolate mousse truffles  
V 177 KCAL

### CHEESE BOARD FOR TWO

13.95

Your choice of four cheeses. Served with grapes, seasonal fruit, caramelised red onion & sourdough croûtes  
Brie aux Truffes, Morbier, Chèvre Buchette, Fourme d'Ambert, Tomme de Savoie, Camembert  
882 KCAL

For detailed allergen and nutritional information [click here](#).

Please check the allergen information every time you visit our restaurants as we may have changed the recipe or the ingredients of one or more of our dishes.

Adults need around 2000 kcal a day. Should you wish to request a menu without calories, don't hesitate to speak to a member of the team in our restaurants.