

CÔTE

APÉRITIFS

 **CHAMPAGNE** – 10.25
Laurent-Perrier NV Cuvée 125ml

 **FLEUR SPRITZ** – 8.5
St-Germain elderflower liqueur,
Blanc de Blancs, soda

 **FRENCH 75** – 8.95
Blanc de Blancs, gin,
sugar, lemon juice

HORS D'OEUVRES

 **FOUGASSE**  – 5.5
A Provençal garlic bread
(TO SHARE) 676 KCAL

 **BREAD**  – 3.25
Warm baguette, butter
(TO SHARE) 522 KCAL

 **OLIVES**  – 3.25
Garlic & herbs
95 KCAL

STARTERS

CÔTE SHARING BOARD – 14.5
Baked Camembert, truffle saucisson sec, Coppa sel Sec, olives, cornichons, honey tomatoes, rosemary crackers
940 KCAL (RECOMMENDED FOR TWO)


CALAMARI – 7.5
Sautéed breadcrumb squid, tartare sauce
612 KCAL

CRISPY CONFIT DUCK SALAD – 9.75
Glazed crispy duck confit, oranges, watercress, French bean & courgette salad, yoghurt dressing
366 KCAL

CRAB MAISON – 9.75
British crab, avocado, cucumber, capers, red onion, mayonnaise, toasted baguette
293 KCAL

PEA & OLIVE TARTLET  – 6.95
Olive tapenade, tomatoes, roasted pine nuts, rocket
298 KCAL

FRENCH ONION SOUP – 6.5
Rustic French onion soup, Comté croûtes
480 KCAL
( option available 450 KCAL)

BEET TARTARE  – 6.5
Marinated red beetroot, mustard vinaigrette, yoghurt dressing, basil oil, toasted baguette
359 KCAL

CHICKEN LIVER PÂTÉ – 7.5
Apple chutney, toasted baguette
446 KCAL

SMOKED SALMON – 8.75
Pistou crème fraîche, fennel & apple salad, crispy capers, toasted baguette
335 KCAL

MEAT & FISH

CONFIT DE CANARD – 17.25
Whole crispy confit duck leg, grilled butternut squash, orange, pea shoots, citrus jus
870 KCAL

BEEF CHEEK BOURGUIGNON – 17.5
6 hour slow-cooked beef cheek, mushrooms, bacon lardons, potato purée
632 KCAL

PAILLARD SALAD – 12.95
Chargrilled chicken breast, French beans, endive, lettuce, hazelnuts, croutons, tarragon & caper dressing
448 KCAL

CONFIT PORK BELLY – 16.25
Savoy cabbage, gratin dauphinois potatoes, Calvados & thyme jus
1311 KCAL

CÔTE BURGER – 14.75
7oz beef burger, Reblochon cheese, truffle mayonnaise, caramelised red onion, brioche bun, frites
1456 KCAL
(Add French streaky bacon +1) +175 KCAL

POULET BRETON – 13.5
Corn-fed chicken reared in Northern France
Chargrilled half chicken, frites, rocket
742 KCAL
(Add wild mushroom sauce +2.5 ) +112 KCAL

MUSHROOM & CAMEMBERT TART  – 12.5
Poached egg, caramelised onions, mushroom marmalade, watercress, pistou, Camembert
812 KCAL

SQUASH TABOULÉ  – 12.95
Inspired by Marseille's North African quarter
Roasted butternut squash & courgette, giant harissa couscous, chickpeas, spinach, rocket, coconut yoghurt
777 KCAL

SALMON CÔTE D'AZUR – 14.95
Inspired by flavours from the South of France
Salmon fillet, red pepper & lemon sauce, crushed petit pois, Puy lentils, olive tapenade
724 KCAL

MONKFISH NORMANDE – 19.95
Pan-fried Cornish monkfish, Normandy cider velouté, mussels, julienne apple, fennel, shallots
790 KCAL

TUNA NIÇOISE – 14.95
Sesame crusted tuna, free-range soft egg, artichokes, anchovies, red onion, potatoes, mustard vinaigrette
596 KCAL


BRETON FISH STEW – 15.75
A traditional coastal stew from Brittany
Mussels, prawns, squid, seabass, tomato, white wine & chilli sauce, French baguette
611 KCAL

FISH PARMENTIER – 14.25
Haddock, prawn, salmon, white wine & leek sauce, potato purée, Comté cheese
548 KCAL

MOULES FRITES – 13.95
Mussels, white wine, cream, shallots, frites
814 KCAL

VEGETARIAN & VEGAN

VEGAN CÔTE BURGER  – 13.95
Moving Mountains™ burger patty, vegan cheese, truffle mayonnaise, caramelised red onion, brioche bun, frites
1297 KCAL

CELERIAC FRICASSÉE  – 13.25
Salt-baked celeriac, haricot blanc purée, grapes, mixed seed & mushroom granola (contains nuts), pickled shallots, charred baby gem, basil oil
757 KCAL

CÔTE STEAKS

We are dedicated to sourcing the highest quality beef, with our own Côte butchery each steak is expertly cut & prepared by our master butcher

CÔTE DE BOEUF (22OZ) – 58.25
A sharing Rib Eye steak experience. Grass-fed British & Irish beef, dry-aged for 30 days. Matured in our Himalayan rock salt ageing room for the ultimate flavour
Served with homemade truffle hollandaise, frites & a choice of two sides
Recommended medium rare
2404 KCAL (FOR TWO)

Served with frites & watercress (Upgrade to our triple-cooked truffle chips +1)
+134 KCAL

RIB EYE (10oz) – 20.95
Flavourful & succulent.
Recommended medium 1130 KCAL

FILLET (7oz) – 24.95
The most tender of steaks.
Recommended medium rare 641 KCAL

FILLET NOIR (7oz) – 28.95
Two fillet medallions (served pink), truffle potato dauphines, mushroom marmalade, black garlic jus, charred baby gem 667 KCAL

STEAK FRITES – 13.5
Minute steak (served pink) garlic butter, frites 640 KCAL

Add a steak sauce


GARLIC BUTTER  106 KCAL – 1.5

ROQUEFORT BUTTER 119 KCAL – 2.5 EACH
PEPPERCORN 114 KCAL


BÉARNAISE  245 KCAL

WILD MUSHROOM  112 KCAL


SIDES

FRITES 
3.75
204 KCAL

TRIPLE COOKED TRUFFLE CHIPS 
4.75
338 KCAL

TOMATO SALAD 
Basil & shallots
3.75
196 KCAL

GRATIN DAUPHINOIS POTATOES 
3.75
187 KCAL

CREAMED SPINACH 
4.5
243 KCAL

PETIT POIS 
Lemon zest, mint & croutons
3.75
278 KCAL

FRENCH BEANS 
3.75
111 KCAL

We are now cashless, apologies for any inconvenience this may cause. An optional gratuity of 10% will be added to your bill. All gratuities go to the team in this restaurant. Adults need around 2000 kcal a day.

Allergens: 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.

VEGAN  VEGETARIAN 