

## SHARING & STARTERS

### Olives 4.80

Garlic, herbs and peppers *86 kcal*

### Camembert Brûlée 10.80

Caramelised cheese, grape chutney, walnuts and toasted sourdough baguette *567 kcal*

### Charcuterie 10.25

Savoie ham, truffle saucisson, coppa ham and pickled vegetables with garlic sourdough croûtes *396 kcal*

### Fougasse 7.25

A Provençal sharing garlic bread *606 kcal*

### Mushroom Rillettes 8.95

Shredded Fable mushrooms, spiced tomato compote, celeriac remoulade and seeded sourdough bread *468 kcal*

### French Onion Soup 8.95

*Our recipe from our very first restaurant, opened in 2007*

Rustic French onion soup topped with Comté rarebit sourdough baguette slices *317 kcal*

### Chicken Liver Parfait 9.95

Pink pepper butter, grape chutney and pickled vegetables with toasted sourdough baguette *475 kcal*

### Crab Maison 11.50

Crab, avocado, cucumber, capers, shallots and mayonnaise, topped with sliced radish, served with toasted sourdough baguette *209 kcal*

### Cheese Soufflé 10.80

A twice-baked cheese soufflé, topped with Camembert, served with shallots, parsley, chervil and herb cream sauce *317 kcal*

### Calamari 9.95

Breadcrumbs squid served with Provençal mayonnaise *606 kcal*

### Seared Scallops 13.75

*The winning dish from our Côte Kitchen Heroes competition*

Seared scallops with an orange beurre blanc, salted cucumber, samphire and brioche croutons *350 kcal*

### Steak Tartare 10.25

*A French classic rebooted with Korean flavours*

Chopped rump steak in a spiced gochujang dressing, topped with a raw egg yolk and crispy anchovies, served with toasted sourdough baguette *360 kcal*

*Upgrade to a main course with frites +7.25 717 kcal*

Gluten-Free Menu Available  Vegan  Vegetarian

We are now 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: 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. Meat & fish dishes may contain small bones. All our eggs are free-range. Olive/olive dishes may contain stones.**

## MAINS

### Breton Fish Stew 19.95

*A traditional coastal stew from Brittany*  
Mussels, prawns, sea bass and sautéed new potatoes in a tomato, white wine & chilli sauce with sourdough baguette *662 kcal*

### Pan-Fried Salmon Béarnaise 19.95

With homemade béarnaise sauce, lemon & garlic Tenderstem® broccoli and triple-cooked chips *830 kcal*

### Roasted Hake 21.50

Roasted Cornish hake topped with a sauce vierge, on petits pois à la Française, smoked bacon velouté and crispy confit potatoes *911 kcal*

### Tuna Niçoise 18.45

Grilled tuna steak, soft-boiled egg, French beans, anchovies, cherry tomatoes, baby gem, new potatoes and tapenade with herb aioli *554 kcal*

### Tarte Tatin à la Provençale 16.50



A sun-dried tomato, grilled aubergine, red pepper and red onion tarte tatin topped with Boursin cheese and watercress *847 kcal*

## FRENCH SUNDAY ROAST

*A Sunday exclusive for two to share*

**27.50** *per person*

Enjoy a unique twist on Sunday lunch with our French Sunday Roast, the perfect centrepiece for a leisurely afternoon shared with great company.

### Confit Duck à l’Orange 19.95

On a bed of braised red cabbage with a bitter orange sauce and gratin dauphinois *696 kcal*

### Tomato and Harissa Tagine 16.50

A slow-cooked fiery harissa stew with giant couscous, chickpeas, tomato and courgette, served with za'atar flatbread *878 kcal*

### Confit Pork Belly 20.75

Savoy cabbage, confit shallots, golden sultanas, apples and gratin dauphinois, with a Calvados & thyme jus *878 kcal*

### Beef Cheek Bourguignon 22.95

*We elevate this comforting stew from Burgundy with five-hour slow-cooked beef cheek*

Mushrooms, bacon lardons and Chantenay carrots with potato purée and crispy onions *957 kcal*

### Poulet Breton 19.50

*Responsibly reared in Northern France*

Corn-fed roasted half chicken with a Café de Paris butter, sautéed new potatoes, herb garnish *711 kcal*

*Choose from:*

### Corn-Fed Marinated Chicken

*1207 kcal per person*

*OR*

### Sirloin Steak (16oz)

With Comté & thyme ‘Yorkshire puddings’, crispy confit potatoes, Gratin Provençal, Tenderstem® broccoli, lemon & herb aioli, peppercorn sauce *1282 kcal per person*

## SIDES

### Frites 4.75 *204 kcal*

### Triple-Cooked Truffle Chips 5.95 *337 kcal*

### Gratin Dauphinois 4.75 *187 kcal*

### Tomato, Basil & Shallot Salad 4.95 *75 kcal*

### Green Salad 4.75

With herbs, avocado and cucumber in a mustard vinaigrette *124 kcal*

### Petits Pois à la Française 4.95

Buttered peas with baby gem lettuce, smoked bacon & confit shallots *426 kcal*

### Tenderstem® Broccoli 6.25

With lemon, garlic & herb aioli *266 kcal*

### Gratin Provençal 5.50

A harissa spiced ratatouille baked with Boursin cheese *207 kcal*

## STEAKS

*Cut and prepared in the Côte Butchery*

### Côte de Boeuf (22oz) 67.95

*A sharing rib-eye steak experience, where grass-fed British & Irish beef is dry-aged for 30 days in our Himalayan rock salt chamber.*  
Served with truffle hollandaise, frites and a choice of two sides *1125 kcal per person*  
*Recommended medium*

### Steak Frites Deluxe (8oz) 26.75

With Café de Paris butter, served with triple-cooked chips, Côte salt and a herb garnish *767 kcal*  
*Recommended medium rare*

### Rib-Eye (10oz) 29.75

Served with frites and a herb garnish *991 kcal*  
*Recommended medium*

### Fillet (7oz) 33.50

The most tender of cuts, served with frites and a herb garnish *615 kcal*  
*Recommended medium rare*

### Steak Frites 18.25

5oz minute steak topped with garlic butter, served with frites and a herb garnish *577 kcal*

*Upgrade to triple-cooked truffle chips +1.00 133 kcal*

## SAUCES

*To perfectly complement your steak*

### Café de Paris Butter 2.45

A refined blend of historic French herbs and spices *113 kcal*

### Truffle Hollandaise 2.95 *245 kcal*

### Wild Mushroom 2.95 *112 kcal*

### Peppercorn 2.95 *114 kcal*

### Béarnaise 2.95 *245 kcal*

### Garlic Butter 1.95 *106 kcal*

## BURGERS

### Côte Burger 17.55

Beef burger, Reblochon cheese, truffle mayonnaise, caramelised red onion, baby gem, tomato & pickles in a brioche bun with frites *1173 kcal*  
*Add smoked streaky bacon +1.00 54 kcal*

### Vegan Burger 17.55

Vegan burger patty, truffle mayonnaise, caramelised red onion, baby gem, tomato & pickles in a brioche bun with frites *1060 kcal*

*Upgrade to triple-cooked truffle chips +1.00 133 kcal*