

PRIX FIXE

2 Courses 18.95
3 Courses 22.95

Available from 11.30am
Monday to Friday

Free glass of fizz?

Sign up to our newsletter to enjoy a complimentary glass of Crémant or soft drink for you and a friend, as well as lots more exclusive offers.



A SELECTION OF OUR FAVOURITE DRINKS

COCKTAILS

Côte Royale 8.60

Crémant sparkling wine and Chambord raspberry liqueur, with white chocolate and a raspberry

Citrus Spritz 11.05

Our take on an Aperol Spritz

Pampelle grapefruit apéritif and Fever-Tree Blood Orange Soda, garnished with dried orange

Rosé Negroni 9.95

Mirabeau French rosé gin, Lillet rosé vermouth & Pampelle grapefruit apéritif, garnished with lemon peel

Flat White Martini 11.55

Absolut vanilla vodka, Norfolk Nog single malt cream liqueur, French vanilla syrup and espresso, garnished with coffee beans

Kir Rosé 8.00

Non-alcoholic

Kisumé sparkling non-alcoholic rosé, blackcurrant syrup and a raspberry *50 kcal*

Pentire Coastal Spritz 8.95

Non-alcoholic

Pentire Coastal apéritif with blood orange, oakwood & sea rosemary, with Fever-Tree Light Tonic, garnished with orange peel and rosemary *49 kcal*

RED WINE

Les Mougeottes, Pinot Noir

Pays d'Oc IGP

Gentle red fruits and smooth Pinot texture

WHITE WINE

Longue Roche, Sauvignon Blanc

Côtes de Gascogne IGP

Super fresh and full of citrus

ROSÉ WINE

Aubert & Mathieu, Palooza

Pays d'Oc

This ultra pale, blushing rosé embodies the carefree ambience of a summer in Provence, refreshing and easy drinking

175ml	250ml	500ml	BOTTLE	
9.50	12.80	24.90	34.00	

8.30	11.10	21.55	28.90
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8.95	12.00	23.30	31.55
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BEERS

1664 4.6% 7.90

Premium French lager with aromatic hops from Alsace

Meteor 4.5% 5.40

A refreshing, well-balanced golden lager

Lucky Saint 0.5% 5.85

Non-alcoholic

De-alcoholised unfiltered German lager *53 kcal*

DESSERT WINES

Domaine Cazes, Rivesaltes Ambré

Grenache Blanc

Aged for six years in oak, giving a glowing amber colour and intense flavours of candied citrus, toasted nuts and dried fig. Perfect with blue cheese

Domaine de Barroubio 5.45 17.15

Muscat de Saint-Jean-de-Minervois

Sustainably produced, classic sweet Muscat, with floral notes of elderflower, white grape and lychee

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SSEXALCWD25C1

CÔTE

WEEKDAY

À TRAVERS

SHARING & STARTERS

Olives 🍷 4.60

Garlic, herbs and peppers *86 kcal*

Charcuterie 9.95

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

Mushroom Rillettes 🍷 NEW 8.75

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

Truffled Corn Velouté 🍷 NEW 6.75

With sautéed chestnut mushrooms, charred corn and brioche croutons *296 kcal* (🍷 option available *231 kcal*)

Crab Maison 10.95

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

Calamari 9.75

Breadcrumbsed squid served with Provençal mayonnaise *606 kcal*

Seared Scallops NEW 13.50

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 9.95

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

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MAINS

Breton Fish Stew 19.50

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 NEW 20.95

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

Tarte Tatin à la Provençale 🍷 15.95

NEW

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

Confit Duck à l’Orange 19.50

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

LUNCH RAPIDE NEW

Our lunch rapide menu features lighter lunch options with a side of frites or salad, available Monday to Friday 11.30am - 6pm

Salade d’été 🍷 9.75

A salad of pickled rainbow carrots, shallots, cucumbers and baby gem lettuce on an almond Romesco sauce with crispy chickpea panisse and pistachio dukkah *331 kcal*

Add grilled chicken breast +5.00 271 kcal

MOULES

Rope-grown British mussels

À la Provençale 15.50

In a tomato, red pepper, harissa & basil Provençal sauce *550 kcal*

Au vin Blanc 16.50

In a white wine, shallot & cream sauce *772 kcal*

SIDES

Frites 🍷 4.75 *204 kcal*

Gratin Dauphinois 🍷 4.75 *187 kcal*

Tomato, Basil & Shallot Salad 🍷 4.75 *75 kcal*

Green Salad 🍷 4.75

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

Tomato and Harissa Tagine 🍷 NEW 15.95

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

Confit Pork Belly 19.50

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

Beef Cheek Bourguignon 21.95

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*

Jambon-Beurre 12.50

The most popular sandwich in France

A baguette filled with Wiltshire ham and Brittany salt butter, served with a celeriac remoulade *866 kcal*

Sirloin Steak Baguette 15.50

Filled with red onion jam, watercress and Brittany salt butter served with a béarnaise sauce to dip *1138 kcal*

Crab Croque Monsieur 13.50

A twist on the classic croque, topped with a Comté and crab Mornay sauce *660 kcal*

Make it a Madame and add fried egg +1.00 120 kcal

Petits Pois à la Française NEW 4.75

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

Tenderstem® Broccoli 🍷 5.95

With lemon, garlic & herb aioli *266 kcal*

Gratin Provençal 🍷 NEW 5.25

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

STEAKS

Cut and prepared in the Côte Butchery

Côte de Boeuf (22oz) 65.95

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) 26.25

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

Rib-Eye (10oz) 28.75

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

Fillet (7oz) 32.95

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

Steak Frites 17.50

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

Béarnaise 🍷 2.95 *245 kcal*

Garlic Butter 🍷 1.95 *106 kcal*

BURGERS

Côte Burger 16.85

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 🍷 16.85

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

PRIX FIXE

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Wine Carafes 500ml +18.10

Why not elevate your meal with a carafe of our highly rated Anciens Temps red, white or rosé?

STARTERS

Truffled Corn Velouté 🍷 NEW

With sautéed chestnut mushrooms, charred corn and brioche croutons *296 kcal* (🍷 option available *231 kcal*)

Confit Duck Rarebit NEW

Comté cheese & confit duck béchamel on toasted brioche, topped with poached egg *331 kcal*

Calamari

Breadcrumbsed squid served with Provençal mayonnaise *606 kcal*

Boursin Romesco Salad 🍷 NEW

A salad of pickled vegetables on an almond Romesco sauce with crispy panisse, pistachio dukkah and crumbled Boursin cheese *233 kcal*

MAINS

Pan-Fried Sea Bass

With homemade béarnaise sauce, lemon & garlic Tenderstem® broccoli and frites *830 kcal*

Poulet au Bacon NEW

Marinated chicken breast in garlic, thyme & smoked paprika, with a smoked bacon velouté and salad vierge served with frites *623 kcal*

Steak Frites

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

Upgrade to a Steak Frites Deluxe with fites and Café de Paris butter +6.00 767 kcal

Tomato and Harissa Tagine 🍷 NEW

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

DESSERTS

Ice Cream & Sorbet 🍷

Two scoops of vanilla, or salted caramel ice cream or raspberry sorbet *229 kcal* (🍷 option available *116 kcal*)

Chocolate Mousse 🍷

Velvety dark chocolate mousse *583 kcal*

Éclair

A traditional French choux pastry filled with a mandarin & lime ganache *207 kcal*

Cheese Plate

Three cheeses with a grape chutney and sourdough baguette. Choose from: Comté, Pont-l’Évêque, Roquefort, Délice de Bourgogne, Chèvre Buchette 🍷 *424 kcal*

PRIX FIXE

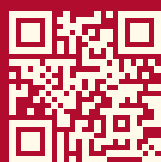
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3 Courses 24.95

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Rosé Negroni 9.95

Mirabeau French rosé gin, Lillet rosé vermouth & Pampelle grapefruit apéritif, garnished with lemon peel

Flat White Martini 11.55

Absolut vanilla vodka, Norfolk Nog single malt cream liqueur, French vanilla syrup and espresso, garnished with coffee beans

Kir Rosé 8.00

Non-alcoholic

Kisumé sparkling non-alcoholic rosé, blackcurrant syrup and a raspberry *50 kcal*

Pentire Coastal Spritz 8.95

Non-alcoholic

Pentire Coastal apéritif with blood orange, oakwood & sea rosemary, with Fever-Tree Light Tonic, garnished with orange peel and rosemary *49 kcal*

RED WINE

Les Mougeottes, Pinot Noir

Pays d'Oc IGP

Gentle red fruits and smooth Pinot texture

WHITE WINE

Longue Roche, Sauvignon Blanc

Côtes de Gascogne IGP

Super fresh and full of citrus

ROSÉ WINE

Aubert & Mathieu, Palooza

Pays d'Oc

This ultra pale, blushing rosé embodies the carefree ambience of a summer in Provence, refreshing and easy drinking

				
	175ml	250ml	500ml	BOTTLE
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Longue Roche, Sauvignon Blanc 	8.30	11.10	21.55	28.90
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Aubert & Mathieu, Palooza 	8.95	12.00	23.30	31.55
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BEERS

1664 4.6% 660ml
7.90

Premium French lager with aromatic hops from Alsace

Meteor 4.5% 330ml
5.40

A refreshing, well-balanced golden lager

Lucky Saint 0.5% 330ml
5.85

Non-alcoholic

De-alcoholised unfiltered German lager *53 kcal*

DESSERT WINES

Domaine Cazes, Rivesaltes Ambré

Grenache Blanc

Aged for six years in oak, giving a glowing amber colour and intense flavours of candied citrus, toasted nuts and dried fig. Perfect with blue cheese

Domaine de Barroubio  5.45 17.15

Muscat de Saint-Jean-de-Minervois

Sustainably produced, classic sweet Muscat, with floral notes of elderflower, white grape and lychee

		
	100ml	375ml
Domaine Cazes, Rivesaltes Ambré 	9.60	30.00

CÔTE

À TRAVERS

WEEKEND

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SHARING & STARTERS

Olives 4.60

Garlic, herbs and peppers *86 kcal*


Charcuterie 9.95

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

Mushroom Rillettes 8.75

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

Truffled Corn Velouté 6.75

With sautéed chestnut mushrooms, charred corn and brioche croutons *296 kcal*
( option available *231 kcal*)

Crab Maison 10.95

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

Calamari 9.75

Breadcrumbs squid served with Provençal mayonnaise *606 kcal*

Seared Scallops 13.50

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 9.95

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

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MAINS

Breton Fish Stew 19.50

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 20.95

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

Tarte Tatin à la Provençale 15.95

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

Confit Duck à l’Orange 19.50

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

FRENCH SUNDAY ROAST

A Sunday exclusive for two to share

26.50 *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.

Tomato and Harissa Tagine 15.95

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

Confit Pork Belly 19.50

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

Beef Cheek Bourguignon 21.95

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*

Sirloin Steak (16oz)

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

Petits Pois à la Française 4.75

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

Tenderstem® Broccoli 5.95

With lemon, garlic & herb aioli *266 kcal*

Gratin Provençal 5.25

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

STEAKS

Cut and prepared in the Côte Butchery

Côte de Boeuf (22oz) 65.95

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) 26.25

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

Rib-Eye (10oz) 28.75

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

Fillet (7oz) 32.95

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

Steak Frites 17.50

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*

Béarnaise 2.95 *245 kcal*

Garlic Butter 1.95 *106 kcal*

BURGERS

Côte Burger 16.85

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 16.85

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

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Wine Carafes 500ml +18.10

Why not elevate your meal with a carafe of our highly rated Anciens Temps red, white or rosé?

STARTERS

Truffled Corn Velouté

With sautéed chestnut mushrooms, charred corn and brioche croutons *296 kcal*
( option available *231 kcal*)

Steak Tartare

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*

Moules Provençale

British mussels in a tomato and red pepper Provençal sauce, served with sourdough baguette *257 kcal*

Mushroom Rillettes

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

MAINS

Pan-Fried Sea Bass

With homemade béarnaise sauce, lemon & garlic Tenderstem® broccoli and frites *782 kcal*

Confit Pork Belly

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

Steak Frites

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


Upgrade to a Steak Frites Deluxe with frites and Café de Paris butter +6.00 767 kcal

Tomato and Harissa Tagine

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

DESSERTS

Ice Cream & Sorbet

Two scoops of vanilla, or salted caramel ice cream or raspberry sorbett *229 kcal*
( option available *116 kcal*)


Chocolate Praline Tart

With a berry coulis and vanilla ice cream *406 kcal*

Éclair

A traditional French choux pastry filled with a mandarin & lime ganache *207 kcal*

Cheese Plate

Three cheeses with a grape chutney and sourdough baguette. Choose from: Comté, Pont-l’Évêque, Roquefort, Délice de Bourgogne, Chèvre Buchette () *424 kcal*