

CÔTE BRASSERIE

Your neighbourhood brasserie with croissants from France, house-made hollandaise, and freshly-baked granola. We're French fun, not French formal. Tear the pastries, stack the toast, dip your eggs – savour the moment and start your day the French way. Come as a guest, leave as a regular

BRASSERIE BRUNCH 19.5

Any hot breakfast (Sunny-Side Steak +5), juice and hot drink

Make your breakfast even more complete by adding a 125ml glass of Lanson Champagne for just +10

We're famous for our frites. That's why, if they're served with your dish, they'll keep on coming. Free-Flow Frites until defeat

Côte ICONS

Sunny-Side Steak 19

5oz sirloin, fried egg, frites

Upgrade to an 8oz sirloin + 8

601 kcal // 797 kcal

Smashed Avo Toast 15.6

With a hint of harissa, on seeded sourdough, frites 735 kcal

Add:

Eggs + 2 164 kcal

Smoked Streaky Bacon + 2 112 kcal

Sautéed Mushrooms + 2 57 kcal

Smoked Salmon + 5 112 kcal

Saucy EGGS

Hollandaise with a hint of tomato, made fresh every morning, poached eggs, seeded sourdough & frites with:

Ham 15.2

922 kcal

Smoked Salmon 16.2

1009 kcal

Spinach 14.9

921 kcal

The CROQUES

The King of French sandwiches, crowned with cheese. Toasted brioche, Mornay cheese sauce and whatever filling you fancy, all with free-flow frites. A royally good start to your day

The OG 16.5

Ham, Comté cheese

797 kcal

Royale 17.6

Smoked salmon, Comté cheese

847 kcal

Mushroom 14.5

Shredded Fable mushrooms

751 kcal

The Cherry on Top 10

Swap savoury for sweet vanilla cream cheese and cherry compote 623 kcal

French TOAST STACKS

Stacked. Syrupy. Seriously indulgent. Vanilla & egg-soaked brioche, pan-fried until golden and drizzled with maple syrup. Pure breakfast decadence

Brittany Salt Butter 10.5

586 kcal

Smoked Streaky Bacon & Vanilla Chantilly 11.5

679 kcal

Fresh Berries & Vanilla Chantilly 12.5

586 kcal

Brunch APÉRITIFS

Mimosa

Blanc de blancs sparkling wine with fresh orange juice

8

Bloody Mary

Absolut vodka, Pickle House spiced tomato juice, lemon & rosemary. Invented by Parisian Fernand Petiot in 1921, perfected by us

10

Flat White Martini

Absolut vanilla vodka, espresso & Norfolk Nog single malt cream liqueur. An espresso martini for flat white lovers

12.5

Champagne Lanson

Fresh & elegant. A stylish sipper
Glass 125ml // Bottle

15 // 77

Crémant

White or Pink. All the fun of Champagne, without the price tag
Glass 125ml // Bottle

9 // 37

COFFEE

Roasted exclusively for Côte, our freshly ground, single-origin Brazilian coffee is 100% Arabica and Rainforest Alliance certified

Espresso (single // double) 3.5 // 3.9
2 // 4 kcal

Americano 4.1
2 kcal

Latte 4.3
74 kcal

Flat White 4.3
48 kcal

Cappuccino 4.3
71 kcal

Cafetière 4.6
2 kcal per serving

Matcha Latte 5.2
Hot or iced
252 kcal

Iced Coffee 4.5
293 kcal

Liqueur Coffee 8.2
Norfolk Nog, Jameson, Courvoisier, FAIR Café,
Grand Marnier, Disaronno

Add a Monin syrup for extra flavour: 0.5 50 kcal
French vanilla, macaron or salted caramel

TEA

Outstanding, quality tea from Birchalls, the UK's only solar powered tea factory

3.3

English Breakfast 2 kcal

Earl Grey 2 kcal

**Lemongrass and
Ginger** 0 kcal

Green Tea and

Peach 0 kcal

Decaf 2 kcal

Fresh Mint 0 kcal

CHOCOLAT CHAUD

A decadent French hot chocolate, served in a teapot, with a cup of whipped cream 472 kcal

4.9

COLDPRESS JUICE

Our juices are 100% cold-pressed, no added sugar, packed full of vitamins. Each serving is one of your five a day

	Glass	Carafe
Sunrise Juice	5.7	10.8
Orange, carrot, mango, apple, passion fruit 132 // 264 kcal		
Green Juice	5.7	10.8
Kiwi, apple, lemon, ginger, cucumber 126 // 252 kcal		
Valencian Orange	4.5	8.6
101 // 202 kcal		
Pink Lady Apple	4.5	8.6
121 // 242 kcal		

*French Toasts finished, Croques conquered, and memories made.
We're here all day, every day – from morning feasts to Free-Flow Frites.
Swing by anytime, we'll save you a seat*

V Vegetarian **VG** Vegan **GF** Gluten Free **GFO** Gluten Free Option

AW25A4MU00729H



accredited by
coeliacuk
the coeliac society

We use flour and other ingredients containing gluten in our kitchens, however processes and training are in place to prepare our gluten free options.

Allergen information is available upon request.

We are 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: While every care is taken to prepare your food, please note that natural products may still contain elements of their natural origin. For example, olives may contain stones, meat may contain bones, and fish may contain small bones or shell fragments. 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. Please note we use the same coffee machine for steaming dairy and non-dairy milk.**