



Love & SPRITZ

Lillet Valentine's Spritz 10.5

Lillet Rosé apéritif, Fever-Tree Raspberry & Orange Blossom Soda, garnished with raspberries

Cherry Blossom Spritz 10

Non-Alcoholic
Everleaf Mountain non-alcoholic apéritif with Fever-Tree raspberry & orange blossom soda

STARTERS

French Onion Soup GFO

Our original recipe, topped with Comté rarebit sourdough baguette

Chicken Liver Parfait GFO

Macerated figs, seeded sourdough

King Prawns GFO

Cooked in Café de Paris butter & cherry tomatoes, toasted brioche

Potted Crab GFO

Lobster butter, seeded sourdough

Warm Beetroot Salad VG GF

Beetroot & almond romesco, apple

Calamari

Breadcrumb squid, Provençal mayo

Charcuterie GF

Truffle saucisson, Savoie ham, celeriac remoulade, pickles



Côte ICONS

French classics, brasserie staples & your favourite flavours

Steak Frites GF

5oz minute steak, garlic butter, free-flow frites

Grilled Sea Bream GF

Sun-dried tomato butter, olive salsa vierge, sautéed tarragon new potatoes

Confit Pork Belly GF

Savoy cabbage, raisins, apples, Calvados jus, gratin potatoes

Moules Marinière GF

Scottish mussels, white wine, shallot & cream sauce, free-flow frites

Tarte Tatin V

Shallot, butternut squash, parsnip and caramel puff pastry tart, with Boursin

PASTA

Lamb Ragu

Slow-cooked lamb, mafalde pasta, whipped Chèvre goat's cheese

Pistou Gnocchi V GF

French beans, cream, pine nuts, cherry tomatoes (VG option available)

Shredded Chicken Salad GFO

Crisp lettuce, endive, grapes, toasted hazelnuts, celeriac remoulade, mustard dressing

Salmon Béarnaise GF

Homemade béarnaise, Tenderstem® broccoli, sautéed tarragon new potatoes

Côte Burger

Camembert cheese, truffle mayo, caramelised red onion, pickles, brioche bun, free-flow frites

Add smoked streaky bacon +1

Vegan Fable Burger VG

Truffle mayo, caramelised red onion, pickles, brioche bun, free-flow frites

Free-Flow FRITES

Order any dish with frites and we'll keep you topped up, just ask. Golden. Crispy. Moreish. Free-Flow Frites until defeat

Let's share: CÔTE DE BOEUF

(+12 supplement per person) A 22oz 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

Recommended medium

ROAST CHICKEN

Corn-fed chicken from Northern France, slathered in butter, roasted with fresh garlic, rosemary and thyme. A whole for two or half for you. Proper gourmet poulet GF



Côte BUTCHERY

GF All steaks and sauces are gluten-free

Our steaks are prepared in our in-house Côte butchery, with each cut hand-selected for its natural marbling and buttery flavour. All our beef is grass-fed, aged for 30 days for deeper richness and a full-bodied bite

Rib-Eye (10oz) +10 supplement per person

Tempeh VG

Free-Flow FRITES & Non-Stop SAUCES

Free-Flow Frites come with every Roast Chicken and Côte Butchery dish. Now choose your sauces. Pick your favourite or try them all.

Côte Gravy VG // Sun-Dried Tomato Butter V

Garlic Butter V // Peppercorn // Béarnaise V

Café de Paris Butter // Wild Mushroom V

TREAT YOURSELF

A MOUSSE made for spooning

The Parisian icon with a sweet Valentine's twist. Dig in. Serve yourself. Customise every bite. It's our original recipe, made to share or savour solo - no judgement!

White Chocolate & Passion Fruit Mousse V GFO

With salted butter biscuits, love hearts, passionfruit and berries, for two

For every occasion, not just the special ones.

Frites demolished, bottles popped, desserts devoured, and memories made. We're here all day, every day – from Brasserie Breakfasts to late-night soirées. Swing by anytime, we'll save you a seat.

SWEET STAPLES

Pistachio Crème Brûlée VG GF

A burnt French custard, pistachio crumb

Crème Caramel VG GF

Set vanilla custard, dark caramel

Warm Chocolate Fondant V

Salted caramel sauce, hazelnut tuile, vanilla ice cream

Chocolate Praline Tart VG

Cherry compote, vanilla ice cream

Tarte au Citron V

Raspberries, crème Chantilly

Ice Cream Duo V GFO

Two scoops of vanilla, chocolate or salted caramel. Lemon or raspberry sorbet (VG option available)

CHEESE PLATE

Four cheeses of your choice, quince jelly, charcoal crackers GF



CHOOSE FROM

Cantal // Brie aux Truffes // Roquefort

Délice de Bourgogne // Chèvre Buchette V // Camembert V

V Vegetarian VG Vegan GF Gluten Free GFO Gluten Free Option



Spotted this stamp? It means the dish is made with ingredients handpicked in France: breads from French bakers, cream from Brittany, Comté and Camembert from cheese connoisseurs, whole roast chickens, and sweet staples like Canelés, Madeleines, and Crème Caramel.

We source the best of France, so you get the true brasserie experience.

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: 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.



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.

VALENTINE'S DAY

WITH LOVE & FRITES

2026

CÔTE
BRASSERIE