

STARTERS

French Onion Soup

Our original recipe, topped with Comté rarebit sourdough baguette 314 kcal

Chicken Liver Parfait

Macerated figs, seeded sourdough 568 kcal

King Prawns

Cooked in Café de Paris butter & cherry tomatoes, toasted brioche 492 kcal

Potted Crab

Lobster butter, seeded sourdough 442 kcal

Warm Beetroot Salad

Beetroot & almond romesco, apple 352 kcal

Calamari

Breadcrumbs squid, Provençal mayo 593 kcal

Charcuterie

Truffle saucisson, Savoie ham, celeriac remoulade, pickles 339 kcal



MAINS

Côte ICONS

Steak Frites

5oz minute steak, garlic butter, free-flow frites 662 kcal

Grilled Sea Bream

Sun-dried tomato butter, olive salsa vierge, sautéed tarragon new potatoes 647 kcal

Confit Pork Belly

Savoy cabbage, raisins, apples, Calvados jus, gratin potatoes 950 kcal

Moules Marinière

Scottish mussels, white wine, shallot & cream sauce, free-flow frites 787 kcal

Shredded Chicken Salad

Crisp lettuce, endive, grapes, toasted hazelnuts, celeriac remoulade, mustard dressing 760 kcal

PASTA

Lamb Ragù

Slow-cooked lamb, mafalde pasta, whipped Chèvre goat's cheese 920 kcal

Pistou Gnocchi

French beans, cream, pine nuts, cherry tomatoes 743 kcal
 option available 702 kcal

Salmon Béarnaise

Homemade béarnaise, Tenderstem® broccoli, sautéed tarragon new potatoes 927 kcal

Côte Burger

Camembert cheese, truffle mayo, caramelised red onion, pickles, brioche bun, free-flow frites 1105 kcal
Add smoked streaky bacon +1 54 kcal

Tarte Tatin

Shallot, butternut squash, parsnip and caramel puff pastry tart, with Boursin 757 kcal

Vegan Fable Burger

Truffle mayo, caramelised red onion, pickles, brioche bun, free-flow frites 979 kcal

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

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



Whole // Half  2459 // 1230 kcal

Côte BUTCHERY

 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) +12 supplement 1166 kcal

Tempeh  606 kcal

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  44 kcal

Garlic Butter  106 kcal

Peppercorn 114 kcal

Sun-Dried Tomato

Butter  114 kcal

Béarnaise  245 kcal

Café de Paris Butter 113 kcal

Wild Mushroom  112 kcal

TREAT YOURSELF

GRAND CHOCOLATE MOUSSE



The Parisian icon with a devilishly decadent twist.

Dig in. Serve yourself. Customise every bite.

It's our original recipe, made to share or savour solo – no judgement!

With salted butter biscuits, hazelnuts, dried berries, extra virgin olive oil and Maldon salt

For one 643 kcal // For two 1655 kcal

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

A burnt French custard, pistachio crumb 505 kcal

Crème Caramel

Set vanilla custard, dark caramel 270 kcal

Warm Chocolate Fondant

Salted caramel sauce, hazelnut tuile, vanilla ice cream 691 kcal


Chocolate Praline Tart

Cherry compote, vanilla ice cream 414 kcal

Tarte au Citron

Raspberries, crème Chantilly 549 kcal

Ice Cream Duo

Two scoops of vanilla, chocolate or salted caramel. Lemon or raspberry sorbet 229 kcal  option available 116 kcal

CHEESE PLATE

Four cheeses of your choice, quince jelly, charcoal crackers  476 kcal



CHOOSE FROM

Cantal // Brie aux Truffes // Roquefort
Délice de Bourgogne // Chèvre Buchette  // Camembert 

 Vegetarian  Vegan  Gluten Free  Gluten Free Option  Alcohol



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 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.

THE FANCY MENU