



STARTERS

French Onion Soup

Our original recipe, topped with Comté rarebit sourdough baguette

Chicken Liver Parfait

Macerated figs, seeded sourdough

King Prawns

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

Potted Crab

Lobster butter, seeded sourdough

Warm Beetroot Salad

Beetroot & almond romesco, apple

Calamari

Breadcrumbs squid, Provençal mayo

Charcuterie

Truffle saucisson, Savoie ham, celeriac remoulade, pickles



MAINS

French classics, brasserie staples & your favourite flavours

Steak Frites

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

Grilled Sea Bream

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

Confit Pork Belly

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

Moules Marinière

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

Tarte Tatin

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

Lamb Ragu

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

Shredded Chicken Salad

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

Salmon Béarnaise

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

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

Pistou Gnocchi

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

On the SIDE

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Gratin Mushrooms

Brioche crumb

Spinach

Pine nuts & garlic

Free-Flow Frites

Thick-Cut Chips

Tossed in truffle & parmesan

Tenderstem® Broccoli

Amandine

Flaked almonds

Tomato & Basil Salad

Gratin Dauphinois

Green Salad

Avocado, cucumber, mustard vinaigrette

TREAT YOURSELF

Just for MUM

Thoughtfully indulgent finish, perfect for rounding off a Mother's Day well spent

Lime & Mandarin Éclair

Filled with citrus cream, served with raspberry sorbet and white chocolate

CHEESE PLATE

Four cheeses of your choice, quince jelly, charcoal crackers 

CHOOSE FROM

Cantal // Brie aux Truffes // Roquefort

Délice de Bourgogne // Chèvre Buchette  // Camembert 

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.



SWEET STAPLES

Pistachio Crème Brûlée

A burnt French custard, pistachio crumb

Crème Caramel

Set vanilla custard, dark caramel

Warm Chocolate Fondant

Salted caramel sauce, hazelnut tuile, vanilla ice cream

Chocolate Praline Tart

Cherry compote, vanilla ice cream

Tarte au Citron

Raspberries, crème Chantilly

Ice Cream Duo

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

 Vegetarian  Vegan

 Gluten Free  Gluten Free Option



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.

CÔTE
BRASSERIE

Mother's Day

Celebrating Maman