



Love LANSON

A Mother's Day toast deserves something special.
Lanson, by the glass or by the bottle

125ml glass +12 // Bottle +60

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 option available

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



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) +10 supplement per person

Tempeh

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 // Sun-Dried Tomato Butter

Garlic Butter // Peppercorn // Béarnaise

Café de Paris Butter // Wild Mushroom

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

On the SIDE

5

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 Truffles // Roquefort

Délice de Bourgogne // Chèvre Buchette // Camembert



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 option available

Vegetarian Vegan

Gluten Free 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 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.

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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.

CÔTE
BRASSERIE

Mother's Day

Celebrating Maman