

CÔTE Petite Teddington

2 courses 18.5 // 3 courses 22.5

Your neighbourhood brasserie with baguettes from Brittany, bottles from Bordeaux and a kitchen that cooks like it's Paris every night. Tear the bread, dunk the frites, spill a little sauce – this is French fun, not French formal

Nibbles & SHARERS

Olives   5 86 kcal

Fougasse 7.5

Provençal sharing sourdough garlic bread

Sun-Dried Tomato  670 kcal // Cheesy French Onion 618 kcal
( option available 535 kcal)

STARTERS

Chicken Liver Parfait

Macerated figs, seeded sourdough 568 kcal

Potted Crab

Lobster butter, seeded sourdough 442 kcal

French Onion Soup

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

King Prawns

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

Warm Beetroot Salad

Beetroot & almond romesco, apple 352 kcal

MAINS

Côte ICONS

French classics, brasserie staples & your favourite flavours

Grilled Sea Bream

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

Steak Frites

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

Côte Burger

Camembert cheese, truffle mayo, caramelised red onion, pickles, brioche bun, free-flow frites 1105 kcal
( option available 955 kcal)

Moules Marinière

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

Pistou Gnocchi

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

On the SIDE

5.5

Green Salad

Avocado, cucumber, mustard vinaigrette 124 kcal

Spinach

Pine nuts & garlic 130 kcal

Free-Flow Frites   204 kcal

Tenderstem® Broccoli Amandine

Flaked almonds 99 kcal

Tomato & Basil Salad 74 kcal

Gratin Dauphinois   281 kcal

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) +10 supplement 1166 kcal

Free-Flow FRITES

Legendary frites, endlessly served. Free-Flow Frites come with every Roast Chicken and Côte Butchery dish

Non-Stop SAUCES

Now choose your sauces. Pick your favourite or try them all. Mix, match, dunk and drizzle to your heart's content

Côte Gravy  44 kcal

Garlic Butter  106 kcal

Peppercorn 114 kcal

Café de Paris Butter 113 kcal

Wild Mushroom  112 kcal

TREAT YOURSELF

CHOCOLATE MOUSSE

The Parisian icon with a devilishly decadent twist. Dig in. Serve yourself. Customise every bite. It's our original recipe, made to savour!

With salted butter biscuits, hazelnuts, dried berries, extra virgin olive oil and Maldon salt   643 kcal

SWEET STAPLES

Crème Caramel

Set vanilla custard, dark caramel 270 kcal

Chocolate Praline Tart

Cherry compote, vanilla ice cream 414 kcal

Ice Cream Duo

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

CHEESE PLATE

Our cheeses are the real deal – bold, creamy & unapologetically French. Cantal, Roquefort, Chèvre Buchette  & Camembert  with quince jelly & charcoal crackers  476 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

COFFEE

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

Espresso 3.4 // 3.8 2 // 4 kcal

Americano 4 2 kcal

Latte 4.2 74 kcal

Liqueur Coffee 8

Choose from: Norfolk Nog, Jameson, Courvoisier, FAIR Café, Grand Marnier, Disaronno

Flat White 4.2 48 kcal

Cappuccino 4.2 71 kcal

Cafetière 4.5 2 kcal per serving

Matcha Latte 5 252 kcal
Hot or iced

Iced Coffee 4.4 293 kcal



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

TEA

3.2

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

English Breakfast 2 kcal

Earl Grey 2 kcal

Lemongrass & Ginger 0 kcal

Green Tea & Peach 0 kcal

Decaf 2 kcal

Fresh Mint 0 kcal

COCKTAILS & FIZZ

Flat White Martini 12

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

Côte Royale 9

Crémant sparkling wine, Chambord raspberry liqueur. Simple and elegant

Champagne Lanson ^{VG} 15 // 77

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

Crémant 8.9 // 36

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

DESSERT WINE & PORT

Domaine de Barroubio

5.9 // 18.5

Muscat de Saint-Jean-de-Minervois

Sustainably produced sweet Muscat.

Notes of elderflower, white grape & lychee

Glass 100ml // Half-Bottle

BRANDY

Courvoisier

5.9 // 9.7 25ml // 50ml

Castarède Bas Armagnac 10ans

9 // 15.8 25ml // 50ml

Sassy Calvados Fine

6.9 // 10.4 25ml // 50ml

Quinta do Crasto, Late Bottled

Vintage Port 6.8

Portugal

Plummy, rich and smooth. Classic

CHOCOLAT CHAUD

4.9

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

^V Vegetarian ^{VG} Vegan ^{GF} Gluten Free ^{GFD} Gluten Free Option ^A 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.



accredited by
coeliacuk

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.