



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, seeded sourdough

Calamari

Breadcrumbs squid, Provençal mayo

Charcuterie ^{GF}

Truffle saucisson, Savoie ham, celeriac remoulade, pickles, seeded sourdough



MAINS

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

Lamb Ragù

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

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

Pistou Gnocchi ^{V GF}

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

SPRING LAMB SHANK ^{GF}

Four-hour slow-braised lamb shank in a rich white wine & rosemary stock, with broad beans, peas, confit new potatoes & mint (+5 supplement)

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 ^{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. Order your favourite and we'll keep the same sauce topped up

Sauces 2.5
Butters 1.5

Côte Gravy ^{VG} // Sun-Dried Tomato Butter ^V // Garlic Butter ^V // Peppercorn Béarnaise ^V // Café de Paris Butter // Wild Mushroom ^V

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

6

Gratin Mushrooms ^{V GF}

Brioche crumb

Spinach ^{VG GF}

Pine nuts & garlic

Free-Flow Frites ^{VG GF}

Thick-Cut Chips ^{V GF}

Tossed in truffle & parmesan

Tenderstem® Broccoli Amandine ^{VG GF}

Flaked almonds

Tomato & Basil Salad ^{VG GF}

Gratin Dauphinois ^{V GF}

Green Salad ^{VG GF}

Avocado, cucumber, mustard vinaigrette

TREAT YOURSELF

Limited-Edition MOUSSE

Mini Easter Egg Chocolate Mousse For Two ^V

Our iconic grand chocolate mousse, topped with crushed mini Easter eggs – a decadent celebration of all things chocolate. With salted butter biscuits, extra mini eggs, dried berries and Maldon salt

CHEESE PLATE

Four cheeses of your choice, quince jelly, charcoal crackers & seeded sourdough ^{GFO}

CHOOSE FROM

Cantal // Brie aux Truffles // Roquefort
Délice de Bourgogne // Chèvre Buchette ^V // Camembert ^V



SWEET STAPLES

Pistachio Crème Brûlée ^{V GF}

A burnt French custard, pistachio crumb

Crème Caramel ^{V 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 GF}

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

^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.



accredited by
coeliacuk
the coeliac society

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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The cover features a background of vertical stripes in dark blue and gold. Scattered throughout are white, stylized flowers of various sizes, some with gold centers. A central cream-colored rectangle with a teal scalloped border contains the text.

CÔTE
BRASSERIE

**Easter
Menu**