

Chelsea in Bloom



Out



of



this



world



2 courses 37.5
3 courses 44.5

SPARKLING & CHAMPAGNE

From flowers to coupes, toast to Chelsea in style with a chilled glass of fizz

All Champagne prices shown as 125ml glass // bottle

Mirabeau Spritz 10  // 32 bottle

A flower show exclusive

An aromatic Rosé Spritz, pairing Mirabeau IGP Rosé with Fever-Tree Raspberry and Orange Blossom Soda

Le Black Création  15 // 77

Fresh & elegant. A stylish sipper

Kisumé Rosé 0%  8.5 // 35

Non-alcoholic

Blushing, floral aromas of rosé & elderflower, hangover-free 25 // 150 kcal

2015 Vintage Champagne  // 99

Fresh, elegant with zesty orange notes and hints of lemon

Rosé Champagne NV  // 113

Great depth and freshness, with hints of strawberries, raspberries and cherries

Grand Siècle Champagne NV // 211

This prestige cuvée is a blend of three exceptional years

STARTERS

Warm Beetroot Salad  

Beetroot & almond romesco, apple, seeded sourdough

Sautéed Scallops  +5 supplement

Black pudding, apple, cabernet sauvignon dressing

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

Calamari

Breadcrumbs squid, Provençal mayo

Charcuterie 

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



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

Pistou Gnocchi  

French beans, cream, pine nuts, cherry tomatoes
  option available

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

On the SIDE +6

Gratin Mushrooms  

Brioche crumb

Spinach  

Pine nuts & garlic

Free-Flow Frites  

Tossed in truffle & parmesan

Thick-Cut Chips  

Tossed in truffle & parmesan

Tenderstem® Broccoli Amandine  

Flaked almonds

Tomato & Basil Salad  

Flaked almonds

Gratin Dauphinois  

Avocado, cucumber, mustard vinaigrette

Green Salad  

Avocado, cucumber, mustard vinaigrette

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

Sirloin (8oz) +10 supplement

Fillet (8oz) +15 supplement

Tempeh 

Free-Flow FRITES & House made SAUCES

Sauce +2.5 // Butter +1.5

Free-Flow Frites come with every Roast Chicken and Côte Butchery dish. Now pick your favourite sauce and we'll keep the same sauce topped up

Côte Gravy  // Peppercorn // Béarnaise  // Wild Mushroom 
Café de Paris Butter // Sun-Dried Tomato Butter  // Garlic Butter 

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

TREAT YOURSELF

CHEESE PLATE

Four cheeses of your choice, quince jelly, charcoal crackers & seeded sourdough 



CHOOSE FROM

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



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

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.